

SYSTEM OVERVIEW:

The Robotic Beef Hock/Hoof Cutter replaces the actions of current manual hock cutting operations for beef processing.

The system utilises s robotic with integrated sensing to profile, detect and accurately cut dew claws providing yield gain through better tendon recovery and improved down stream efficiencies.

Operating at up to "240 carcasses/hr" continuous and processing a large range of cattle breeds.

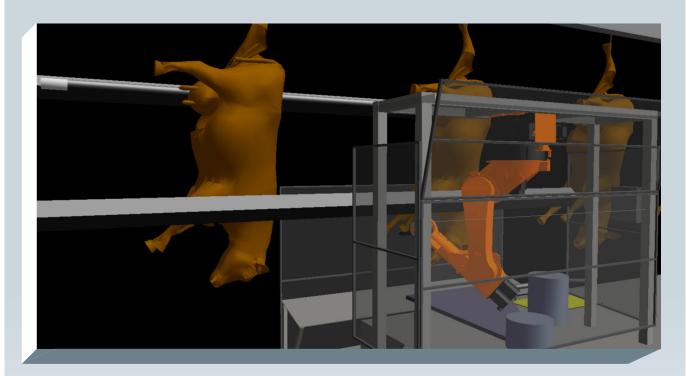
SYSTEM BENEFITS:

- LABOUR REDUCTION

 1 operator per working shift
- RATES
 240 head/hour "continuous"
- SPECIES
 Beef
- **WH&S**Reduced injuries and accidents
- PRODUCTIVITY
 Consistent, repeatable operations
 with reduced rework
- **EFFICIENCIES**Minimise waste, flexibility to change cut specifications
- HYGIENE
 Redcuded contamination compared to manual operations

ROBOTIC BEEF HOCK/HOOF CUTTER





BACKGROUND

Similar robotic cutting technologies have been installed by MAR in the red meat industry to replace manual operations.

This technology includes a robot, integrated sensing and cutting tools developed to perform a dedicated processing task.

The 1st Robotic Beef Hoof/Hock Cutter System has been developed and in full production since August 2009.

WHERE TO NEXT?

With the completion of the 1st Robotic Beef Hoof/Hock Cutter installation, SCOTT is currently seeking interest from processors to participate in the project by being a technology adoption site for the next system installation of this MLA/AMPC funded development project.

This machine was developed by SCOTT with support from Meat & Livestock Australia

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