

## PORK SOLUTIONS // RBO

# ACCURATE OPENING OF BELLIES AND CUTTING OF BREAST BONE

The Frontmatec-AIRA belly and breast opener performs a consistent and accurate cut across the belly, the breast bone and throat. In addition, with the belly and breast opener, there is less contamination and heart damage

### The concept

With the Frontmatec-AIRA robots, continuous operation on the dressing line conveyor is maintained, as the robots are synchronized with the main line conveyor. While carcasses are pulled forward, the position, depth, and angle are determined by the detection unit (vision scanner), the process is performed in a downward movement.

The Frontmatec-AIRA concept is dynamic, as multiple robots can be fitted along the main conveyor of the slaughter line. The Frontmatec-AIRA robots are all "plug and play", and can operate in any type of new or existing pig slaughter lines.

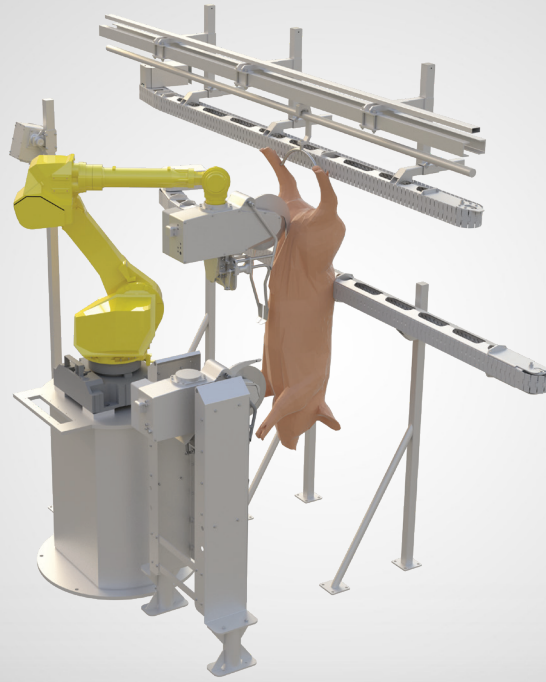
### Hygiene

Between each operating cycle, the robot passes the tools through a separate sterilization unit which secures accurate sterilization at high capacity with minimal risk of cross contamination. The robot itself is enclosed in a strong flexible protective cover with constant air flow inside and lightly over-pressure, keeping the vital part of the robot clean and safe in the harsh environment.



### Value for you!

- High capacity: 650 carcasses/hour
- Opening of belly with high precision
- Uniform and precise cuts every time
- Easy to service, minimal movable parts, quick and easy change of blade



### System consisting of:

- Robot with a hygienic protective cover
- Cutting tool attached to the robot
- Sterilization system
- Vision system which is installed along the slaughter line
- Carcass guidance system
- Control unit with transformer box
- Robot fence with secured entrance

### Safety and legal requirements

The Frontmatec-AIRA aitch bone cutter is CE approved and designed to meet the strictest demand on health and safety.

### Advantages with the Frontmatec-AIRA concept

- A concept founded on more than 20 years in R&D and engineering of automated processing.
- Homogeneous processing and high quality cuts.
- High hygiene level with integrated sterilization of cutting tools, minimizing the risk of cross contamination.
- Reduction of labor cost with one robot.
- Human machine interface for setting and adjusting the robot.
- Low maintenance.
- Easy and swift to clean and keep clean.

### Pre-conditions

Capacity	650 carcasses/hour
Live weight	60-140 kg/132-308 lbs
Process parameters	Individual cutting parameters for each carcass, customized settings possible
Vision scanner	3D vision system based on optical measuring device
Voltage	380-575V AC 50/60Hz 3 phase
Control voltage	24V DC

### Requirements

Water	6 bar (min. 4 bar constantly)
Water consumption	Cold (<20°C) 1.5 liter/pig*
	Hot (>82°C) 0.6 liter/pig*
Compressed air	8 bar (min. 6 bar constantly)

*\*Dry air, free of oil and dust absorbed. Approved for use in the food industry ISO 8573-1:2010 Class 1.4.1*

*\*Values are based on experience in the field and cannot be guaranteed, as many factors can influence these numbers*

*\*Technical data may be subject to changes*

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