

# M-line

Automated pig slaughter lines with TwinTools technology



- High hygiene standard
- Higher cutting and deboning yield
- Reliable
- Also suitable for high slaughtering capacities
- Low spares and energy consumption

## MPB



### MPB (M-line Pre-cutter and Belly opener)

The MPB is a fully automatic machine, which divides the pelvic bone, separates the hams into two parts, opens the belly and cuts the breastbone into two equal parts. All combined in one single operation.

The patented system allows fully automatic operation and anticipates the repetitive straining work (RSI injuries) inherent to splitting the pelvic bone by hand and anticipates the heavy work inherent to the opening of belly and breastbone.

## MBR



### MBR (M-line Bung Remover)

The MPS MBR is a full-automatic machine, which loosens the fat end of the carcass. The system allows fully automatic operation and anticipates the increasing demand on an optical clean pelvic channel and a better value of the fat end. Moreover it replaces the repetitive straining work (RSI injuries), inherent to cutting the bung by hand.

The MBR Dropper guarantees a constant processing quality and contributes to a hygienic slaughtering process.



### The M-line

The new line of equipment based on the new M-line concept is an innovation developed entirely by MPS that meets the latest hygiene and safety requirements. The M-line slaughtering robots use a completely new tool called TwinTools. The combination of a 3D carcass scanner, industrial robot and TwinTools sets a new standard in slaughter line automation.

### The M-line is the perfect solution for

- The need to continuously improve hygiene in the slaughtering process
- The demand for higher yields from cutting and deboning. With its improved scanning process and greater positioning accuracy of the slaughtering robots, the M-line achieves this
- High reliability demands. As such, the M-line is based on the solid performance of industrial robots in complex and highly demanding production environments
- Increased slaughtering capacity in recent years
- Reduced number of FTEs

## MSS



### MSS (M-line Splitting Saw)

The MSS is a fully automatic machine, which divides the carcass in to equal halves in one single operation. The machine is installed in the slaughter line after evisceration. The MSS Splitting Saw guarantees a constant processing quality and contributes to a hygienic slaughtering process.

## MNC



### MNC (M-line Neck Cutter)

The carcasses are transported along the machine by an overhead conveyor. After being positioned and measured the machine will perform fully automatic the loosening of the head by means of a special designed double knife, which cuts the neck just below the "Atlas" bone.

## TwinTools with superior sterilization

The TwinTool technique is revolutionary in the field of slaughtering process automation. It is based on the tried and tested processing performance of F-line technology, combined with a superior sterilization of the equipment after every cycle. In the TwinTool concept, every machine has a double-acting tool. While one of the tools is in operation, the other tool is being sterilised in a fully closed sterilization chamber. To ensure optimal hygiene, all components that come into contact with carcasses are produced according to the latest standards in surface treatment based on nanotechnology.



## 3D scanning for high cutting accuracy

The use of the latest techniques in 3D scanning guarantees high cutting accuracy. Coliphia software, which has been developed in-house by MPS, is used to convert various scans of the carcasses into precise movements for the robot and tools. Each movement is fully synchronised with the transport of the carcasses.



## Advantages at a glance...

- High standard of hygiene
- Higher yield on cutting and deboning
- Reliability
- Also suitable for high slaughter capacities



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In close partnership with our customers we in Marel Meat develop advanced systems and software for primary, secondary and further processing, to ensure maximum efficiency, sustainability and traceability.

We have an extensive global sales and service network that spans more than 30 countries; and our red meat processing experts are always within easy reach when you need support.