



Automated

Deboning Machine



**Pork Ham  
Deboning Machine**

<https://mayekawa.com/americas/mna>



# HAMDAS

## Automated Pork Ham Deboning Machine

### INDIVIDUAL MEASUREMENT AND OPTIMUM CUTTING

X-ray detection of thigh bone position enables HAMDAS to slit optimally and achieve higher yield.

### AUTO JUDGMENT ON RIGHT AND LEFT HAMS

Automatic distinction on right and left hams as well as their automatic deboning can be made after the removal of hipbone.

### LESS CUTTING DAMAGE

Meat shall be peeled off in stead of cut off, which results in less cutting damage on the meat

### HYGIENIC OPERATION

A highly hygienic operation can be achieved due to the minimum human contact while processing. Capable of a full wash down to prevent cross contamination.

### PROCESSING IMAGE

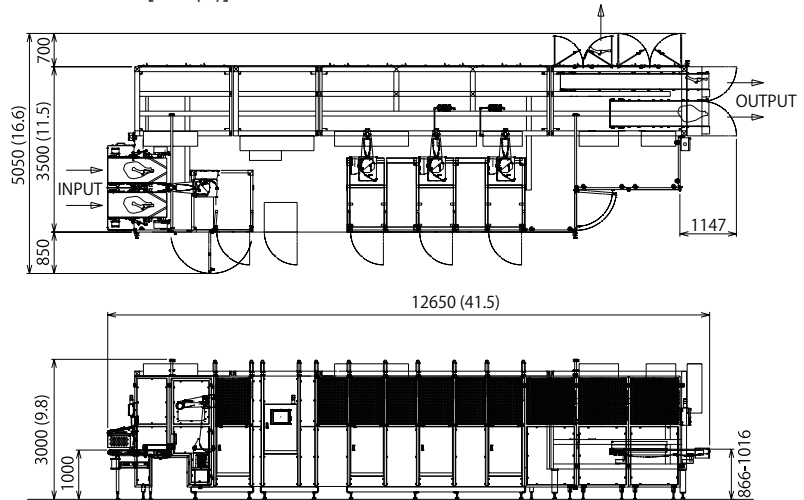


Input



Output

Dimensions [mm(ft)]



### DIMENSIONS & SPECIFICATIONS

Dimensions are for reference only. Please contact Mayekawa for more detailed drawings.

Capacity	500 pork hams/hour, maximum	
Model	MHR-B2-X	
Applicable raw materials	Pork ham with ankle *Hipbone must be removed prior to deboning. Ham with/without skin is acceptable	
Standard dimensions	12,650mm(L) x 3,500mm(W) x 3,000(H) or [41.5ft(L) x 11.5ft(W) x 9.8ft(H)] *Dimensions are without doors	
Weight	13,500kg (29,762lbs)	
Utility	Electricity	3φ 200V~240V 22kW x2
	Compressed air	0.6MPa (87.0PSI) 2,400l/min (84.6CFM)

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