FRONTMATEC

FAT-O-MEAT'ER II™
HANDHELD CARCASS GRADING

THE WORLD'S BEST SELLING
CARCASS GRADING INSTRUMENT

The Fat-O-Meat'er II™ is a handheld instrument for control of the lean meat content on pig carcasses by measuring fat and muscle thickness in predefined locations on the carcass.

Probe sensor design
The probe sensor is 125 mm enabling the Fat-O-Meat'er II™ to be used on large or fat carcasses, yet with a diameter of only 6 mm the area affected is only half of that affected with an 8 mm probe sensor. Furthermore, the probe sensor is insensitive to ambient light and it is also self-adjusting, which makes it easier to maintain.

Mechanical drive and electronic controls
The mechanical drive of the probe sensor is based on a robust Constant Force Torsion Spring Principle making it much easier to operate correctly. The electronic controls are consolidated into a single integrated circuit board. And even the file system

is immune to power failure. The keywords are: few parts – less maintenance.

Improved precision
The axial as well as the optical resolution of the Fat-O-Meat'er II™ is best-in-class. The resolution is just 0.03 mm meaning that measurements are inherently more robust and less prone to operator error. Also, there are no limits to line speed depending on version.

For 3 decades, more than 1000 Fat-O-Meat'ers have been installed throughout the world. We have packed the experience and knowledge from these millions and millions of hours of operation into the Fat-O-Meat'er II™.

Product information

The Fat-O-Meat'er II™ system is available in 3 versions: High speed, low speed and basic version.

Features	Basic version	Low speed version	High speed version
Line speed (maximum)	800	250	No limit
Measurement output for pigs (fat, meat, LMP*)	✓	✓	✓
User management	-	✓	✓
External ID number	-	✓	✓
Limit switch	-	✓	✓
Ethernet connectivity	-	✓	✓
RS-232	-	✓	✓
RS-422	✓	-	-
Remote diagnostics	-	✓	✓
PTB approved	-	✓	✓

*LMP (lean meat percentage) only when approved equation is available
Technical data may be subject to changes

Parts	Basic version	Low speed version	High speed version
Measuring probe	✓	✓	✓
Carrying case for measuring probe	✓	✓	✓
Touch Panel i18 (IP69K approved)	-	✓	✓
Probe cable (10 m)	✓	✓	✓
Test block (NIST traceable)	✓	✓	✓
Aiming plate	✓	✓	✓
Control needle	Optional	✓	✓
Tool balancer (2-3 kg)	Optional	✓	✓
Spare probe	Optional	Optional	Optional
CaroSecure™	-	Optional*	Optional*

*Requirement in Germany and Switzerland
Technical data may be subject to changes
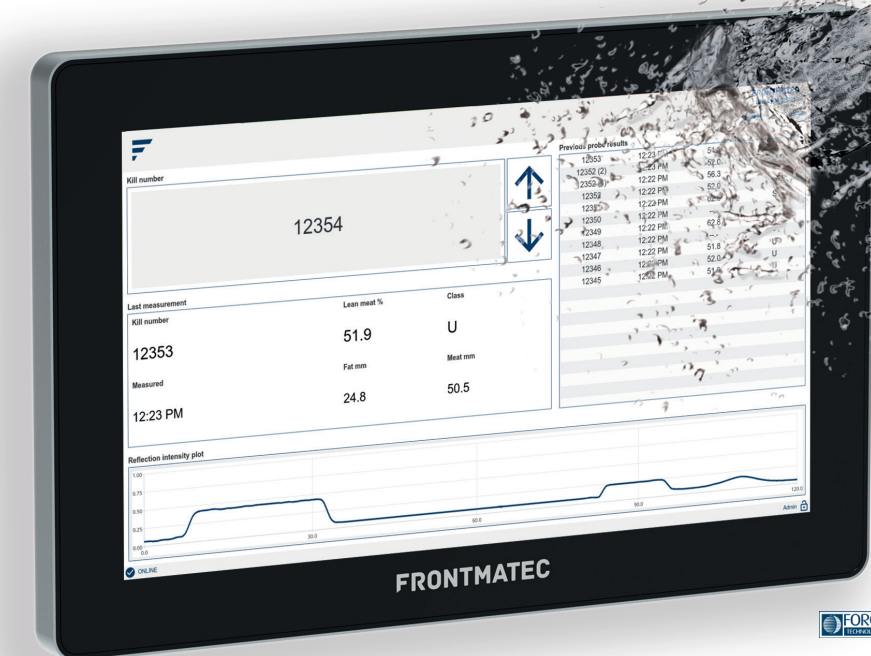
FAT-O-MEAT'ER II™ -
TRIED, TESTED AND TOUGH

The Fat-O-Meat'er II™ system consists of the measuring probe and our Touch Panel i18 computer. The touch panel is IP69K tested and EN1672-2 compliant. Few parts and high ingress protection ensure best-in-class performance on the line.

A user-friendly and self-explanatory interface software is installed on the touch panel which can be mounted on the line, where it will withstand high pressure and high temperature cleaning from any angle without any special care. Even the stainless steel connector is waterproof when not mated. Both the touch panel and the probe will withstand alkaline detergents.
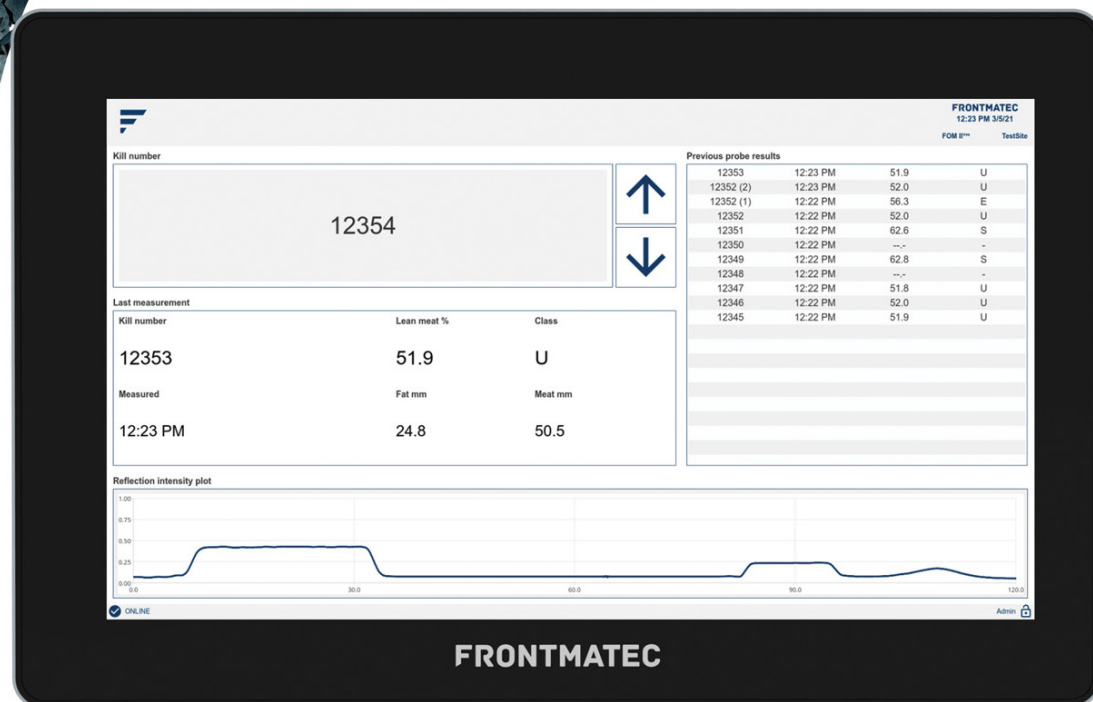
Morning test made easy

The morning test and control system integrated into the Fat-O-Meat'er II™ means that verification of the system is easy and immune to operator error.

Options in brief

- **Remote diagnostics:** Secure Shell access via Ethernet for easy remote diagnostics.
- **CaroSecure:** An encrypted solid-state legal log of payment data

103 bar Waterproof	Dustproof	Durable	**80°C** High temp.	**IP69K** IP69K

Product information

Product information for probe and Touch Panel i18™

Probe

Resolution	0.03 mm (~1/1000")
Retraction speed	<0.2 sec.
Measurement depth	125 mm (5")
Supply voltage	12-24V
Probe interface	RS-422
Power up time	1 sec.
Power consumption	2.5W
Multiple measurement points	1-4
Diagnotics supervisors	Watchdog timer, temperature, supply voltage
Ingress protection	IP64
Weight	2.2 kg

Technical data may be subject to changes

Touch Panel i18™

Dimensions (HxWxD)	32.1x50.0x9.4 (12.6"x19.7"x3.7")
Screen Size	18.5"
Touch	10-point projected capacitive multi touch (POT)
CPU	N4200
CPU speed	1.1 GHz (2.5 GHz turbo speed)
Ingress protection	IP69K
Weight	11.2 kg (24.69)
Operation temperature	0-45ºC (32-113ºF) 80ºC/30 sec. (176ºF/30 sec.)
Supply voltage	100-240VAC
Data ports	ID, results
Interfaces	Ethernet/2x1 Gb
Display	LED

Technical data may be subject to changes

FRONTMATEC

Frontmatec develops world-leading customized solutions for automation in the food industry, other hygiene sensitive industries and the utilities industry. We are especially renowned for our high-quality systems for the entire value chain of the meat industry – from carcass grading, slaughter lines, cutting and deboning lines, hygiene systems and control systems, to logistics and packaging.

Barcelona, Spain
+34 932 643 800
barcelona@frontmatec.com

Beckum, Germany
+49 252 185 070
beckum@frontmatec.com

Birmingham, UK
+44 121 313 3564
birmingham@frontmatec.com

Grodzisk Mazowiecki, Poland
+48 227 345 551
grodzisk@frontmatec.com

Jining, China
+86 537 371 3266
jining@frontmatec.com

Kansas City, MO, US
+1 816 891 2440
kansascity@frontmatec.com

Kolding, Denmark
+45 763 427 00
kolding@frontmatec.com

Lünen, Germany
+49 2306 7560 680
luenen@frontmatec.com

Rijssen, the Netherlands
+31 886 294 000
rijssen@frontmatec.com

Skive, Denmark
+45 975 250 22
skive@frontmatec.com

Smørum, Denmark
+45 445 037 00
smoerum@frontmatec.com

St. Anselme, QC, Canada
+1 418 885 4493
quebec@frontmatec.com

Tandslet, Sydals, Denmark
+45 744 076 44
tandslet@frontmatec.com

frontmatec.com