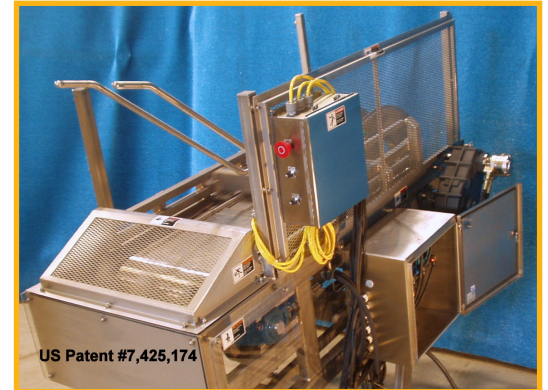


Hog Jaw and Snout Puller

Project Opportunity:

A corporate Project Engineer for a national Pork Processor presented a cost reduction project/idea to Millard Manufacturing Corp to automate the removal of the hog snout while in the same operation separating the jawbone from the pork head on the Harvest Floor.

- *Safety Issue: Manual operation requiring hands too close to rotating mechanisms*
- *Ergonomic issue from hand operation and torque kickbacks*
- *Labor saving opportunity*
- *Quality issue with inconsistent product*
- *Waste reduction needed due to yield losses of Snout and Temple meats*



Solution:

Millard's sales engineer along with our design engineers worked in cooperation with the customer's project engineer to design, develop, build and install an automated "Hog Jaw and Snout Puller". Millard's machine was faster, safer, and more sanitary than any other machine in the industry, resulting in a cooperative patent granted to both the customer and Millard Manufacturing Corp. The patented snout and jaw removal system unhinges the jawbone increasing temple meat yields while reducing broken jawbones.

- *Safety Features – Guarding, E-stop, stop, forward and reverse controls.*
- *Food Safety: "In-House" Passivation for Sanitary durability*
- *Operating speeds up to 1400 head per hour*
- *Lower Maintenance & Repair costs*
- *Improved uptime for increased production and efficiency*
- *Economical Hydraulic drives w/Enclosed Hyd. Controls and PLC ready*
- *Sanitary Wash-Down Duty for Easy Clean-up*
- *Heavy Duty Stainless Steel Construction*
- *Stand alone machine*
- *Installs quickly to existing operations*
- *Compact design requires minimal floor space*
- *Ergonomic design for the operator*
- *Proven, Time-tested results*



Results:

- *Throughput increase from 1,000 to 1,400 head/hr*
- *Labor reduction (2) personnel or (1) / shift*
- *Quality improvement with increased Snout yields*
- *Waste reduction due to properly pulled Snouts and reduced number of broken jaw bones*