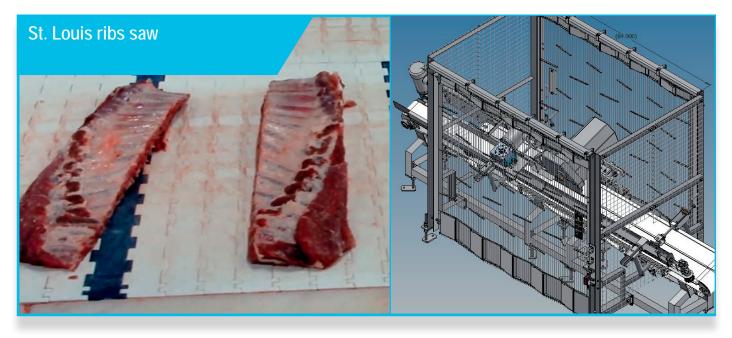
FRONTMATEC



The most accurate on the market

The St. Louis ribs saw only requires one operator to place the side ribs along the guides to accurately cut st. louis ribs to the most squareness, using gravity and the conveyor system at a pace of 1,400 pieces per hour.

Hygiene

As with all Frontmatec equipment, you can expect robustness and reliability, while complying with the highest regulations regarding sanitation and food safety.

Working process

- 1. Manually fed by an operator
- 2. Ribs are conveyed at an angle towards a holding device to ensure stability of the meat
- 3. Now stable, the ribs are conveyed through the saw blade
- 4. Brisket bones are discharged to a packaging station
- 5. The squared st. louis rib is discharged to a trimming line

Options

The width of the cut can easily be adjusted with a handle.

Safety and legal requirements

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

Why the St. Louis ribs saw!

- Maximized st. louis rib yield
- Accurate and adjustable cut
- No manual alignment needed
- Angled conveyor provides stability during the cut
- Ensured operator safety
- Fully electrical driven
- User-friendly and low training required to operate saw
- Quick and easy blade replacement
- High reliability
- Robust design

Contact

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