

PORK SOLUTIONS // RMP

ACCURATE CARCASS PRINTING

The Frontmatec-AIRA marking printer combines two six-axis industrial robots, and a hygienic configuration, with highly optimized and specialized printing heads for printing of marks such as the EC health mark and/or lines of text on each primal cut. Same print on both sides of primal cut/carcass and up to 700 carcasses per hour. The two half carcasses are conveyed and fixated simultaneously for accurate printing by the two robots (one for each half carcass) carrying a high quality and food approved print head.

The concept

With the Frontmatec-AIRA robots, continuous operation on the dressing line conveyor is maintained, as the robots are synchronized with the main line conveyor. While carcasses are pulled forward, the position, depth, and angle are determined by the detection unit (vision scanner), the process is performed in a downward movement.

The Frontmatec-AIRA concept is dynamic, as multiple robots can be fitted along the main conveyor of the slaughter line. The Frontmatec-AIRA robots are all “plug and play”, and can operate in any type of new or existing pig slaughter lines.

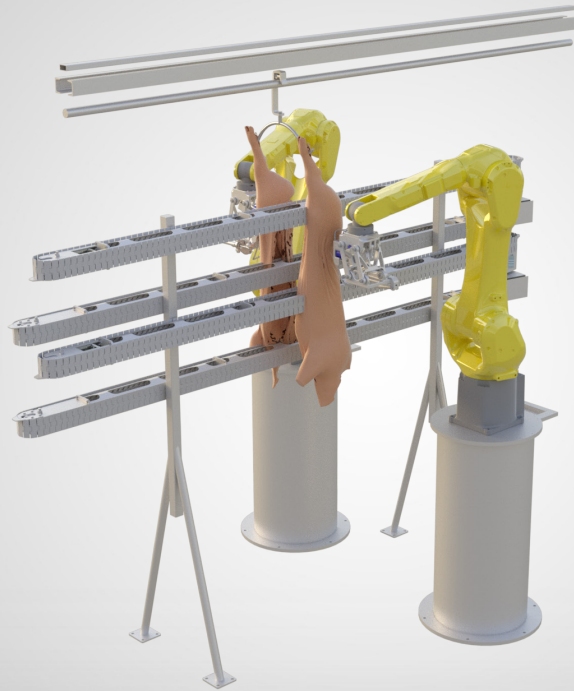
Hygiene

To ensure high hygiene levels, as well as easy and efficient cleaning, the robot is covered with a strong flexible protective cover with constant air flow inside and lightly over-pressure, keeping the vital part of the robot clean and safe in the harsh environment.



Value for you!

- High capacity: 700 carcasses/hour
- Fully automated trimming of remains from inside carcass surface



System consisting of:

- Two robots, each with a hygienic protective cover
- Printing heads mounted on the robots
- Carcass guidance system
- Control unit with transformer box
- Robot fence with secured entrance
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Safety and legal requirements

The Frontmatec-AIRA aitch bone cutter is CE approved and designed to meet the strictest demand on health and safety.

Advantages with the Frontmatec-AIRA concept

- A concept founded on more than 20 years of experience in R&D and engineering of automated processing.
- Homogeneous processing and high quality cuts.
- High hygiene level with integrated sterilization of cutting tools, minimizing the risk of cross contamination.
- Reduction of labor cost with one robot.
- Human-machine interface for setting and adjusting the robot.
- Low maintenance.
- Easy and swift to clean and keep clean.
- Easy operation and troubleshooting with uniform user-friendly operator panels on the Frontmatec-AIRA robots.
- Software interfaces with monitoring systems.

Pre-conditions

Capacity	700 carcasses/hour
Live weight	60-140 kg/132-308 lbs
Process parameters	Individual cutting parameters for each carcass, customized settings possible
Vision scanner	3D vision system based on optical measuring device
Voltage	380-575V AC 50/60Hz 3 phase
Control voltage	24V DC

Requirements

Compressed air	8 bar (min. 6 bar constantly)
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**Dry air, free of oil and dust absorbed. Approved for use in the food industry
ISO 8573-1:2010 Class 1.4.1*

**Values are based on experience in the field and cannot be guaranteed, as many factors can influence these numbers*

**Technical data may be subject to changes*

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