Innovative Technology for Lamb, Sheep & Goat Processing.
The robotic brisket cutter replaces current manual brisket shear operations for lamb sheep and goat processing.

**SYSTEM BENEFITS:**

- **LABOUR REDUCTION**
  1 operator per working shift

- **LINE SPEED**
  +10 carcasses per minute

- **SPECIES**
  System used for lamb, sheep and goat processing

- **WH&S**
  Reduced injuries and accidents

- **PRODUCTIVITY/EFFICIENCY**
  Improved process eliminates incidence of internal organ puncture.

- **INCREASED YIELD**
  Reduced trimming and rework

- **HYGIENE**
  Microbiological tests prove reduced contamination compared to manual operations.

**SYSTEM OVERVIEW:**

The robotic brisket cutter replaces current manual brisket shear operations for lamb sheep and goat processing.

Generally the system is located prior to the final hide puller on the process floor where the carcass is presented hanging from its forelegs.

Interfaced to an industrial robot, the system uses a circular breaking saw fitted with a dustless micro toothed blade designed to reduce saw dust and ensure a clean, accurate cut.

Maintaining accurate cuts through the centre of each brisket is obtained using discrete carcass sensing, in-line conveyor tracking and self configuring guides.

Easy to clean and maintain, the system is designed to operate on a process floor environment where surfaces and materials used are adequately protected against wash down procedures and chemicals.

The robotic brisket cutter system is fully integrated by SCOTT and includes safety guarding, operator controls and autonomous sterilisation all fully installed and commissioned ready for production.

**AVAILABILITY**

SCOTT Robotic Brisket Cutters are a proven technology for small stock processing and have been in production since 2008.

Configurable in design to meet individual plant processing, line and floor-plan requirements. Installation of a Robotic Brisket Cutter offers a payback of less than 2 years inclusive of labour savings, operating costs, WH&S and other benefits.
ROBOTIC BRISKET CUTTER

SYSTEM OVERVIEW
The robotic brisket cutter replaces current manual brisket shear operations for lamb, sheep, and goat processing. Generally, the system is located prior to the final hide puller on the process floor where the carcass is presented hanging from its forelegs.

CONTACT
For more information on Robotic Brisket Cutting systems, contact:
Stuart Shaw
+61 (0) 2 9748 7001
+61 (0) 423 029 545
sshaw@machineryautomation.com.au

VISIT
www.machineryautomation.com.au

Features & Benefits
- Labour Reduction: 1 operator per working shift
- Line Speed: +10 carcasses per min
- Species: Lamb, sheep & goat processing
- OH&S: reduced injuries and accidents
- Productivity/Efficiencies: improved process eliminates incidence of internal organ puncture
- Accuracy: Brisket cuts on centre
- Increased Yield: reduced trimming and rework
- Hygiene: microbiological tests prove reduced contamination compared to manual operations

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CONTACT
For more information on MAR’s Robotic Brisket Cutting system, please contact:
Stuart Shaw
+61 (0) 2 9748 7001
+61 (0) 423 029 545
sshaw@machineryautomation.com.au

Machinery Automation & Robotics
1/101 Derby Street
Silverwater NSW 2128
www.machineryautomation.com.au

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

scotttechnology.com

NEW ZEALAND
t +64 3 478 8110
e sales@scott.co.nz

AUSTRALIA
t +61 2 9748 7001
e meatsales@scottautomation.com

EUROPE
t +49 7258 9030
e sales@scotttechnology.com

AMERICAS
t +1 740 383 8383
e sales@scotttechnology.com

ASIA
t +86 532 822 19088
e sales@scotttechnology.com