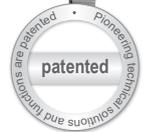


Automatic middle splitter Type AMDM-100



Right or left hand machine for fully automatic in-line production

Unique automation system

Frontmateg Automatic Middle Splitter is designed for the fully automatic cutting of loin/belly from pork middles.

Description

The machine receives the middles, left side middles in a left side machine and right side middles in a right side machine, from a primal cutting line or a conveyor system with the neck end first. In the inlet unit the rib top is pushed against the gripper chain, to ensure the spine is straight and fixed on all joints. Each individual middle is measured in the length.

Cutting principles

The pork middles are automatically cut by a circular knife and separated into loin and belly. The circular knife has an adjustable angle, by a servo motor and from the chosen recipe. The shape of the product can be programmed on the display and is controlled by a servo driven actuator.

Functionality

The machine is provided with servo/frequency-controlled motors for most of the moveable parts and the knife. This method gives the machine a maximum capacity and optimal accuracy compared to any manual system. Furthermore, a minimal energy consumption is achieved.

Recipes

Each customer can set up a specific recipe for cuts needed on their production line.

Machine modules

1. Inlet unit
2. Measuring units
 - Registration of front position of the middle in the gripper chain
 - Length measuring of the middle
3. Splitting arrangement for pork middles into loin and belly
4. Outlet unit for loins and bellies

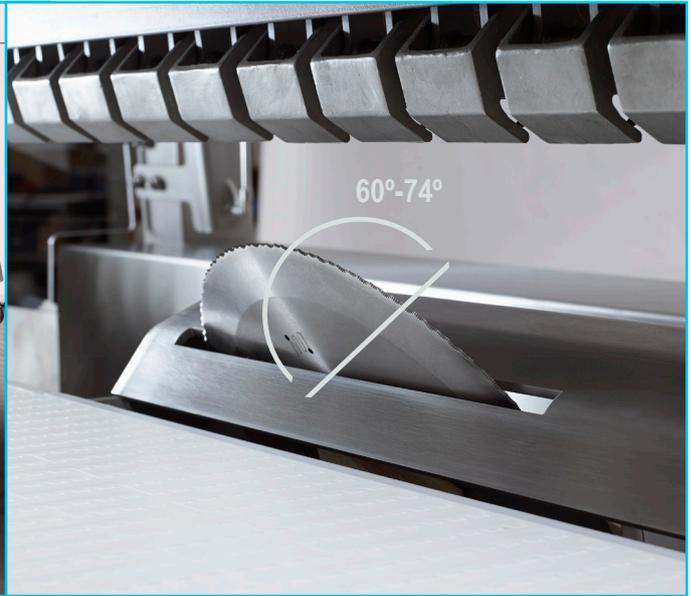
Why the Automatic middle splitter!

- The machine improves your yield
- Precise cuts with less bone dust
- Customized recipes can be chosen
- Uniform products of high quality
- Labour savings
- Hygienic design





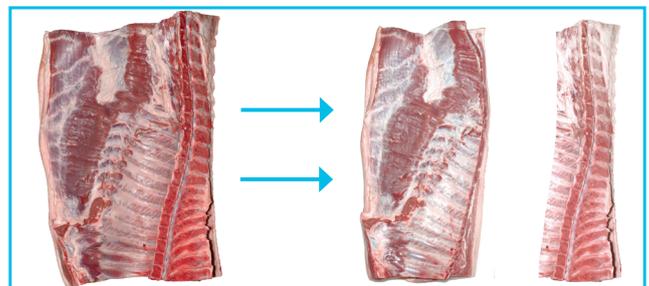
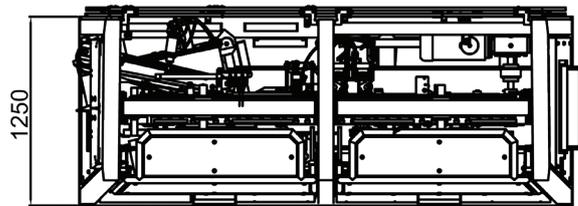
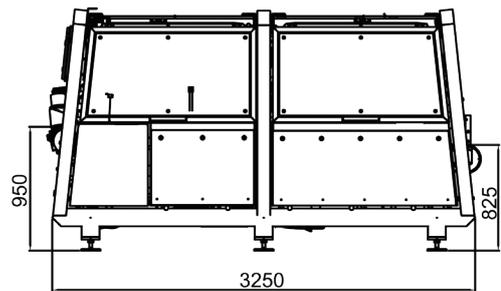
Inlet conveyor with guiding of the pork middles



Knife adjustable in angle

Technical data

Capacity	700 pork middles/hour
Products	Middles from porks with a slaughtered weight from 70 to 120 kg
Version	Right or left side machine with operator panel at the inlet end of the machine
Length	3,250 mm
Width	1,250 mm
Height	1,875 mm
Inlet height	950 +/- 50 mm - adjustable
Outlet height	840 +/- 50 mm - adjustable
Products	Pork middles
Product temperature	Min. 3°C - max. 7°C
Electric control	Stainless steel cabinet Siemens PLC control Frontmtec operator panel
Voltage	3x400V, 50 Hz
Power	IN 40 Amp
Prefuse	28A



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.

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