SCOTT
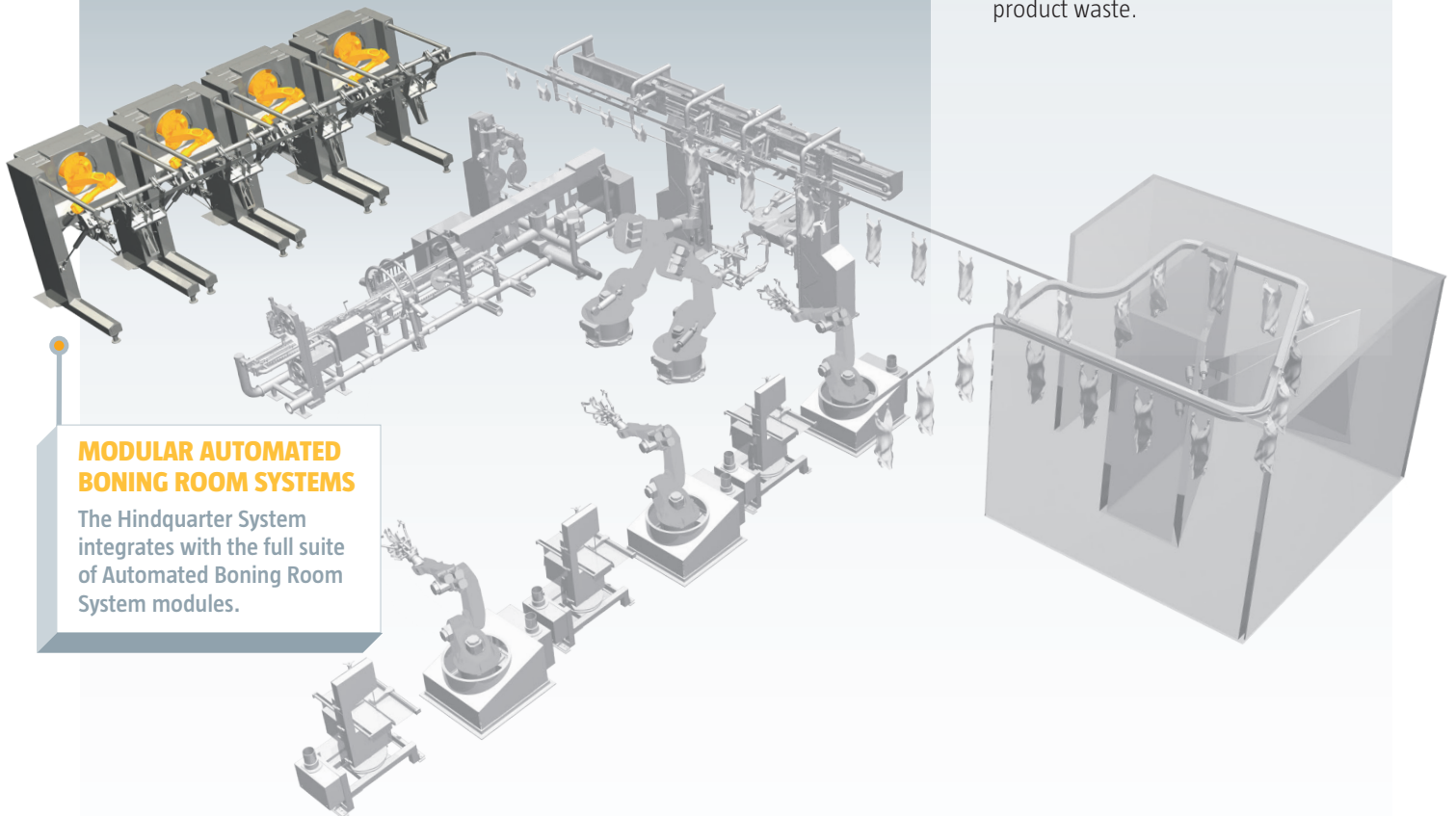

The Hindquarter System automates the removal of lamb legs from the aitchbone. The system delivers substantially improved yield and room throughput.
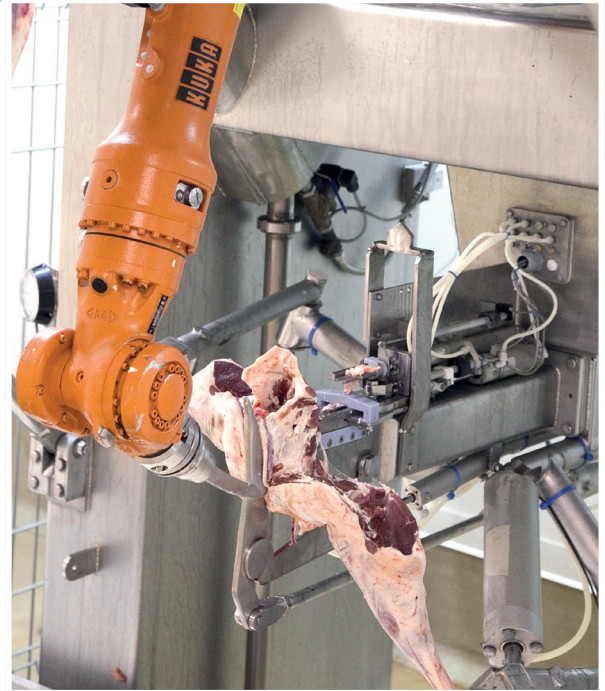
SYSTEM BENEFITS:

- **YIELD IMPROVEMENTS**
  Approximately 50 grams per carcass.

- **CONSISTENT THROUGHPUT**
  Boning room throughput and operational efficiencies can increase by approximately 4% due to a consistent flow of product.

- **LABOUR EFFICIENCY AND SAFETY**
  Elimination of labour intensive manual leg boning tasks reduces staff training costs and the occurence of repetitive strain injury.

- **FOOD SAFETY**
  The system eliminates human intervention in the leg boning task, reducing contamination risk and providing extended product shelf life.

- **CUT QUALITY**
  Robotic sensing enables highly accurate, cleaner cuts and reduces product waste.

MODULAR AUTOMATED BONING ROOM SYSTEMS

The Hindquarter System integrates with the full suite of Automated Boning Room System modules.

ROBOTIC SENSING

The robotic cutting system reads information from x-ray data, hindquarter shape and cutting force to guide the robot's knife with far greater accuracy and consistency than human operator capabilities. The system precisely detects the shape of the aitch bone and directs the robot to produce optimal cuts.
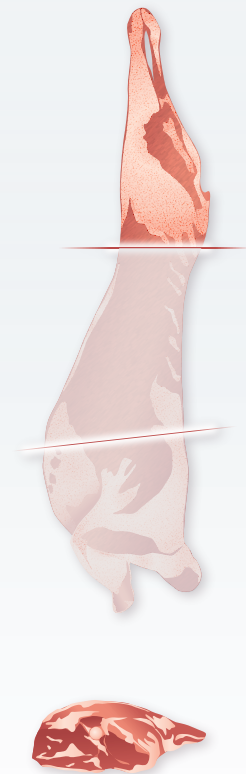
ROBOTIC BONING ARM

The robot arm produces cuts with a specially designed knife. The robot automatically sterilises the knife between carcasses and automatically replaces the blade when it becomes blunt.

AUTOMATED HANDLING

The system automatically loads hindquarters from a rail, bones them and directs the product to outfeed conveyors. The automated handling system removes the need for human operators, reduces contamination risks and improves safety.

HINDQUARTER CUT

Leg, aitchbone removed

SCOTT Technology Limited markets products developed by Robotic Technologies Limited (a joint venture between SCOTT Technology Limited and Silver Fern Farms Limited) with support from Meat & Livestock Australia