



## PORK // ROBOTIC BELLY TRIMMER

# SELL FIRST, BELLY TRIMMING AND BEVELING, IN A SINGLE PASS

The Robotic belly trimmer (RBT) is the newest addition to the Frontmatec waterjet cutting lineup. The RBT combines robotics and innovative tooling with ABT strength such as **Value Grading®**, giving now the added ability to bevel the teat and back sides of the bellies. This is achieved in a single pass without flipping the product by using a patent pending double jet cutter that simultaneously creates vertical and angled cuts.

The RBT technology benefits from the experience gained with the Frontmatec ABT's that have reached the milestone of trimming more than a 1 billion bellies over the past 15 years. Use the RBT with other Frontmatec equipment, such as the Automatic middle saw, Automatic rib puller, and the Automatic loin puller for complete belly line optimization

### Working process

1. The vision system acquires over 300,000 measurements to create a precise 3D model used to determine belly shape (length, width and thickness), estimate weight and pin point defects such as holes and snowballs
2. The intelligent software maximizes the cut paths to meet specifications, while increasing yields and generating quality products
3. All bellies are classified according to the most profitable products or grading priorities. Additional criteria such as dimensions, weight, and thickness can also be used for classification
4. Two 6-axis robots, each equipped with dual high pressure water jet cutter (60,000 psi) accurately trims and bevels the bellies
5. The RBT visually informs employees if they need to do additional trimming on specific products
6. In-line scale provides feedback to the RBT for weight validation
7. The customized classifier system is controlled by the RBT, which establishes the specific belly count/weight for every combo



### Value for you!

- Cut path maximization for quality and yield improvement
- Trimming and beveling bellies with minimized product handling
- Automatic tool changer with spare double jet cutters
- Ability to handle single ribbed or ribless bellies
- Ability to create vertical, single bevel or double cuts on belly sides; all configurable by product
- Consistent final product
- Production optimization with **Value Grading®**
- Reduced labor variability and training
- Easy setup of belly parameters with the intuitive operator panel, including beveling height
- Remote troubleshooting, support and upgrade via secured VPN and modem interface



## Hygiene

- The RBT is manufactured in stainless steel and food grade components in order to withstand the harsh environment present in the food processing industry
- Water jets eliminate cross-contamination, compared to knives or saws
- Automatic belt cleaning with 140°F/60°C-180°F/82°C spray bars

## Safety

- Various types of classifiers
- Additional trimming task support

## Legal preconditions

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

## Technical data

Capacity	1,400 bellies per hour
Dimensions	
Length	23' 1/2"
Width	8'
Height	9' 3/4"
Consumption	
RBT	480V / 3PH / 60 AMPS
Water softener	120V
Air dryer	120V
High pressure pump	480V / 3PH / 124 AMPS
Water requirements	
Connections	1/2 NPT
Cutting water (max)	8 GPM @ 35 psi min
Cutting water (consumption)	1 gal/min
Linear motor cooling water	0.08 GPM @ 16 psi min
Pump cooling water	Closed-loop chiller
Air requirements	
Connections	1/4 NPT
Total consumption	30 SCFM

## CONTACT

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