FRONTMATEC



TEAMING UP WITH YOUR SERVICE SPECIALISTS

How to ensure uniform, even and precise cuts with the Autoline carcass opener

Achieve yield improvements by having your certified Frontmatec service specialist perform a scheduled service, where they carry out the precise alignment of the knives and leg guide, crucial for the even and precise cut of the breastbone you need to achieve best price for meat.

Have a smooth operation with pro-longed life-time and low maintenance with the help of your service specialist who will ensure the optimal condition of the bearings for the highest possible protection of the supporting rollers and frame.

Stay prepared for the unexpected by stocking the most used spare parts for daily operation, such as air-cylinders, knives, motors and gearboxes.

Additional product solutions for your APO7

Recommended service for maximum operation efficiency

Min. 2-4 services a year















