



## Production terminals

There are two types of terminals for the operators on the line:

- Trim operator terminal for the operators sorting the trim
- Tray/bin area terminal for the operator(s) changing trays/bins in the tray/bin area



Operator panel for order handling system

## Data collecting

For each distribution the following information is saved:

- Registration time
- Fat percentage of portion
- Weight of portion
- Assigned bin/tray position
- Assigned bin/tray id (where available)
- Weight of bin/tray product at registration time
- Fat percentage of bin/tray product at registration time

## Trim sorting line Type TSSL



Modular build in size and station numbers

## Trim management solution

The Frontmatec Trim Sorting Line is specially designed to meet the high requirements for a complete controlled management of trimmings from pork, beef and lamb, in an automatic workflow with fat analyses and detection for foreign objects.

### Function

After receiving the products from the trimming lines, the operators at the pre-sorting stations sort the products into the ergonomic placed buffer hoppers based on visual assessment of the lean meat/fat content. The hoppers can contain up to 7 kg. The portion is transported to the MeatMaster II™, where the fat percentage is analyzed and it is checked for foreign objects. The portions are weighed and transported to the sorting station, where they are ejected into trays or containers according to chosen recipes. Portions with foreign bodies will be rejected. In case a portion does not fit to one of the batches being produced it will end in an overflow box at the end of the sorting line. A Frontmatec display and label printer(s) provides labels with exact data for each batch with fat percentage and volume.

### Advantages

With the Frontmatec trim sorting line you gain optimized yield management, which increases the value of your trim output by building dedicated portions into pre-determined batches for high price products.

- Uniform fat percentage throughout a produced batch from measuring fat percentage in small portions and sorting them into bigger batches with required fat percentage.
- Automatic rejection of meat portion containing foreign objects, which ensures a safe quality of your sorted trim.

### Why the Frontmatec trim sorting line!

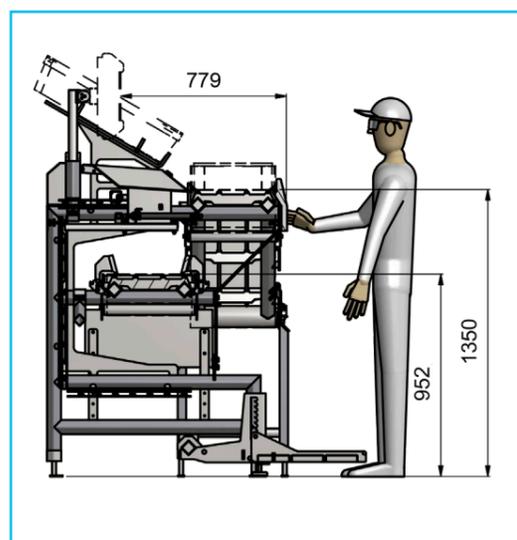
- Optimized yield
- Less giveaway
- High capacity and accuracy
- Full control of fat percentage for smallest batches
- Rejection of foreign objects
- Full flexibility in number of stations / sorting gates
- Flexible batch sorting outlets

## Technical data

Portion size	4-6 kg
Capacity	2.5-6 ton/hour depending on numbers of presorting stations
Accuracy	0,8% (SD) for batch of min. 400 kg 1,0% (SD) for batches between 100 and 400 kg 1,5% (SD) for batches between 20 and 100 kg
<small>Based on comparison with FoodScan/MeatScan</small>	
Detection level	Metal: 2,5 mm
- foreign objects	Bone: 5-7,5 mm (max. 10 cm meat height)
Electric control	Stainless steel cabinet Siemens PLC control Frontmatec operator panel
Voltage	3x400V, 50 Hz
Power	IN 16 Amp
Prefuse	25A

\* Depending on local conditions such as number of pre-sorting stations, raw material availability, operator speed etc.

Technical data may be subject to changes. The equipment is CE approved and designed in accordance with the EU regulations to meet the strictest demand on health and safety.



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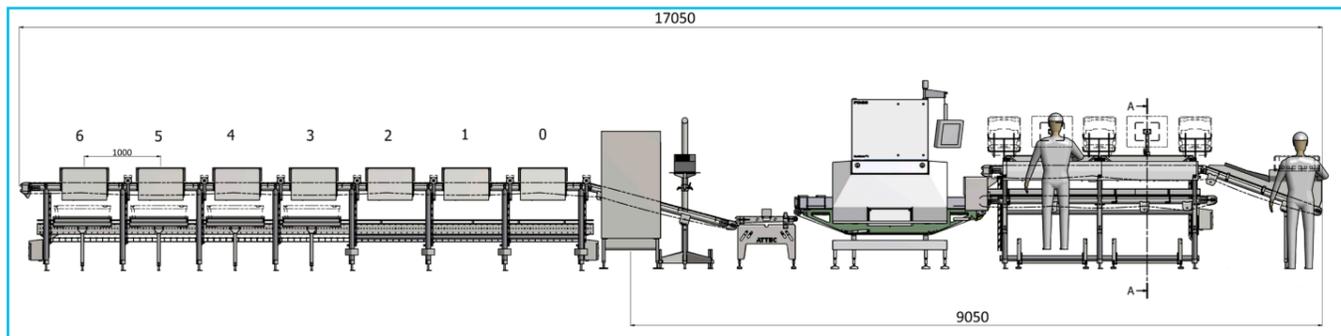
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Multiple stations for sorting

Automatic sorting into trays or containers

## Sample of a trim sorting line



## The trim sorting line consists of

- Trim pre-sorting with various number of operator stations (here shown with 2 stations)
- Volume per hopper up to 7 kg
- MeatMaster II™ (CL/CF and foreign body analyzer)
- Dynamic scale
- Trim sorting with various number of sorting gates
- Flexible batch sizes from individual boxes up to combos
- Order handling system
- Recipe system
- Reporting system

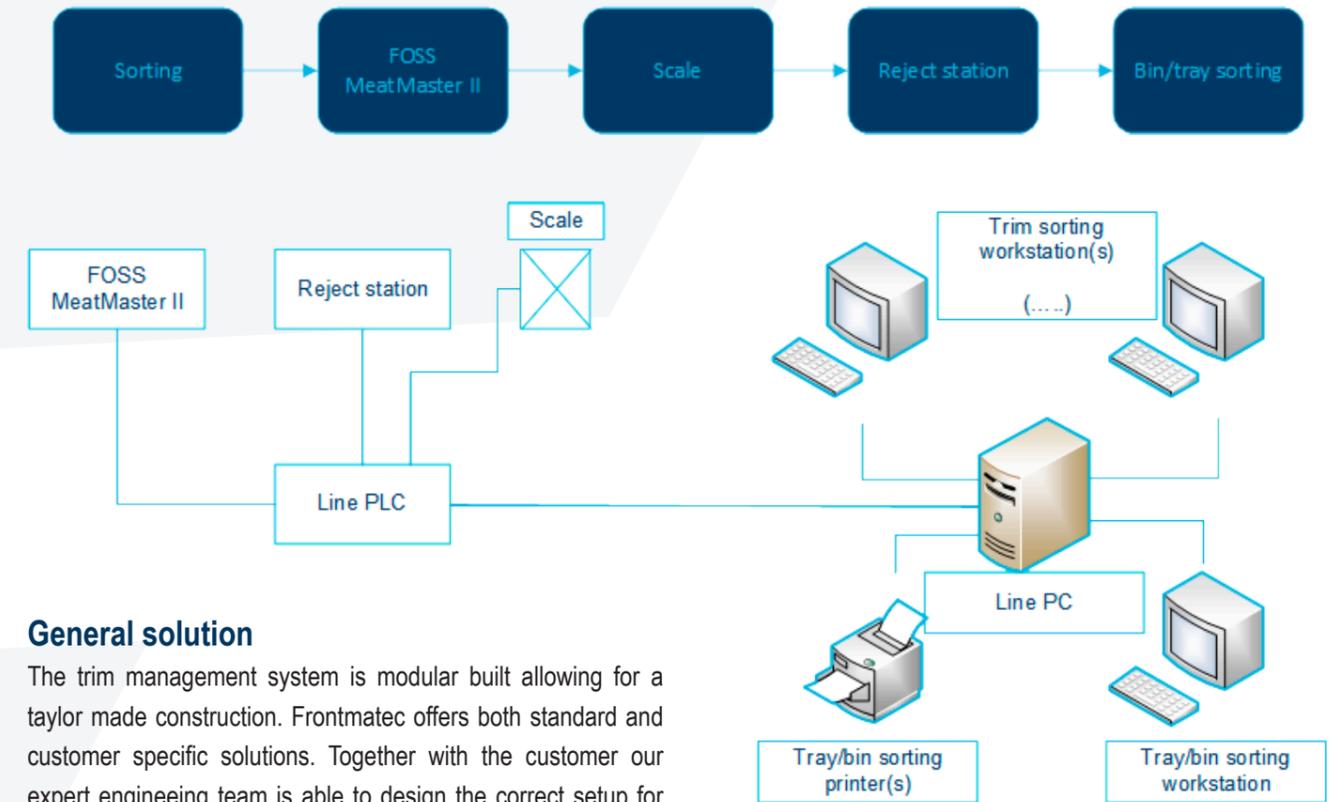


Outlet in plastic box or trays



Outlet in stainless steel box or trays

## Principle flow of the trim sorting line:



## General solution

The trim management system is modular built allowing for a tailor made construction. Frontmatec offers both standard and customer specific solutions. Together with the customer our expert engineering team is able to design the correct setup for various trim sorting requirements. The modular design also allows for the system to be adapted as and when requirements change.

## Production terminals

It is possible to have some control over the appearance of the production terminals by switching between light/dark and changing the color theme used.

