Situation:
A leading Poultry producer and customer of Millard Manufacturing Corp was facing ever increasing competition and cost challenges so they began investigating new methods to efficiently de-bone poultry, improve overall quality, and track personnel yields and performance. This customer turned to Millard Manufacturing to help develop that process.

- Need for improved efficiencies
- Need to increase and measure yields
- Need to reduce costs in labor
- Need to increase quality

Solution:
Millard worked with our customer to design, develop, and install a 75' 5-Belt Poultry Boning Line that changed the heart of the operations for their facility. This was a cooperative “Industrial Engineering” effort where as a team, we designed the process, built the equipment, installed the lines, and helped train the customer’s personnel. Several plants followed suit when results were proven fiscally favorable.

- Food Safety: “In-House” Passivation for Sanitary durability
- No overhead contaminating structures
- Heavy Duty Stainless Steel Construction
- Wash-down duty designed
- Sanitary belting for ease of cleaning
- Ergonomic design for personnel safety and health
- Variable speed to pace lines

Results:

- Eliminated:
  - Overhead Piping
  - Overhead Chains and Shackles
- Production: Increased production by 12%
- Quality: reduced bones by 20% with integrated quality checks per employee I.D.
- Employee performance improved with accountability quality checks
- Meat Yields increased 9%
- Overall Safety, Sanitation, and Housekeeping improved

Millard Manufacturing Corp is ready to help you make your project a success. Give us a call today!