



AUTOMATIC LOIN SCORER TYPE KMRS-300

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.

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.

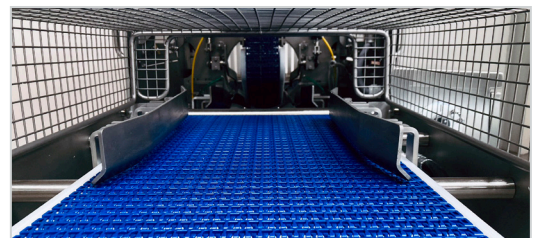
Easy maintenance

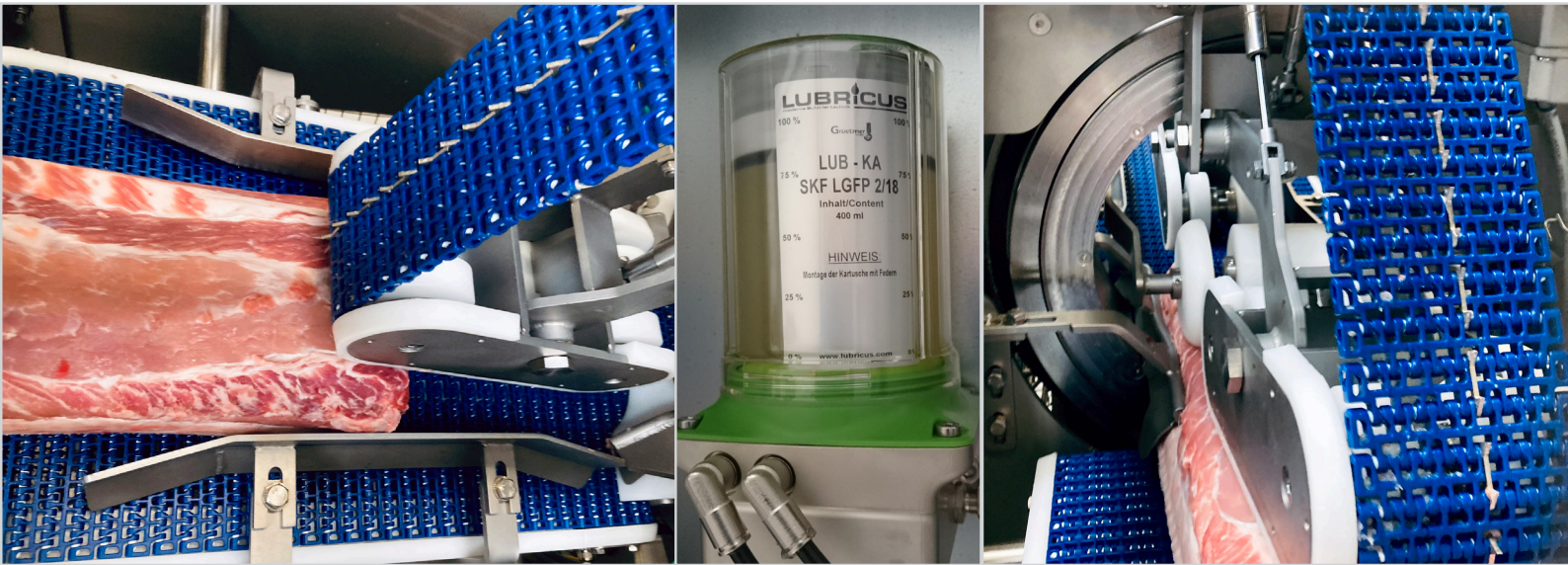
For maintenance and cleaning purpose the loin scorer is hygienic designed. The machine offers easy access by changing of the knife as well as when cleaning the pressure wheel can easily be removed.



Value for you!

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

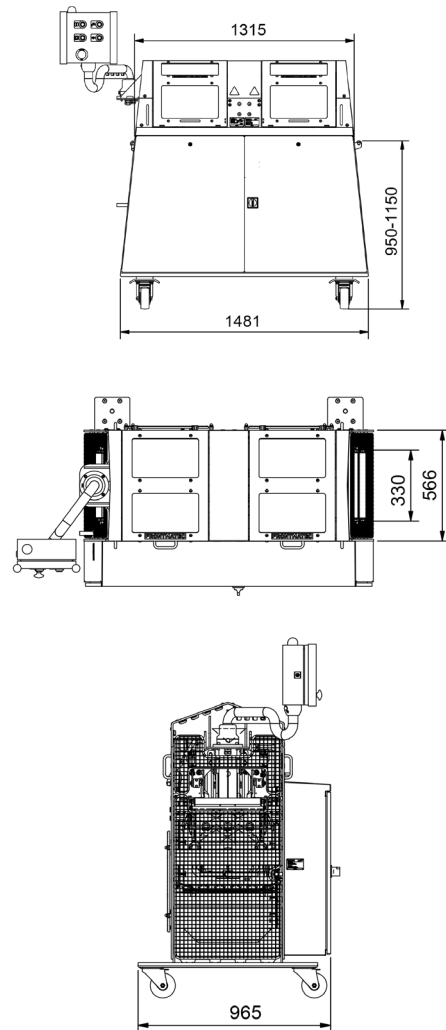




Technical data KMRS-300

Capacity	700 loins/hour
Products	Deboned pork backs/loins
Product length	500 - 700 mm
Product width	140 - 200 mm
Product height	70 - 110 mm
Product temperature	min. 3°C - max. 7°C
Score depth	Adjustable from 5 to 15 mm
Score width	Adjustable from 10 to 15 mm
Versions of the machine	Right or left hand design Stand alone or in-line
Machine length	2,160 mm / 1,480 mm
Machine height	1,170 mm +/- 100 mm
Machine width	965 mm
Electrical control	Stainless steel cabinet Frontmatec operator panel
Voltage	3x400V, 50 Hz
Power	IN 7 A
Prefuse	13 Amp
Noise	75 dbA
CIP in-line	At 10 bar 17,6 l/min
CIP stand alone	At 10 bar 25 l/min.
Air	0 l/h

Technical data may be subject to changes. The equipment is designed in accordance with the EU regulations to meet the strictest demand on health and safety.



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