



MACHINERY AUTOMATION & ROBOTICS

Robotic Kidney Fat Removal

Innovative Technology for Lamb, Sheep and Goat Processing

Features & Benefits

- **Labour Reduction** – 1 to 2 operators per working shift
- **Line Speed** – +10 carcasses per min
- **Species** – Lamb Sheep and Goat processing
- **OH&S** – reduced injuries and accidents
- **Productivity** - ensure fat removal from every carcass
- **Efficiency** – less rework for removal of kidney fat in boning after chilling
- **Increased Yield** – removal of more fat prior to weighing “+11%”
- **Hygiene** – microbiological tests prove reduced contamination compared to manual operations



SYSTEM OVERVIEW

The Robotic Kidney Fat Removal system replaces and improves upon the manual kidney fat removal process.

When removing fat by hand, or using a manually operated vacuum, inconsistent results are produced. The manual process is also arduous and repetitive with high associated OH&S risks.

CONTACT

For more information on Robotic Kidney Fat Removal systems, contact:

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The robotic system operates reliably and consistently to remove kidney fat for every carcass repeatedly, increasing yields and improving down stream operations in the boning room where removal of fat is difficult to perform efficiently after carcass chilling.

The system is generally located in the final trim area after final inspection and prior to weighing/grading stations where the carcass is presented hanging from its hind legs.

Interfaced to an industrial robot the system adopts the use of a specifically designed fat extraction wand connected to a vacuum system.

Maintaining consistent and efficient fat removal for all carcass variations is obtained using discrete carcass sensing, in-line conveyor tracking and a self compliant extraction wand.

Easy to clean and maintain, the system is designed to operate on a process floor environment where surfaces and materials used are adequately protected against wash down procedures and chemicals.

The robotic kidney fat removal system is fully integrated by MAR and includes safety guarding, operator controls, sterilisation and fat removal vacuum system, all fully installed and commissioned ready for production.



AVAILABILITY

Robotic Kidney Fat Removal Systems are a proven technology for small stock processing and have been in production since 2006.

Configurable in design to meet individual plant processing, line and floor-plan requirements. Installation of a Robotic Kidney Fat Removal System offers a payback of less than 2 years inclusive of labour savings, operating costs, OH&S and other benefits.

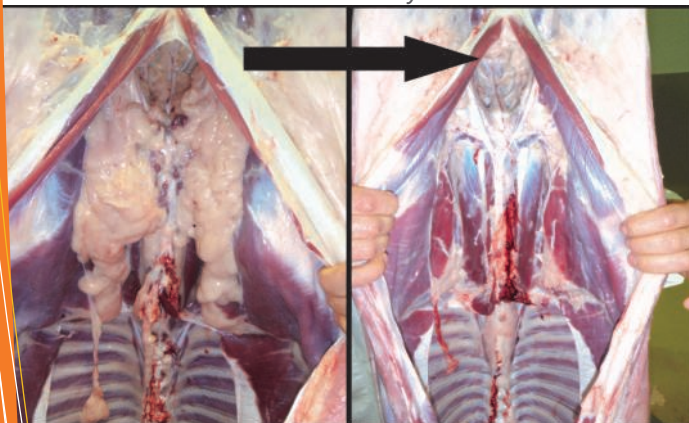
CONTACT

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Before and after Automated Kidney Fat Removal Process



MACHINERY AUTOMATION & ROBOTICS

Developed in
collaboration
with MLA

