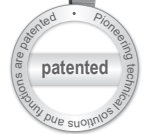


Automatic chine bone remover Type ASSM-100



Right or left hand machine for fully automatic in-line production

Optimal uniform products

Frontmatec Automatic Chine Bone Remover is designed for the fully automatic removal of the chine bone and optional the pearl string from pork middles.

Description

The machine receives the middles, left side middles in a left side machine and right side middles in a right side machine, from a primal cutting line or a conveyor system with the neck end first. In the inlet unit the rib top is pushed against the gripper chain, to ensure the spine is straight and fixed on all joints. Each individual middle is measured before cutting.

Cutting principles

The chine bone is automatically cut out of the pork middle by 2 fixed knives and a rotating knife. The circular knife has an adjustable angle.

Functionality

The machine is provided with servo/frequency/pneumatic-control for most of the moveable parts. This method gives the machine a maximum capacity and optimal accuracy compared to any manual system. Furthermore, a minimal energy consumption is achieved.

Recipes

Each customer can set up a specific recipe for cutting chine bone incl. feather bones and pearl string or seperately cutting off the pearl string.

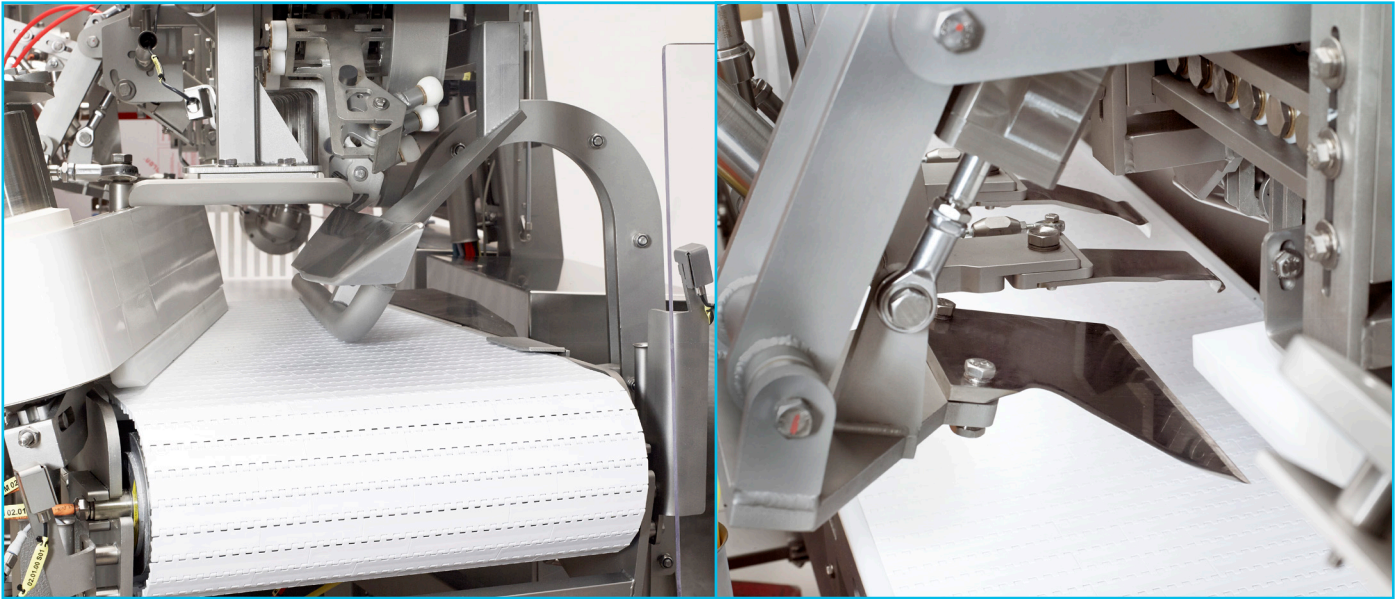
Machine modules

1. Inlet unit
2. Measuring units
 - Registration of front position of the middle in the gripper chain
 - Length measuring of the middle
 - Backbone measuring of the middle splitting from slaughter line
3. Back finning knife for loosening featherbones
4. Deboning arrangement for loins with knife 1 and knife 2
 - Incl. adjustment screw for setting of aggressivity
5. Rib circular knife unit - cutting loin ribs / chine bone
6. Optional chine bone saw unit - cutting pearl string from chine bone

Why the Automatic middle splitter!

- The machine improves your yield
- Precise cuts with less bone dust
- Customized recipes can be chosen
- Uniform products of high quality
- Labour savings
- Hygienic design



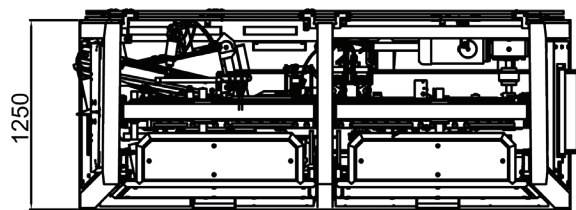
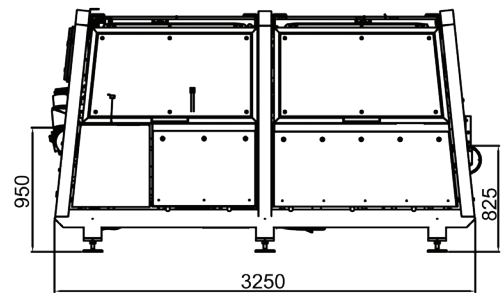


Inlet conveyor with guiding of the pork middles

Fixed knives

Technical data

Capacity	700 pork middles/hour
Products	Middles from porks with a slaughtered weight from 70 to 120 kg
Version	Right or left side machine with operator panel at the inlet end of the machine
Length	3,250 mm
Width	1,250 mm
Height	1,875 mm
Inlet height	950 +/- 50 mm - adjustable
Outlet height	840 +/- 50 mm - adjustable
Products	Pork middles
Product temperature	Min. 3°C - max. 7°C
Electric control	Stainless steel cabinet Siemens PLC control Frontmtec operator panel
Voltage	3x400V, 50 Hz
Power	IN 32 Amp
Prefuse	23A



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.

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