FRONTMATEC



Going upwards

The Autoline carcass opener is unique in the industry with the bottom to top opening operation! A set-up resulting in even precise cutting of the breast bone, beneficial for the necessity of trimming after opening and for further handling in cutting and deboning.

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 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 carcass opener!

- Capacity: 750 carcasses/hour (when putting the machine in series, the capacity can increase up to 1,500 carcasses/hour)
- Easy further handling in the cutting and deboning line
- Uniform and precise cuts every time
- Opening of carcasses without damaging or perforating the intestines



Safety and legal requirements

The Autoline carcass opener is CE approved and designed to meet the strictest demand on health and safety.

Technical data

Capacity	750 carcasses/hour
Length	2,300 mm/90.55"
Width	3,850 mm/120.20"
Motor system	25 kW at 3x400V
Voltage	Can be adapted to any international
	standard
Control voltage	24V DC
Degree of protection	IP65
Noise level	Approx. 82 dB(A)
Requirements	
Compressed air	101.52 psi +/-75.52 psi
	7 bar +/- 0.5 bar
	24 l/carcass
Air	Pure, dry and free from oil
Water (temp.), 8-10 bar	42°C/108°F
Water (hot), 3 bar	82°C/180°F
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Technical data may be subject to changes

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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