

Belly roller (side ribs)



Increased yield and productivity

The belly roller for side ribs facilitates removal of side ribs and increases belly and side ribs yield.

Working process

This unit is installed inline at the beginning of the belly line. Bellies are sent preferably lengthwise, shoulder or ham end first.

Hygiene

The belly roller (side ribs) is made of stainless steel and is approved for the food processing industries.

Safety and legal requirements

The belly roller (side ribs) is CE approved and designed in accordance with the EU and USDA regulations to meet the strictest demand on health and safety.

Why the belly roller (side ribs)!

- Faster and easier rib removal
- Robust design
- No operator required
- Designed for easy sanitation
- 48" heavy duty roller for improved pressing

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