

High-speed in-line production

Measuring of the pork carcass

Hygiene and maintenance

The equipment is designed to meet the high and strict demands in the meat industry. All conveyors are delivered with a belt lifting system for easy cleaning and maintenance purpose.

Data collecting

With a constant focus on optimization, up-time and flexibility, the need for correct data collection is high. With the Frontmateg solution we ensure that our customers get high return on their projects.

OEE

Collection of machine operation data, to calculate OEE (Overall Equipment Effectiveness) through our MES (GO.OEE).

Preventive maintenance

For maintenance purpose data is collected to make scheduled maintenance, through our Scada system.

Traceability

Traceability from batch and ID-numbers is possible through the machine, by MES solution.

Advantages with the fully automatic primal cutting line

- Frontmateg offers many years of experience with automated systems and customized concepts
- A high up-time on our equipment without compromising on the quality
- Optional recipes which can be customized, to improve your yield
- Short payback time on investment
- User friendly operator panels
- Easy access for cleaning and maintenance purposes
- Low maintenance
- The Frontmateg software interfaces with all types of monitoring systems

Fully automatic cutting line Type AGOL-800



Automatic cutting of pork carcasses



Precise and individual cuts

With our automatic primal cutting line type AGOL-800 we offer precise and individual cuts of individual pork carcass, performed at high speed. Both halves of the pork carcass are measured between the hipbone and the shoulder muscle within a fixture unit.

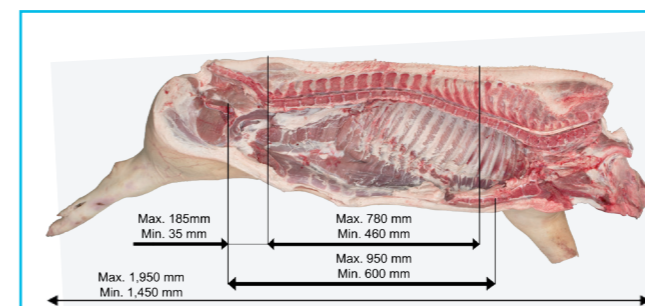
Cutting principles

- The hind foot is cut off in relation to the hock bone
- The leg is cut off in relation to the pubic bone
- The fore end is cut off in relation to both the shoulder muscle and in relation to the shoulder blade

detectors, which catch the pubic bone and pull the carcass to the right position for the leg cut. During the positioning of the leg cut, the distance from the pubic bone to the shoulder muscle is individually measured. These measurements are electronically registered. The measurements taken compared with the desired length of the cuts are specified in the recipe, which gives the position of the knife for the cut of the fore end.

Splitting of the carcass

The carcasses are split into leg, middle and fore end. The splitting can be performed, so that both halves of the carcass are cut from an average length of the two measurements taken, or each carcass is cut according to individual measurements. The three primals are transported separately further onto e.g. deboning lines.



Functionality

The Frontmateg Fully Automatic Cutting Line type AGOL-800 is provided with servo/frequency-controlled motors for most of the moveable parts including the circular knives. This provides a maximum capacity as well as an optimal accuracy for optimized yield and reduced product loss. Furthermore, a minimal energy consumption is achieved.

Description

Laying down of the 2 pork halves from gambles. Optional one left and one right carcass from hooks. The hind feet are cut off and separately transported out of the machine. Left and right carcasses are individually measured at the measuring station (the fixture). The 2 halves are straightened against a back-alignment device, where the angle of the cut can be adjusted individually. The carcasses length is measured by pubic bone

Recipes

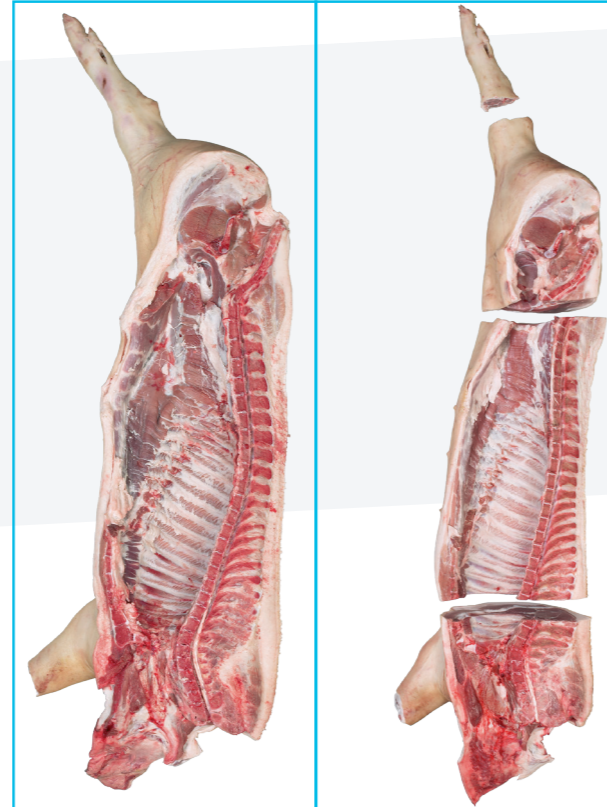
The selected operation and cutting principle gives you more options for example hind feet cut off or not.

Contact

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Fully automatic laying down



Why the Frontmatec AGOL-800!

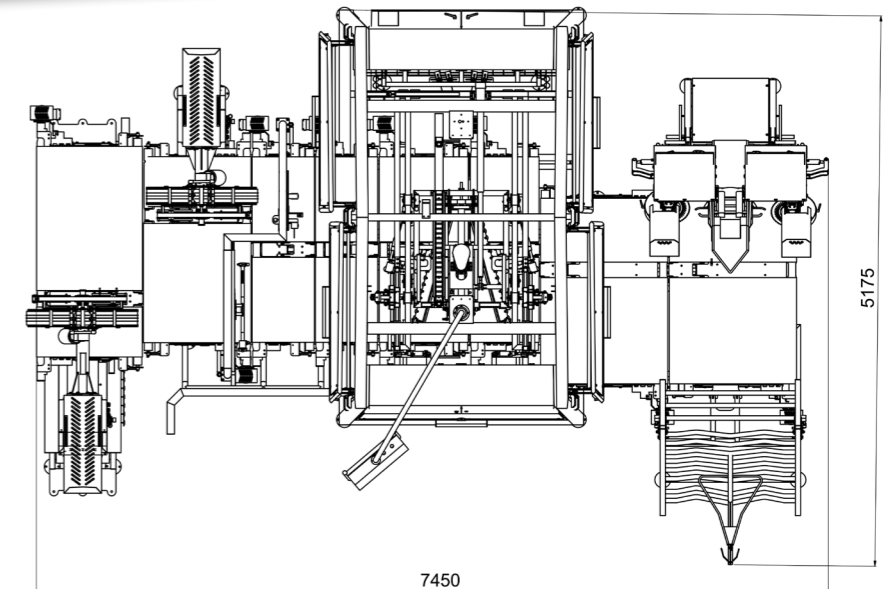
- Fully automatic line
- High capacity and accuracy
- Clean cuts with reduced bone dust
- Optimized yield and labour savings
- Reduced product loss
- Low maintenance
- Hygienic design with easy cleaning access
- Safety fence can be customized

Flexible de-gambrel

We offer various solutions for automatic de-gambrel of the pork carcasses before the automatic cutting, as well as the possibility to handle different types of gambrels and hooks. During the laying down process, we ensure the correct position and alignment of the carcass for further cutting and processing.



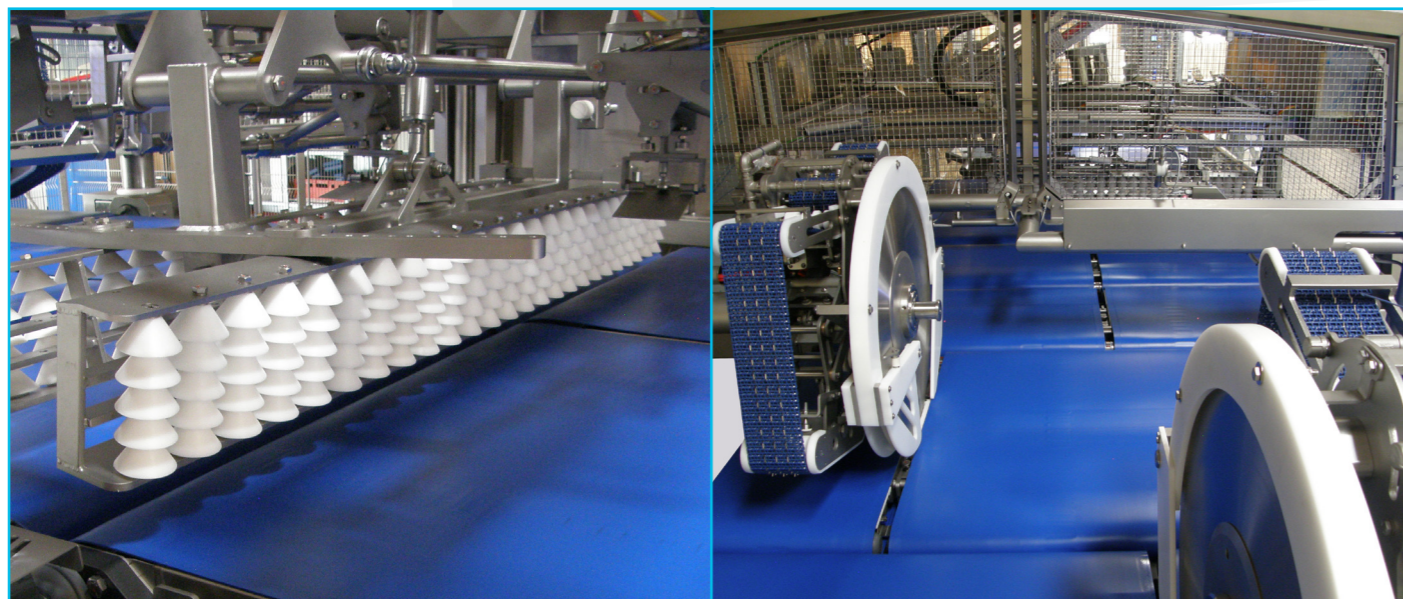
Special model with 2 x laying down arrangement (lower capacity).



Technical data

Capacity	800 pigs/hour, slaughtered weight from 70 to 120 kg Depending on set up, product and cutting specification
Version	Operator panel left or right side of machine
Length	7,450 mm (using gambles)
Width	5,175 mm
Height	2,300 mm - fixture
Products	Pork carcasses - left and right
Product temperature	Min. 3°C - max. 7°C
Electric control	Stainless steel cabinet Complete PLC control Siemens S7-1500 Fail Safe with graphic display
Voltage	3x400V, 50 Hz
Power	IN 50 Amp
Prefuse	63A
Consumption	28 kW

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.



Fully automatic alignment of the carcass for before measuring

Fully automatic cutting knives for splitting the carcasses



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