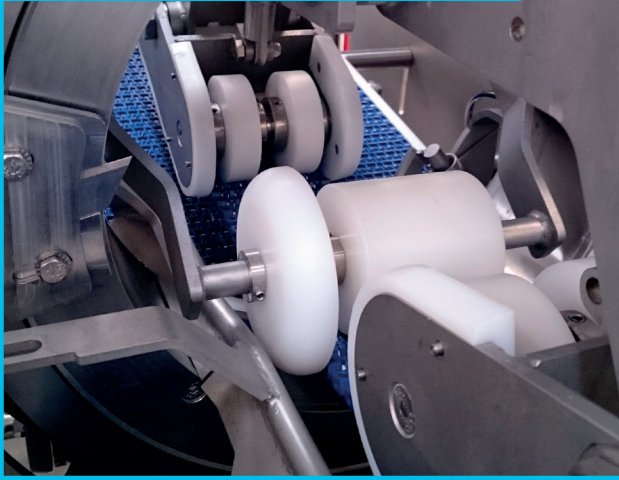


Automatic loin scorer Type KMRS-200



Scoring products with adjustable depths and widths

Automatic scoring of the skin in pork loins

The Frontmatec Automatic loin scorer is designed for deboned pork loins to make roast pork. Roast pork is a traditional dish especially in northern Europe, where the rind of the pork is roasted crispy and the meat tender. If the scoring cuts through the rind and too deep into the fat, the quality of the loin is highly decreased. With the Frontmatec Automatic Loin Scorer we secure a cutting that gives the product an optimal and accurate scoring.

Functionality

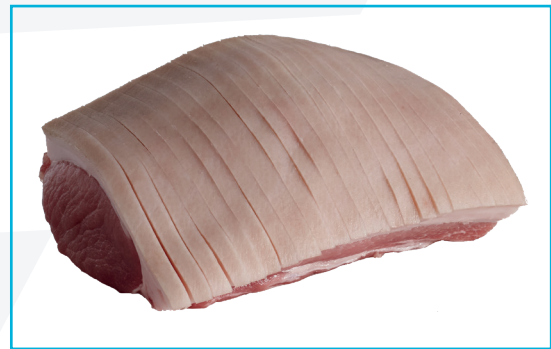
The machine scores the product with adjustable depths and widths. The knife is placed in a large bearing, and rotates around the loin, which runs through the machine on a belt. The depth of the knife is manually adjustable, and the distance of the cuts into the loin is adjusted by the speed of the belt and the speed of the knife.

The machine can both be fed manually with products or be placed in-line for continuously and high-speed production.

In order to avoid overloading the bearing running the knife, the machine has a signal system for indicating low grease in the container. Should the container not be refilled the machine will automatically stop.

Easy maintenance

For maintenance and cleaning purpose the loin scorer is hygienic designed. The machine offers easy access by changing of the knife as well as when cleaning the pressure wheel can easily be removed.



Why the Loin scorer!

- High capacity
- Uniform quality of all products
- Better yield
- Labor savings
- Hygienic design
- Easy access for maintenance

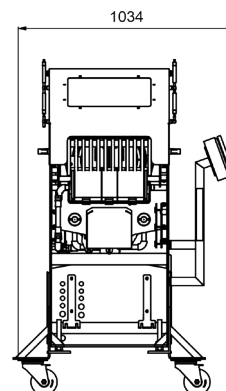
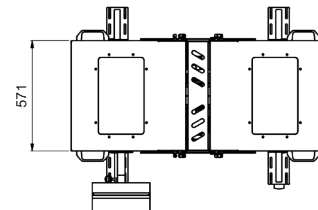
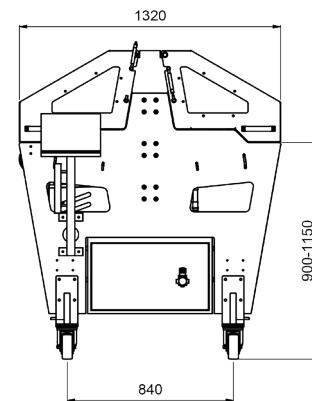


New design on pressure wheel as well as indication by empty lubrication container

Technical data

Capacity	700 loins/hour
Score depth	Adjustable to max. 10 mm
Score spacing	Adjustable from 6 mm
Version	Operator panel left or right side of the machine
Length	1,320 mm
Width	1,034 mm
Height	1,875 mm
Inlet height - adjustable	From 900 to 1,150 mm
Outlet height - adjustable	From 900 to 1,150 mm
Products	Deboned backs/loins
Product length	500 - 700 mm
Product width	140 - 200 mm
Fat thickness	70 - 110 mm
Product temperature	Min. 3°C - max. 7°C
Electric control	Stainless steel cabinet Frontmatec operator panel
Voltage	3x400V, 50 Hz
Power	IN 6 Amp
Prefuse	13A

Technical details are subject to alterations. 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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