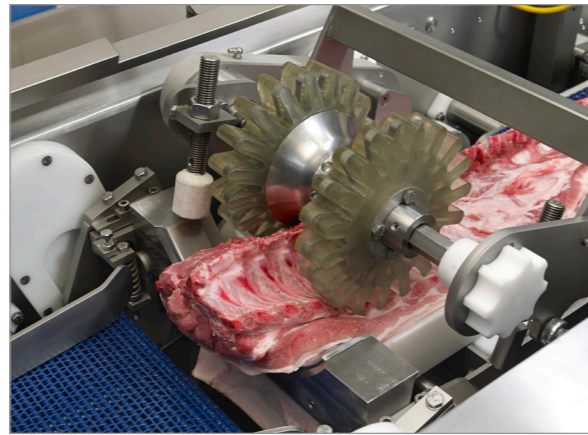


Belt with carriers for optimal product feed



Different shapes of pressure wheel and cutting knife

Preconditions of the products

The Frontmatec Automatic Loin Trimmer can handle different products, such as:

- Pork loin, rind on, bone in. With oyster piece, back bone, and feather bones
- Pork loin, boneless, rind on. Without oyster and gristle
- Pork loin, boneless, rind on. Without oyster, false lean and gristle.



Easy cleaning and maintenance

For cleaning and maintenance purpose the loin trimming machine is hygienically designed and equipped with features such as belt lifting as well as CIP cleaning system.

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.

Preventive maintenance

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

Data collecting

With a constant focus on optimization, up-time and flexibility, the need for correct data collection is high. With the Frontmatec 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).

Traceability

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

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AUTOMATIC LOIN TRIMMER TYPE ALTL-1100

UNIQUE AUTOMATIC TRIMMING OF PORK LOINS

The Frontmatec Loin Trimming machine is designed to trim different loin products from pork in one unit. By simply and easily replacing the cutting knife, which is available in different shapes of the cross section, and the pressure wheel. The machine offers the option to trim e.g. pork loins bone-in, boneless or pork backs.

Functionality

The loin trimming machine individually measures each loin, classifies it, and the trimming is then done individually. Both cross and length wise.

The measuring is based on an optical probe principle for loins without bones. The machine divides the loin/back into backfat, rind and the finished product - the loin/back.

Individually shaped cutting knives improves the yield and reduces the needs for additional trimming afterwards.

The loin and fat rind can be transported on separate belts, and a derinding machine can be fitted in direct connection with the loin trimming machine.

For long loin products with neck/chump, a longer version of the loin trimming machine is available as well, and both the standard version as the long version can easily be integrated in-line.



Why the Frontmatec loin trimming machine!

- Improved probe system for measuring loins with bones
- High speed without compromising the quality
- Easy to integrate for in-line production
- Individually shaped cutting knives
- Each loin is measured and trimmed individually
- Labor savings
- High capacity - up to 1,000 loins per hour on industrial lines
- Touch display and OEE for collecting data
- Hygienic design
- Easy access for maintenance and cleaning

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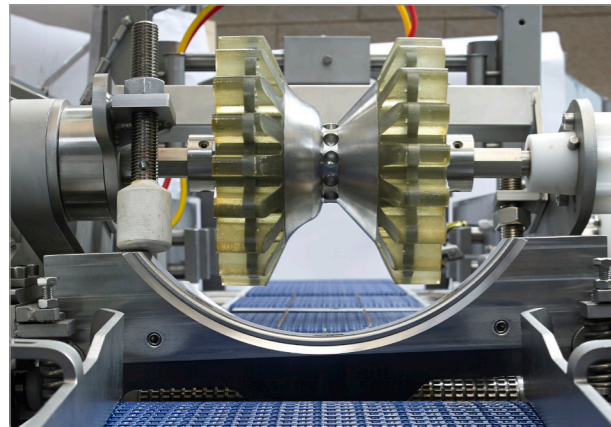
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INDIVIDUALLY SHAPED CUTTING KNIVES AND PRESSURE WHEELS

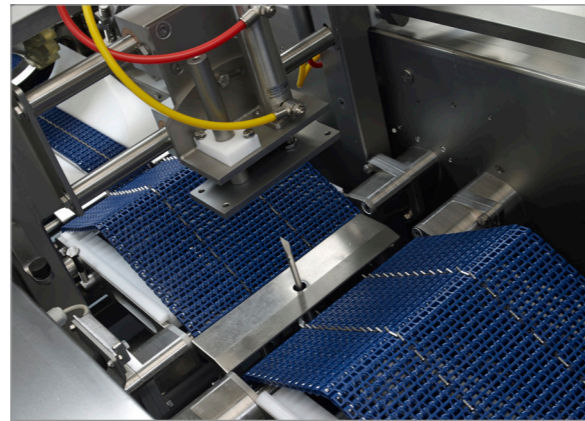
Different shapes of the cutting knife

With individually shaped cutting knives and matching pressure wheels, for each product type that needs to be processed, we offer customized solutions.

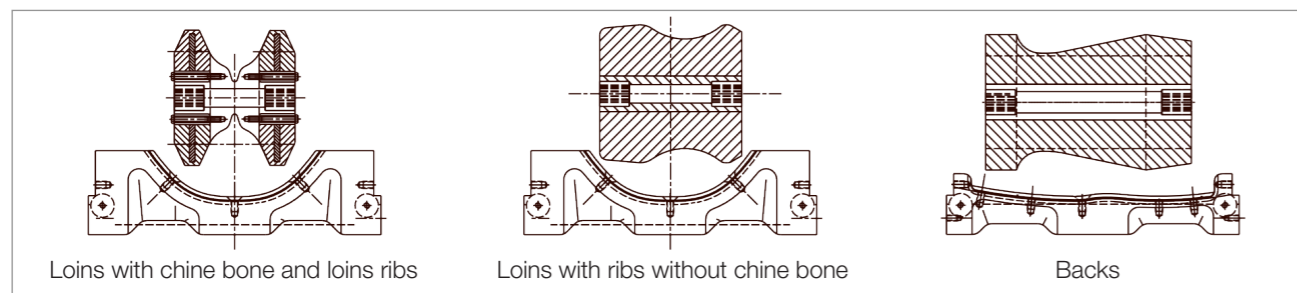
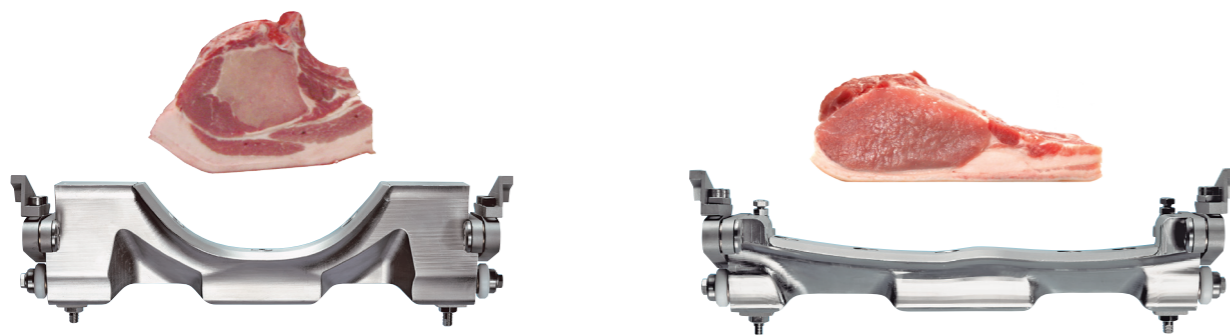
Both the cutting knife and the pressure wheel are easily replaced, which also makes the cleaning of the equipment easygoing.



Pressure wheel and knife bridge



Probe for measuring and classifying - bone in products



Technical data

Capacity	Max. 1,000 loins/hour industrial loins
Version	For service and maintenance purpose the machine can be delivered as either right or left hand design
Knife bridge	Possible movement/opening of the knife bridge max. 80 mm
Length	3,060 mm
Width	1,200 mm
Height	1,970 mm
Inlet height	950 +/-50 mm - adjustable
Outlet height	Products: 950 +/-50 mm - adjustable Backfat: 600 +/-50 mm - adjustable
Products	Pork loins, bone-in, boneless or pork backs (loins from pork slaughtered weight between 70 - 120 kg) Loins length min. 460 mm - max. 780 mm - standard machine Loins height from 50 - 150 mm Loins width min. 140 mm - max. 225 mm Rind/fat thickness min. 8 mm / max. 30 mm
Product temperature	Min. 3°C - max. 5°C
Electric control	Stainless steel cabinet Siemens PLC control Frontmatec operator panel
Voltage	3x400V, 50 Hz
Power	IN 25 Amp
Prefuse	32A

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.

