

BEEF BONING UNIT

Improves yield and cut quality

The Beef Boning Unit is a powerful mechanical arm enabling effortless boning of aitchbones and knuckles.



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Gain yield improvements and increase workforce flexibility

The Beef Boning Unit is used instead of the boner's meat hook. The unit can consistently apply far greater force than a person, reducing cutting and improving yield.

- Enables a wider range of workers to operate
- Adapts to high-speed production lines.
- Compact design fits most plant layouts
- Reduces repetitive strain injuries
- Automatically cuts power when released
- Improves cut accuracy and product quality



*Developed in collaboration
with Meat & Livestock Australia*

The Beef Boning Unit increases workforce flexibility. Unlike traditional knuckle and aitch boning, which demands physical strength, this unit enables even the slightest of workers to handle the position effectively, opening opportunities for a more diverse range of operators.

Designed for high-speed processing environments, the unit features a pivoting mechanism that allows the boner to move in sync with the production chain. Its compact footprint adds to its adaptability, making it suitable for installation in a wide variety of plant layouts.

Safety is also improved with the Beef Boning Unit. It reduces the risk of repetitive strain injuries, and all power is automatically removed from the system once the handpiece is released, adding an extra layer of protection.

In terms of product quality, the unit allows the boner to focus more precisely on clean, accurate cuts. This increased control results in a more consistent, higher-quality product output.



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