

Pork/belly classification unit Type ABCM-100



Classification by accurate measurement

The belly classification unit is designed to be integrated within a pork/belly trimming line system.

With the Frontmatec belly classification unit, we have made it easy to optimize the sorting according to fat layer and other specifications, to achieve higher yield of your products.

The product passes through the machine where a scale together with three cameras register and classify the given piece from set parameters. These parameters are set from a stainless steel Frontmatec display. The following sorting criteria are set and specified according to your needs.

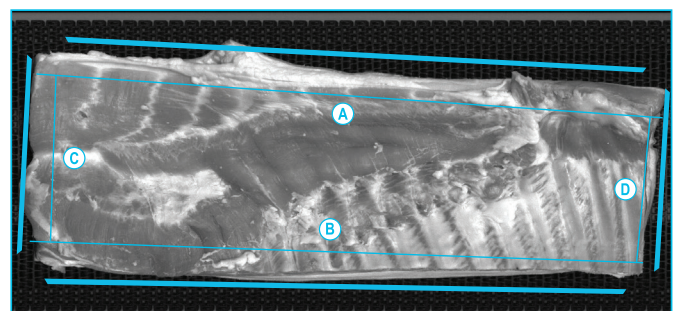
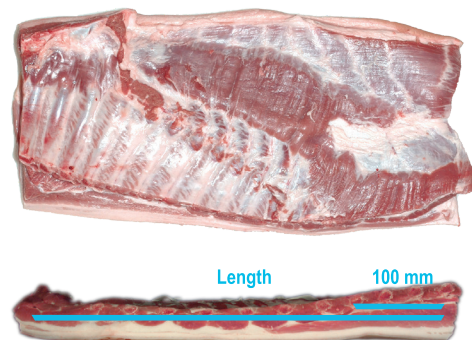
Why the pork/belly classification unit

- Individual set sorting criteria
- Easy and optimum sorting system
- Optimized yield
- Hygienic design
- Easily combined with an automatic sorting line

Sorting criteria

The classification unit is designed to sort pork bellies bone in, according to following criteria:

1. Weight of the product
2. Length 1 (A) distance between C and D lines
3. Length 2 (B) distance between C and D lines
4. Width 1 (C) distance between A and B lines
5. Width 2 (D) distance between A and B lines
6. Fat/rind thickness to meat layer 100 mm from shoulder end
7. Product height 100 mm from shoulder end





The classification unit consist of:

- Inlet belt
- Belt with scale and measuring unit
- The measuring unit has a triple vision/camera system
- Outlet belt
- Frame in stainless steel
- Protective cover in Lexan/PEHD
- PC/PLC control in stainless steel cabinet
- Frontmatec display in stainless steel cabinet (IP69K) for choosing sorting criteria

Hygiene and maintenance

The equipment is designed to meet the high and strict demands in the meat industry. All conveyors are delivered with a belt lifting system for easy cleaning and maintenance purpose.

Data collecting

With a constant focus on optimization, up-time and flexibility, the need for correct data collection is high. With the Frontmatec solution we ensure that our customers get high return on their projects.

Technical data

Capacity	1600 pcs bellies/hour
Products	Bellies from pork with a slaughtered weight between 70 - 120 kg
Version	Operator panel left or right side of the machine
Length	2,800 mm
Belt width	400 mm
Width	1,135 mm
Height	1,656 mm
Inlet height	950 +/-50 mm - adjustable
Outlet height	950 +/-50 mm - adjustable
Products	Pork bellies - bone in
Product temperature	Min. 3°C - max. 7°C
Electric control	Stainless steel cabinet Siemens PLC control Frontmatec operator panel
Voltage	3x400V, 50 Hz
Power	IN 13 Amp
Prefuse	25A

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

OEE

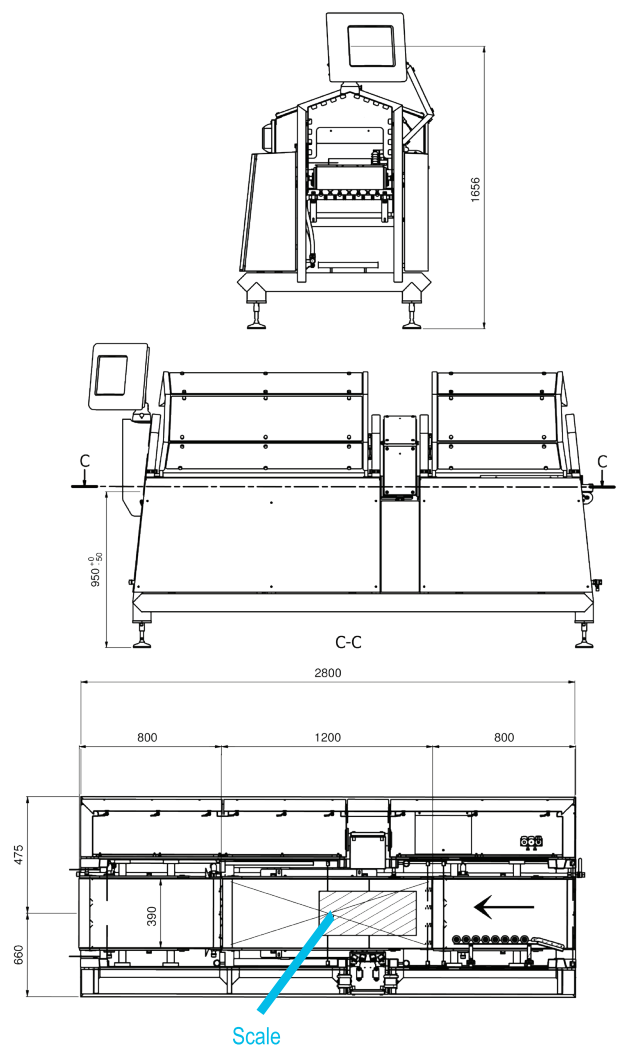
Collection of machine operation data, to calculate OEE (Overall Equipment Effectiveness) through our MES (GO.OEE).

Preventive maintenance

For maintenance purpose data is collected to make scheduled maintenance, through our Scada system.

Traceability

Traceability from batch and ID-numbers is possible through the machine, by MES solution.



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