



MACHINERY AUTOMATION & ROBOTICS

Robotic Beef Hock/Hoof Cutter

New MAR Technology Development for Beef processing

Features & Benefits

- **Labour** – 1 operators per working shift
- **Rates** – 240 head/hour “continuous “
- **Species** – Beef
- **OH&S** – reduced injuries and accidents
- **Increased Yield** – accurate cuts referencing dew claws allow for better tendon recovery
- **Productivity** – consistent, repeatable operations with reduced rework
- **Efficiencies** – minimise waste, flexibility to change cut specifications
- **Hygiene** – reduced contamination compared to manual operations

Background

Similar robotic cutting technologies have been installed by MAR in the red meat industry to replace manual operations. This technology includes a robot, integrated sensing and cutting tools developed to perform a dedicated processing task.

The 1st Robotic Beef Hoof/Hock Cutter System has been developed and in full production since August 2009.

System Overview

The Robotic Beef Hock/Hoof Cutter replaces the actions of current manual hock cutting operations for beef processing.

The system utilises a robotic with integrated sensing to profile, detect and accurately cut dew claws providing yield gain through better tendon recovery and improved downstream efficiencies.

Operating at up to “240 carcasses/hr” continuous and processing a large range of cattle breeds.

Where To Next?

With the completion of the 1st Robotic Beef Hoof/Hock Cutter installation, MAR is currently seeking interest from processors to participate in the project by being a technology adoption site for the next system installation of this MLA/AMPC funded development project.



CONTACT

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