



## SPECIALIZED RED MEAT SOLUTIONS

# FRONTMATEC BELLY ROLLER SIDE RIBS

The Frontmatec belly roller for side ribs facilitates removal of side ribs and increases belly and side ribs yield.

### Working Process

This unit is installed inline at the beginning of the belly line. Bellies are sent preferably lengthwise, shoulder or ham end first. Bellies are pressed with a 48" heavy duty roller.

### Hygiene

The Frontmatec belly roller is made of stainless steel and is approved for the food processing industry.

### Safety

The Frontmatec belly roller meets the strictest demands on health and safety and is CE-approved.

### Quality Standards

The Frontmatec belly roller is designed in accordance with the EU and USDA regulations.

## Benefits of the Frontmatec Belly Roller (Side Ribs)

- Faster and easier rib removal
- Robust design
- No operator required
- Designed for easy sanitation
- 48" heavy duty roller for improved pressing

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