

Upgrade AML



Obtain an even **higher yield** on your AML

Precise and clean cuts of the pork middle is one of the most important functions in your AML, fundamental for you to achieve best price for meat.

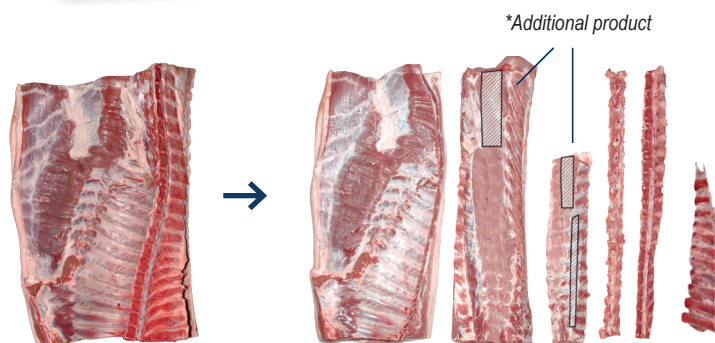
We would like to present you with the option to obtain an even higher yield from your AML by installing the newest update, easily added to your existing system.

Specialists at Frontmatec have developed three new meat knives used for the loin and loin ribs, providing you with the option to gain a considerable amount of additional product, as well as a reduction of the time spent, when an exchange of the meat knife is necessary.

For more information on how fast you can achieve yield improvements, call us today. We are here to help

Value for you!

- Gain a considerable amount of additional product*
- Tailored to your needs
- Yield improvements
- Fast return on your investment
- Optimal performance of equipment
- Easily fitted to your AML
- Fast replacement of blade
- Labor cost savings



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