



SPECIALIZED RED MEAT SOLUTIONS

FRONTMATEC TUMBLER

The Frontmatec tumbler is designed to massage and loosen the meat around the bone of hams and shoulders, reducing the amount of labor and effort

Options

This tumbler can be ordered as a standalone unit or as part of a complete deboning line.

Hygiene

The Frontmatec tumbler is deigned 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 Tumbler

- Ability for inline or combo load configuration
- Heavy duty stainless steel construction design
- Reduces injury and fatigue for operators
- Facilitates skinning and deboning operations for hams and shoulders
- Improved yields

Technical Data

Capacity	5,000 lbs (2,268 kg)
Dimensions	
Length	Nominal 12 or 20 feet (3.7 or 6 meters)
Width	72" (183 cm)
Height	110" adjustable (279 cm)
Weight	8,000 lbs (3,720 kg)
Power	460V
Hydraulic	3 gpm max at 1000 psi
Air	100 psi minimum Dry air only Dew point -40

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