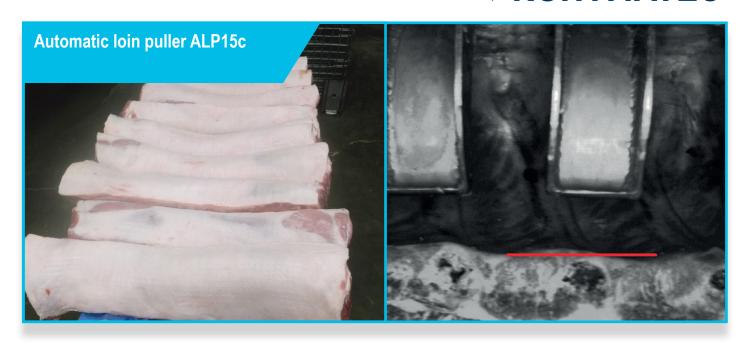
# **FRONTMATEC**



# Maximum performance and reliability for bone-in loins

The Automatic loin puller (ALP15c) has been completely redesigned for maximum performance, accuracy and reliability. Easy positioning and superior meat handling produce outstanding results, while maximizing yield.

The ALP15c implements the latest artificial technologies combining benefits of 2D and 3D systems in an all-new wash down assembly. Use the ALP15c with other Frontmatec equipment such as the Automatic middle band saw, the Automatic rib puller (ARP) and the Automatic belly trimmer (ABT) for complete middle optimization.

# **Working process**

- Loins are fed to the machine with the back bone always on the same side; left and right pieces are detected automatically (optional)
- The vision system acquires several images of the loin and determines the fat/lean demarcation
- The user-defined fat thickness specification is added to the measurements
- 4. The ALP15c controls the servo driven knife to the exact cut profile
- Fatback is separated automatically at the output of the machine

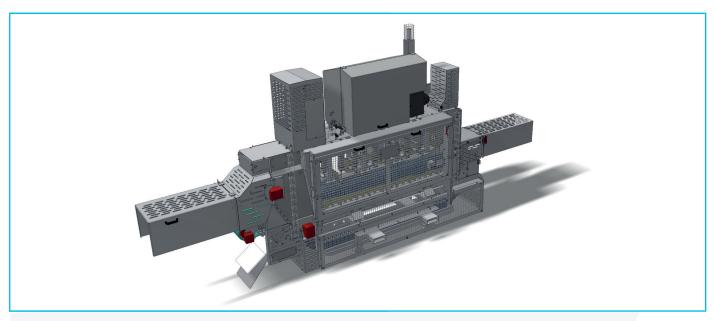
#### Hygiene

The ALP15c is manufactured from stainless steel and food-grade components to withstand the harsh environment present in the food industry.

# Why the ALP15c!

- Uniform loin fat coverage
- Consistent final product
- Robust alignment variability
- Single machine for left/right (optional)
- Sanitary design
- Nondestructive traction chain
- Modular shape block





# Safety and legal requirements

The ALP15c is CE approved and designed to meet the strictest demand on health and safety.

# **Technical data**

Capacity	1,500 loins/hour
Dimensions	
Length	
- without guards	10' 2"
- with guards	15' 1"
Width	3'
Height	10'
Weight	3,000 lbs
Power supply	575V/3PH/30 AMPSV
Belt wash	5.4GPM/900 psi
Air	
Connection	1/4 NPT
Total consumption	5 SCFM
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