



PORK SOLUTIONS // AUTOMATIC BELLY TRIMMER

SELL FIRST, THEN PRODUCE!

The Autoline belly trimmer is a high capacity machine designed not only to maximize value and yields, but also to ensure a consistent final product. It allows automatic grading according to customer requirements while optimizing the overall pork belly production.

The vast experience of Frontmatec is behind this technology; combining a hi-tech 3D vision system and high pressure water jet cutters. Use the ABT with other Frontmatec equipment, such as the Autoline middle band saw, the Autoline rib puller, and the Autoline loin puller for complete belly line optimization.

Working process

- The vision system acquires over 300,000 measurements to create a precise 3D model used to determine belly shape (length, width and thickness), estimate weight and pin point defects such as holes and snowballs.
- The intelligent software maximizes the cut paths to meet specifications, while increasing yields and generating quality products.
- All bellies are classified according to the most profitable products or grading priorities. Additional criteria such as dimensions, weight, and thickness can also be used for classification.
- Four high pressure water jet cutters (60,000 psi) ensure accurate cutting with optimum yield.
- The ABT visually informs employees if they need to do additional trimming on specific products.
- In-line scale provides feedback to the ABT for weight validation.
- The customized classifier system is controlled by the ABT, which establishes the specific belly count/weight for every combo



Value for you!

- Consistency
- Cut path maximization for quality and yield improvement
- Consistent final product
- Production optimization with Value Grading
- Bacon yields improvement (smoking, pressing, slicing)
- Low cutting water consumption
- Two stand-by jet cutters for superior uptime
- Reduced labor variability and training
- Easy setup of belly parameters with the intuitive operator panel
- Remote troubleshooting, support and upgrade via secured VPN and modem interface



Hygiene

- The ABT is manufactured in stainless steel and food grade components in order to withstand the harsh environment in the food processing industry.
- Water jets eliminate cross-contamination, compared to knives or saws.
- Automatic belt cleaning with 140°F/60°C-180°F/82°C spray bars

Safety

- Various types of classifiers
- Additional trimming task support

Advantages with the Autoline Concept

The ABT is CE approved and designed in accordance with the EU and USDA regulations to meet the strictest demand on health and safety.

Advantages with the Autoline Concept

- Homogeneous processing and high quality carcasses with fixation
- High hygiene level with automatic flushing of tools after each operation
- Easy operation and troubleshooting with uniform user-friendly operator panels on the Autoline machines
- Transfer of measured values between the Autoline machines in the harvest line
- The Frontmatec software interfaces with all types of monitoring systems
- Minimization of overall noise level in the harvest line by external motor systems

Technical Data

Capacity	1,680 bellies/hour
Dimensions	Length: 6,7m / 22' Width: 1.32m / 4' 4"
Consumption	ABT: 480V / 3HP / 40 AMPS
	Water Softner: 120V
	Air Dryer: 120V
Water Requirements	Pressure pump: 480V / 3HP / 105 AMPS
	Connections: 1/2 NPT
	Cutting water: (max) 8GPM @ 35 psi / min
	Cutting water: (consumption) 1 GAL / min
	Motor cooling water: 0.08 GPM @ 16 PSI
Air requirements	Pump cooling water: Closed-loop chiller
	Connection: 1/4 NPT
Total consumption	30 SCFM

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