

CMIS

meltech

Together, We Drive Processing Solutions.

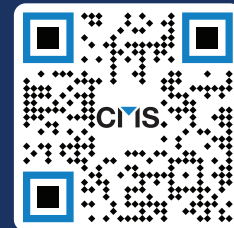
Galileo

Leg Deboner DPM3200



Setting a new benchmark in dark meat deboning precision, yields, and operational simplicity.

- ▶ Simple and Affordable Design utilizing Advanced Sensors for Cutting Precision
- ▶ State-Of-The-Art Automation Technology
- ▶ Lowest Maintenance Cost in the Industry
- ▶ Unmatched Yields vs Competition
- ▶ User-Friendly Touch Screen Control Panel
- ▶ Provides Significant Labor Savings
- ▶ Processing Speeds of up to 3,200 legs per hour
- ▶ Color-Coded Shackles for Easy Left and Right or Combination Loading
- ▶ Individual Sizing for each Leg
- ▶ Small Footprint



Galileo DPM3200

Technical Advantages

Specifications:

- ▶ Capacity: Up to 3,200 Legs/Hour
- ▶ Whole Leg Weight and Tolerance Range:
Minimum weight: 7.05 oz/200 g
Maximum weight: 18.2 oz/800 g
- ▶ Product Dimensions (without stack light)
Length: 335 in / 8,500 mm
Width: 95 in / 2,400 mm
Height: 95 in / 2,400 mm
- ▶ Active Power: 20 amp / 9 kW
- ▶ Apparent Power: 15 kVA
- ▶ Input: 480 Volt AC (3F+N+T)
- ▶ Control: 24 Volt DC
- ▶ Pneumatic Installation: Minimum 7 bar
Maximum 8 bar (clean filtered dry air)
- ▶ Structural Material: Stainless steel AISI 304, nylon, and other non-corrosive materials



Final Deboned Product



Bone byproduct

With the capability to debone up to **3,200 legs per hour with Galileo**, this equipment optimizes dark meat production while providing the lowest maintenance costs in the industry.

Unlike current complex, technology-heavy solutions, **Galileo** operates on an almost entirely mechanical system with a simple, user-friendly touch-screen control. This State-Of-The-Art technology drastically reduces the need for highly specialized technicians and also lessens the costs of yearly maintenance contracts. Its streamlined structure also simplifies the cleaning and sanitization process.

The results are maximum yields and excellent product presentation. **Galileo** accomplishes this through surgically precise cuts, minimizing bone fragmentation and product damage, therefore reducing additional trimming needs. In addition, these systems offer an extensive range of final product adjustments—from retaining or removing the skin to precisely controlling the amount of cartilage—ensuring that you meet even the most demanding market specifications.

Galileo by Meitech combines high throughput, mechanical reliability, and operational flexibility, delivering superior performance—without complexity—while consistently achieving the highest yields and quality in dark meat deboning.

Product Presentation:

- ▶ Excellent Presentation and Yields of Deboned Meat
- ▶ Accommodates either Skin-On or Skin-Off product
- ▶ Efficiently Processes a Wide Variety of Leg Sizes
- ▶ Cleanly Scraped Bones
- ▶ Minimal Bone Breakage/Fragments left vs our Competition
- ▶ Minimal need for additional hand-trimming