



PORK // AUTOMATIC BUTT PULLER

BETTER YIELD CONTROL

The butt puller offers a much better control of yield by producing shoulder butts with uniform fat cover.

The operator diverts the butts from the main line and observes the fat thickness. With a quick touch of one of two pads, selection of automatic adjustment is easy for automatically adjusting the blade to the appropriate operating level.

Working Process

1. The operator diverts the butts from the main line and observes the fat thickness
2. Fat cover selection is adjusted with a quick touch of one of two pads
3. Optimal positioning is easily completed by using the V-shaped alignment system
4. The special curved blade removes fat and skin
5. Skin-on butt plate is automatically diverted to skinner

Hygiene

The butt puller is manufactured of stainless steel and food-grade components to withstand the harsh environment present in the food processing industry.

Safety and legal requirements

The butt puller is CE approved and designed in accordance with the EU and USDA regulations to meet the strictest demand on health and safety.



Value for you!

- Higher productivity up to 1,500 butts per hour
- Consistent product quality
- Designed for easy sanitation and maintenance
- Capacity to process left/right products with one machine
- Safe use for operator

Technical data

Capacity	1,500 pieces/hr
Power supply	460V
Motor	Electrical motor Sterling Gearbox Kel-tech
Pneumatic	Minimal pressure of 100 psi dry air only
Dew point	-40°C/-40°F or better (ex: -60°C/-76°F)
Dimensions	Length: 287-1.9cm/113 3/4" Width: 94-1.1cm/37 7/16" Height: 208.28 cm/82"

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