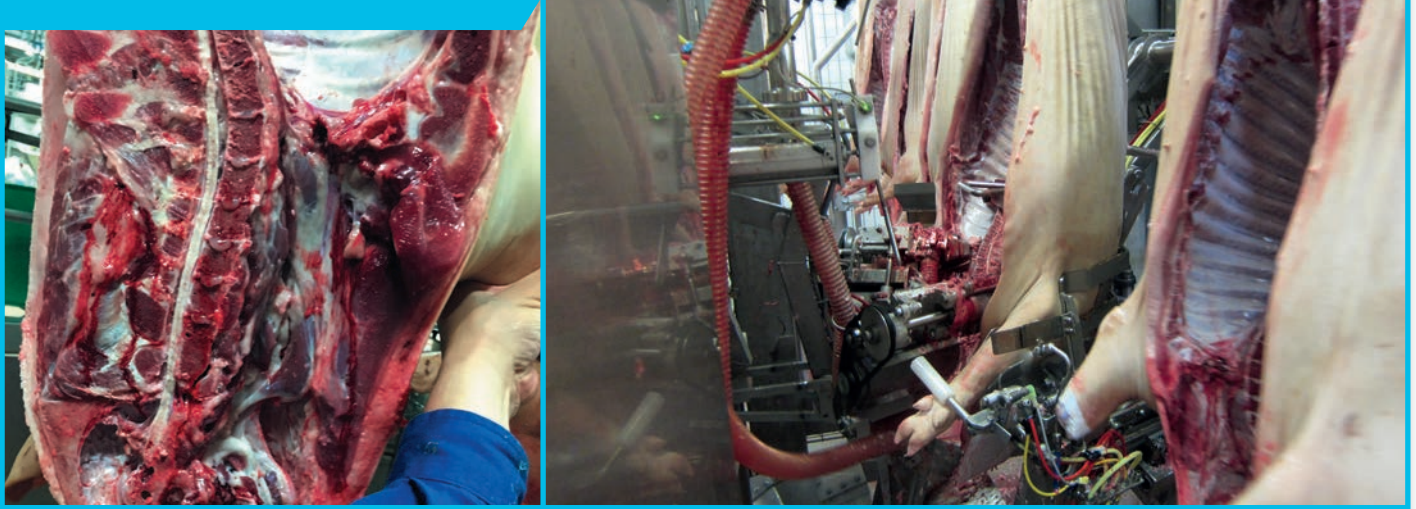


Autoline jowl cleaner APT4



Worth the investment

As the amount of removal of the neck glands, jugular veins and bloody meat from the bottom of the rib cage to the jaw chop is determined individually on each carcass, the Autoline jowl cleaner efficiently vacuums the jowls clean each and every time.

Simultaneously, the forefeet are cut off precisely at the joint between the foreshank bone and the fore toe.

Autoline

The Autoline concept ensures uniform processing, accuracy and high-quality products.

With Autoline, continuous operation on the dressing line conveyor is maintained, as the Autoline machines are synchronized with the main line conveyor; so while carcasses by drop fingers are pulled forward, fixation and processing are performed. The measured length of each carcass, transferred from the first machine in line, forms the basis of the process, as the machine automatically processes each carcass by the individual length.

The Autoline concept is a dynamic concept, as multiple Autoline machines can be fitted along the main conveyor of the slaughter line.

The Autoline machines are all “plug and play”, and can operate in any type of new or existing hog slaughter lines.

Hygiene

To ensure high hygiene levels, as well as easy and efficient cleaning, the machine consists of stainless steel. To eliminate bacteria transfer, the tools, while returning to the starting position, are hot-cold flushed after each operation.

Why the Autoline jowl cleaner!

- Capacity: 450 carcasses/hour
- Efficient cleaning of jowls through fixation and accurate measurement of rib cage
- Fixation ensures uniform processing and the desired quality level is maintained
- Uniform toe clipping compared to manual operations
- Labor savings



Safety and legal requirements

The Autoline jowl cleaner is CE approved and designed in accordance with the EU and USDA regulations to meet the strictest demand on health and safety.

Technical data

Capacity	450 carcasses/hour
Motor system	25 kW at 3x400V/50 Hz
Control voltage	24V DC
Degree of protection	IP65
Noise level	Approx. 81 dB(A)
Requirements	
Compressed air	101.52 psi +/- 75.52 psi 7 bar +/- 0.5 bar
Air	Pure, dry and free from oil
Water (cold), 3 bar	10°C/50°F
Energy consumption	35kW
Vacuum	6,000 m ³ /h 0.2 bar

Technical data may be subject to changes



Result of cutting the fore toe

Advantages with the Autoline concept

- Homogeneous processing and high quality carcasses with fixation
- High hygiene level with automatic flushing of tools after each operation
- Easy operation and troubleshooting with uniform user-friendly operator panels on the Autoline machines
- Transfer of measured values between the Autoline machines in the slaughter line
- The Frontmatec software interfaces with all types of monitoring systems
- Minimization of overall noise level in the slaughter line by external motor systems

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