



Cutting off shank or foot

After the hanging deboning process is completed, the pork leg or the pork shoulder is automatically conveyed to the following trimming line. Following a station with circular knife for cutting off the pork shank or the pork shankbone from the pork feet. Afterwards the last station releases the pork shank or the pork foot. Through funnels the products are replaced in trays underneath the stations. From here they are automatically pushed out on the full tray transport conveyor system.

Empty and full tray transport

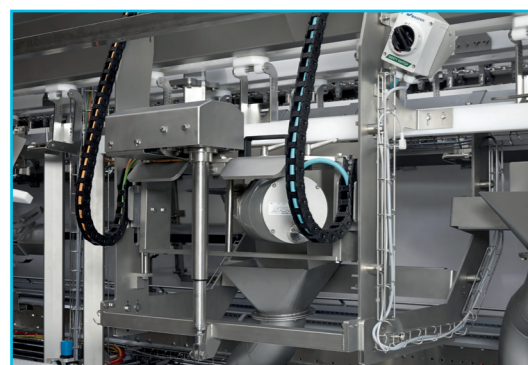
Frontmateg Hanging Deboning System is designed with integrated empty and full tray transport. From the empty tray transport line, the trays are automatically pushed out to each working station when a tray is needed. As soon as the operator has filled the tray with trimmings, bones etc. it can easily be pushed over the roller conveyor onto the full tray transport conveyor system.

Yield Control

The product is weighed before entering the hanging deboning line. On the outlet of the line, the full trays with all products are again weighed for full yield control.



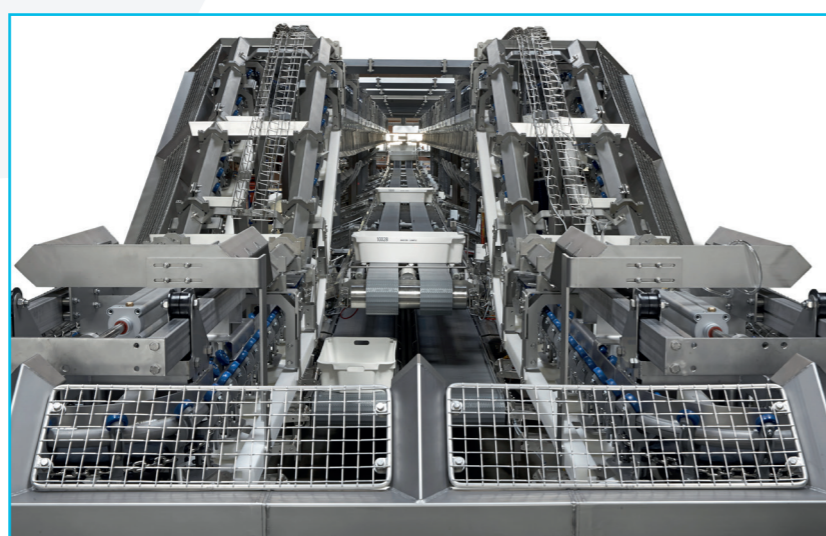
Release of the foot through a funnel into a tray underneath the station



Station for cutting off the shank or the shankbone



Individual working stations



Modular built system with integrated conveyor system

Hanging deboning of pork primals L- and S-line



Modular built system with individual working stations and conveyor system

Efficient hanging deboning of pork leg and shoulder

Frontmateg offers a completely new method for deboning of pork legs and shoulders. On a modular built hanging deboning line, it is possible to have a line, that will give possibility to increase yield as well as increase the quality of your products and reduce labour. Utilizing gravity with the hanging of the products we create an optimal and easy ergonomic deboning process. The modular built line is flexible with 1 to 3 working stations per process being added according to customer requirements.

Function

The patented grippers in the hanging deboning line are designed so that it is possible to rotate the product by 45°, 90°, 135° and 180° between working station. That means the product is presented correctly for the individual operator who debones or trims the product.

The hanging deboning line also offers a manually angle adjustable cutting wall at each working station. As well as individual height adjustable platforms for optimal ergonomics in relation to the operator's height.

Optionally it is possible to round cut the front feet / front shank and hind feet, which gives the following operation a higher quality. This process is done by conveying the pork leg or the pork shoulder through a station with 2 rotating knives, which are automatically adjustable in height by the chosen recipe.

Why the Frontmateg Hanging Deboning!

- Less handling of the product
- Time efficient
- Labour savings
- Higher yield
- Higher quality of each product and more consistency
- High capacity
- Improved ergonomic for each operator
- Individual working stations
- High/angled product position
- Less noise with better working environment

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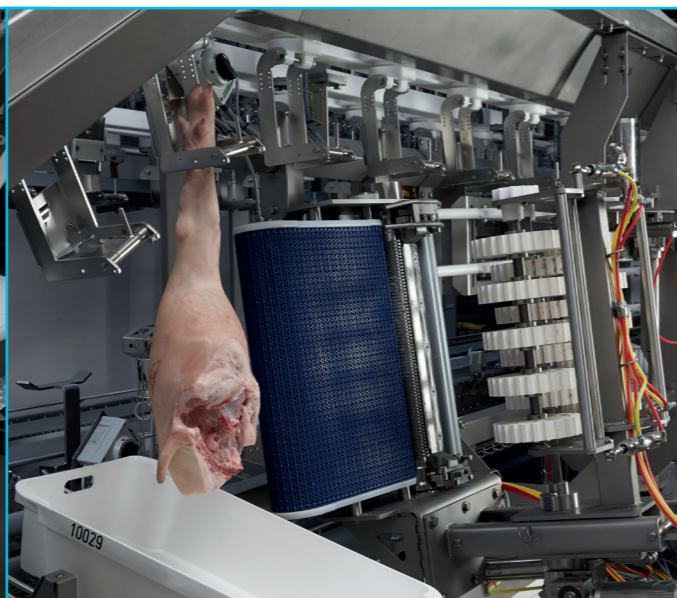
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Insert or products in the hanging chain



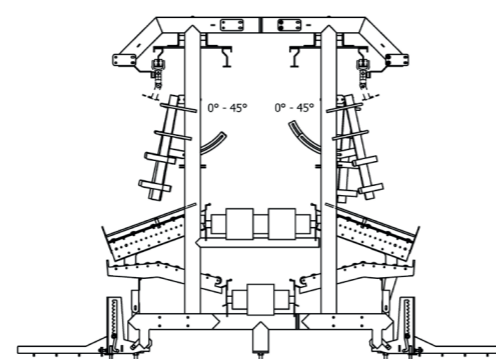
Hanging derinding before deboning

Technical data

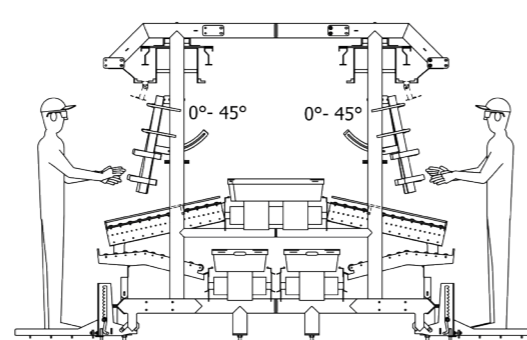
Capacity	Depending on operator Hanging conveyor speed adjustable 200-800 products/hour
Version	The concept is designed for right and left pork shoulders or pork leg
Length	Can be variable - depending on customer requirements
Width:	
Single line	2,600 mm
Double line - single conv.	3,770 mm
Double line - double conv.	4,325 mm
Height	L-line (leg) 2,600 mm S-line (shoulder) 2,460 mm
Inlet height	1,150 +/- 50 mm - adjustable
Outlet height	1,150 +/- 50 mm - adjustable
Products	Pork legs (ham) or pork shoulder
Product temperature	Min. 3°C - max. 7°C
Electric control	Stainless steel cabinet Siemens PLC control Frontmatec operator panel
Voltage	3x400V, 50 Hz
Power	IN 16 Amp
Prefuse	25A

Technical data may be subject to changes. The equipment is CE approved and designed in accordance with the EU regulations to meet the strictest demand on health and safety.

Double hanging deboning line with single conveyor system



Double hanging deboning line with double conveyor system



Safety

The hanging deboning line is equipped with an integrated wire emergency stop, which applies to the European regulations, for emergency stops in the meat industry.

Hygiene and maintenance

The equipment is designed with standard components, which are easy to replace by wear. It also meets the high and strict demands in the meat industry for hygiene and maintenance purpose.



Modular built system

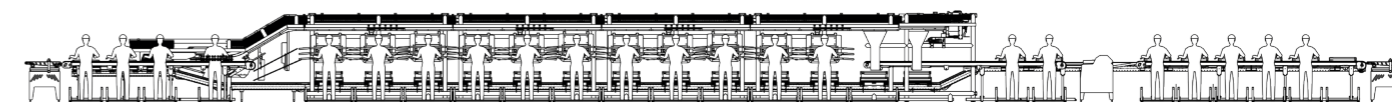


Automatic turning of the product is done during the round cut process

Example 1 - Shoulder

Deboning process done hanging.
Shoulder - Cutting riblet, removal of riblet and removal of neck bone before hanging and deboning process.

For both leg and shoulder the derinding can be done in-line or after the hanging deboning process.

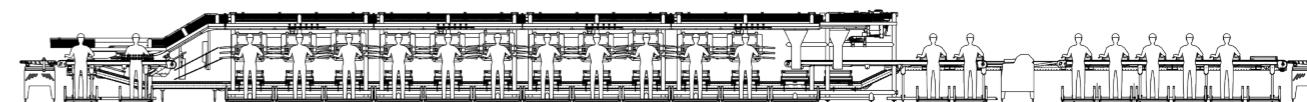


Hanging deboning line for pork shoulder

Example 2 - Leg

Deboning process done hanging.
Leg - removal of tail bone before hanging deboning process.
The derinding is performed automatically while hanging followed by a manual derinding with the aid of whizard knife.

For both leg and shoulder the derinding can be done in-line or after the hanging deboning process.



Hanging deboning line for pork leg