



Technical data RSSL-108/-109/-110

Capacity	Up to 1,000 cuts/h depending on operator
Products	Primary primal cuts of pork/sows
Product temperature	min. 3°C - max. 7°C
Versions of the machine	Can be delivered as right or left
Blade dimension	ø750 mm, ø950 mm
Machine length	1,440 mm - standard extension arm (108) 1,800 mm - long extension arm (109)
Machine height	1,470 mm +/- 20 mm - adjustable
Machine width	520 mm
Electrical control	Separate stainless steel box with emergency stop
Voltage	3x400V, 50 Hz
Power	IN 6 A
Prefuse	10 Amp

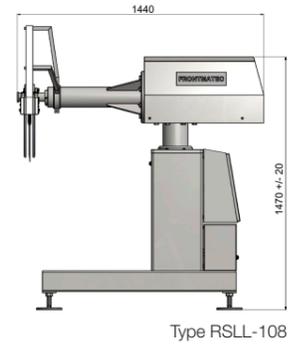
Technical data RSSL-301

Capacity	Up to 800 cuts/h depending on operator
Products	Splitting pork loin/belly
Product temperature	min. 3°C - max. 7°C
Versions of the machine	Can be delivered as right or left
Blade dimension	ø500 mm standard (optional ø600 mm)
Machine length	1,200 mm
Machine height	1,325 mm +/- 40 mm - adjustable
Machine width	540 mm
Electrical control	Separate stainless steel box with emergency stop
Voltage	3x400V, 50 Hz
Power	IN 6 A
Prefuse	10 Amp

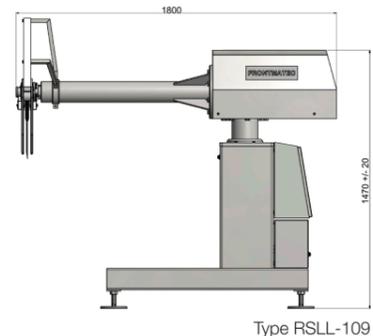
Technical data BTSL-100/200

Capacity	Depending on operator
Products	Cutting off hind feed from pork
Product temperature	min. 3°C - max. 7°C
Versions of the machine	Can be delivered as right or left Stand alone or mounted on conveyor
Blade dimension	ø400 mm
Machine length	630 mm
Machine height	920 mm
Machine width	630 mm
Electrical control	Separate stainless steel box with emergency stop
Voltage	3x400V, 50 Hz
Power	IN 6 A
Prefuse	10 Amp

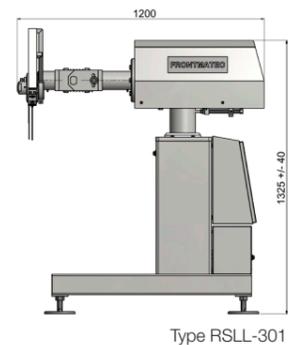
Technical data may be subject to changes. The equipment is designed in accordance with the EU regulations to meet the strictest demand on health and safety.



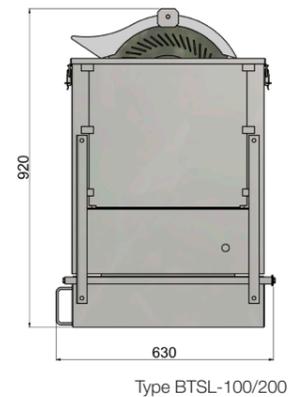
Type RSSL-108



Type RSSL-109



Type RSSL-301



Type BTSL-100/200



CIRCULAR KNIVES TYPE RSSL/BTSL

CLEAN CUTS WITH CIRCULAR KNIVES

Description

Frontmatec circular knives are available in different sizes for cutting pork carcasses into primal cuts with the aid of a specially profiled edge for meat and bone, leaving a clean surface. Furthermore, Frontmatec offers circular knives for cutting off hind feet, multi-cuts, and cutting of long pork necks.

Functionality

The blades used are specially developed to meet the high demands in the meat industry for clean cuts and less bone dust. Additionally, a laser marking unit can be added to ensure the operator positions the carcass correctly.

Hygiene and maintenance

The equipment is designed to meet the high and strict demands in the meat industry. The knife blades are easy to maintain with daily grinding and can be sent for resharpening several times, which gives a long lifetime and reduces maintenance costs.

Safety Guarding

Frontmatec offers various solutions for safety guards, depending on customer preferences and product specifications.



Why the Frontmatec Circular Knives!

- Clean cuts
- Less bone dust
- Optimized yield through reduced product loss
- Improved ergonomics
- Hygienic cutting surface
- Better safety compared to using hand held tools



RSSL-108/-109/-110 and RSSL-301

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SAME TECHNIQUE DIFFERENT SOLUTIONS

Type RSSL-108-109-110

The Frontmatec Circular Knife can be delivered with a Ø750 mm knife blade for cutting pork leg/shoulder, and with a Ø950 mm knife blade for cutting sow leg/shoulder. The unit is also available with two different lengths of extension arm, depending on the width of the conveyor belt and the position of the carcass.

Type RSSL-301

The Frontmatec Circular Knife Type RSSL-301 is delivered with a Ø500 mm knife blade for cutting pork middles into loin and belly. The circular knife is adjustable in angle for optimized yield.

Type RSSL-501- Multi cut

Complete cutting arrangement

The circular knife for cutting pork halves type RSSL-501 is used for multi-cuts and is delivered with a Ø650 mm knife blade. The unit is equipped with a high-quality stainless steel blade and a long extension arm of 1,150 mm for optimized manual cutting. The knife is supplied with a fitted laying-down roller arrangement, which is prepared for the additional mounting of a hind foot knife.

Type BTSL

For the manual cutting of pork hind feet, a stainless steel circular knife mounted on a laying down conveyor offers the best yield through a clean cut and less bone dust.

The Frontmatec Hind Foot Knife has optional a support designed to be manually horizontally adjustable for ergonomic use.

The Hind Foot Knife is delivered with a Ø400 mm knife blade, with a strong gear motor. The electrical control can either be integrated into a stainless-steel cabinet on the matching circular knife or be mounted separately on the hind foot knife in a plastic electrical cabinet.

Type RSSL-260

For cutting off the neck on long loins/chumps integrated on a pace line Frontmatec offers the Circular Knife Cutting arrangement type RSSL-260.

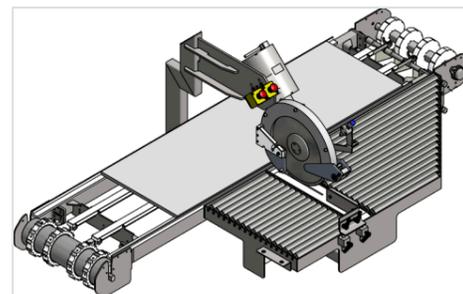
This unit offers better safety compared to handheld tools and can easily be fitted to an existing line. It is delivered with a Ø400 mm stainless steel blade and a holding device at the roller table, which is height adjustable for an optimal ergonomic workspace.



Technical data RSSL-260

Capacity	Depending on operator
Products	Cutting off pork neck from long loins
Product temperature	min. 3°C - max. 7°C
Versions of the machine	Can be delivered as right or left To be mounted on conveyor
Blade dimension	ø400 mm
Machine dimension	Depending on conveyor etc.
Electrical control	Separate stainless steel box with emergency stop
Voltage	3x400V, 50 Hz
Power	IN 5 A
Prefuse	10 Amp

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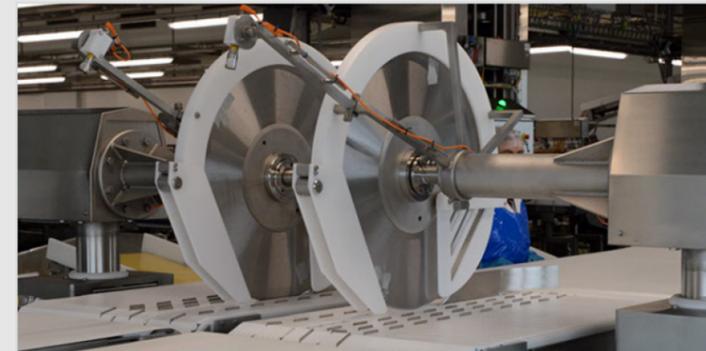
RSSL in manual production



RSSL



RSSL-301



RSSL in inline production, with optimal laser marking units



RSSL-501



Daily grinding of the blade



Blade guiding



BTSL