### **FRONTMATEC**



#### PORK SOLUTIONS // LEAF LARD LOOSENER

# BOTH SIDES SIMULTANEOUSLY

All that is needed is just one loosening device to pull out both sides of the leaf lard and fat in one movement, thus resulting in an efficient workflow.

Reduction of labor and replacement of heavy manual work of pulling leaf lard and fat is the key advantage of the loosening device. Furthermore, you gain a smooth and efficient operation with yield improvement as more fat and leaf lard are removed, leaving you with improved meat quality.

#### Hygiene

- The loosening device is manufactured in stainless corrosion resistant steel, approved for use in the food industry (FDA-approved)
- To eliminate the risk of cross contamination between carcasses, a coldhot-cold rinse disinfects the tools before the next cycle
- A safety device prevents the next cycle from starting until tool disinfection is complete

#### **Preconditions**

Prior to installing the loosening device, it can be necessary to make minor changes to the slaughter process.

#### Safety and legal requirements

The loosening device is CE approved and designed to meet the strictest demand on health and safety.



## Why the Loosening Device!

- Yield improvement
- Improved meat quality with improved leaf lard and fat removal process
- Labor savings with loosening both sides simultaneously
- Increased hygiene level with automatic cleansing of loosening device
- Improved work conditions with elimination of heavy manual work
- · Efficient working flow



#### Tecnical data

Capacity	Up to 440 carcasses/hour
Material	AISI 304 stainless steel
Air connection	1/2" pipe thread, 6 bar
Disinfection cabinet	Incl. sterilizer for floor mounting
Water connection	Cold 1/2" hose connection Hot 1/2" hose connection
Control System	Pneumatic

Technical data may be subject to changes



