



PORK SOLUTIONS // RIB LOOSENER

OPTIMIZED BELLY YIELD

Tested in cooperation with various slaughter houses and the Danish Institute for Industrial Health, the rib loosener is the ergonomic tool for fast extraction of ribs from middles and bellies - separating the ribs from the meat.

The rib loosener is easy and comfortable to hold and use, improving the operator's skills by increased use.

Hygiene

The machine meets the strictest rules regarding hygiene. The handle is cast in a food-approved synthetic material.

Options

An alternative to the loosening table and rib loosening suspension as one unit is a separate table with an independent suspension for the travel rail of the rib loosener, fixed to the structure in either the ceiling or to a wall-mounted angular column.

Safety and legal requirements

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



Why the Rib Loosener!

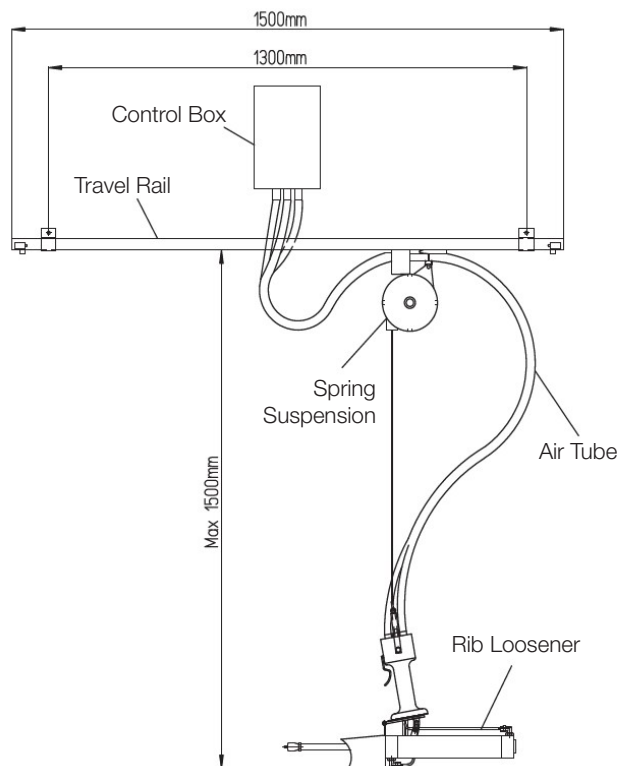
- Improved yields
- Ergonomic design with an adjustable handle to fit the working angle of each operator
- Piston rod ensures comfortability and an easy hold during use
Spring suspended and weightless; easy to push aside when not in use
- No lubrication needed on valve and cylinder



Technical data

Weight (w/hose)	4.3 kg 9.84 lb
Air cylinder	DZH-40
Stroke length	200 / 230 / 250 mm 7.87 / 9.05 / 9.84"
Power supply	220V
Valve	UM / 22253 / 172 MS
Activation	24V
Air consumption	5.3 l / operation at 6 bar (0.92 gal at 87 psi)
Required air pressure	6 bar (87 psi) Dry and clean air

Technical data may be subject to changes



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