





Improve your yield with automated loin deboning

Improve your return on investment with a high yielding, automated eye and tenderloin separator while increasing throughput and producing a higher quality product. The benefits of automated loin deboning are clear.

- Extremely high yield
- Automatic adjustment for product variation
- □ 10+ lamb loins per minute
- Meets AS/NZS 4024 safety standard
- Reduction in labour requirements
- Easily operated, cleaned and maintained
- □ Integratable into existing processing lines
- □ Backed by Scott Service with local service technicians throughout Australasia

Industry leaders in automation

With proven experience across the meat processing industry, Scott understands the complexities of dealing with tight timelines, perishable products and health and safety regulations.

Designed for the high throughput processor

Developed from the ground up for high yield and throughput, the Automated Loin Deboner is set to revolutionise loin deboning.

The first loin deboning solution that seperates both the eye of loin and tenderloin. The Automated Loin Deboner delivers exceptional yield and throughput while accomodating product variation. Be one of the first to benefit from the high yield, increased throughput and lower labour costs of automated loin deboning.

The Scott Automated Loin Deboner technical specifications

10+ loins per minute

Simple HMI operation

Meets AS/NZS 4024 safety standard

Fully integratable with existing processing lines or Scott boning rooms



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