



SERVICE SOLUTIONS // ON-SITE SERVICES

HOW TO MAINTAIN UNIFORM PRODUCTS ON YOUR AUTOMATIC CHINE BONE REMOVER

Achieve yield improvement by having your certified Frontmatedec service specialists perform the individual bar adjustments in the infeed arrangement, that is essential for accurate fixation of the spine and for further measuring and processing of the pork middles.

Have a smooth operation and achieve best price for meat by ensuring that the ASSM keeps performing precise and clean cuts. Your experienced Frontmatedec technicians verify the condition and the tension of the gripper chain and the function of the air cylinders together with an exact alignment of the knives.

Stay prepared for the unexpected by having a renovation solution for the gripper chain and stocking the most used spare parts such as knives, air cylinders, gears and motors.

Additional product solutions:



SERVICE AGREEMENT



SPARE PARTS PACKAGE



INSPECTION



TECHNICAL SUPPORT 24/7



SMART GLASSES



SOFTWARE

One service a year is recommended for maximum operation efficiency

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