

AUTOMATED LAMB DEBONER

Separates eye of loin and tenderloin

High yielding, automated eye of loin and tenderloin de-boning increasing throughput and producing higher quality cuts.



 **SCOTT**

**LAMB
PROCESSING
SOLUTIONS**

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Uplift yield with automated loin deboning

Exceptional yield for every shape and size of shortloin without adjustments or setting. Improve facility throughput and efficiency with the Scott Automated Loin Deboner.

- ☐ Extremely high yield recovery.
- ☐ Automatic adjustment for product variation.
- ☐ 10+ lamb loins per minute.
- ☐ Reduction in labour requirements.
- ☐ Easily operated, cleaned and maintained.
- ☐ Integratable into existing processing lines.
- ☐ Reduce product handling and contamination risk.

Designed for all size processors

The first loin deboning solution that separates both the eye of loin and tenderloin. The Automated Loin Deboner delivers exceptional yield and throughput while accommodating product variation.

Be one of the first to benefit from the high yield, increased throughput and reduced labour requirements of automated loin deboning.

Processes over 10 loins per minute with simple HMI operation, meets AS/NZS 4024 safety standards, and fully integrates with existing processing lines or Scott boning rooms.



*Developed in collaboration
with Meat & Livestock Australia*



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