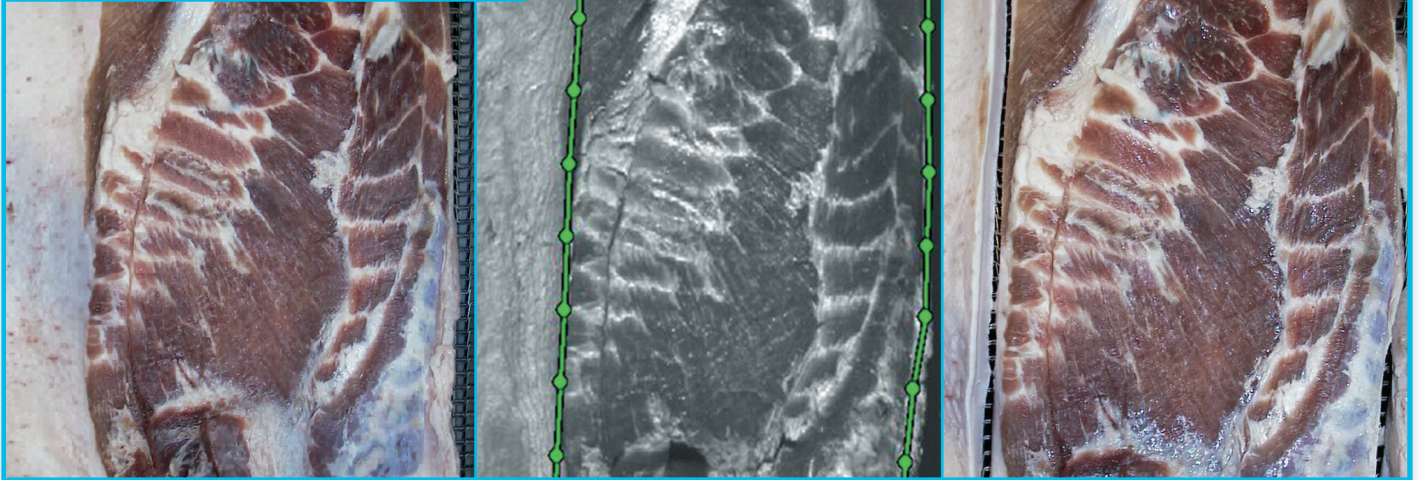


Automatic belly trimmer ABT16 with *Value Grading™* technology



Sell first, then produce

The Automatic belly trimmer is a high capacity machine designed not only to maximize value and yields, but also to ensure a consistent final product. It allows automatic grading according to customer requirements while optimizing the overall pork belly production.

The vast experience of Frontmatec is behind this technology; combining a hi-tech 3D vision system and high pressure water jet cutters. Use the ABT with other Frontmatec equipment, such as the Automatic middle band saw, the Automatic rib puller, and the Automatic loin puller for complete belly line optimization.

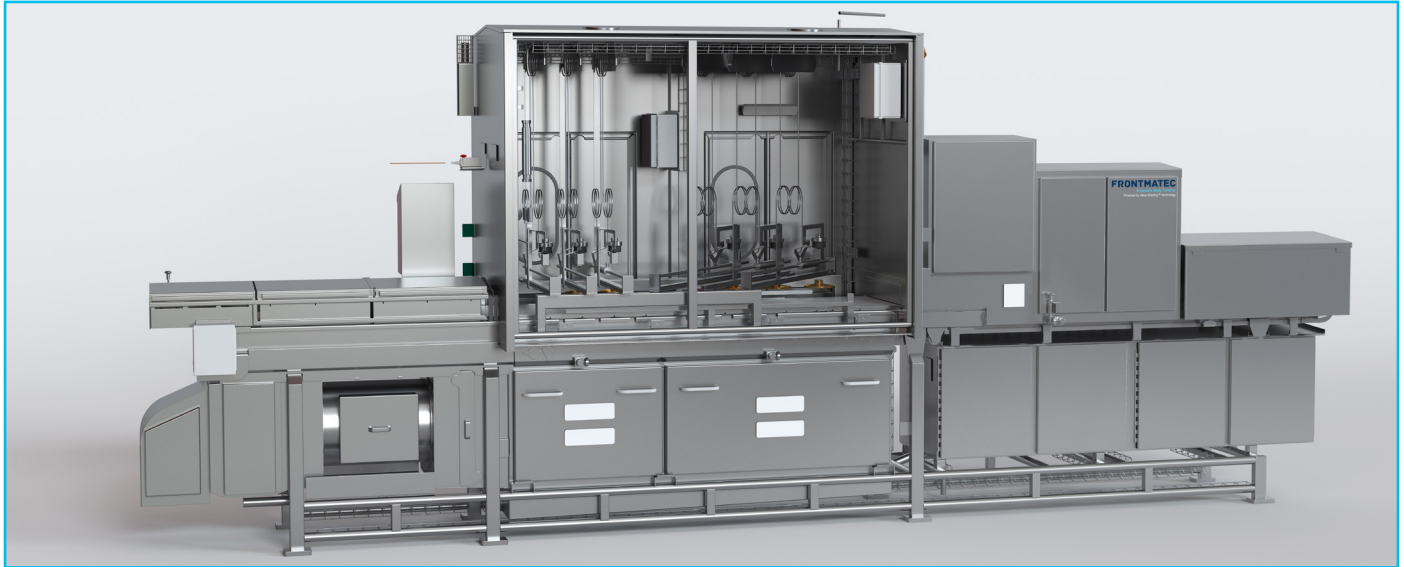
Working process

1. The vision system acquires over 300,000 measurements to create a precise 3D model used to determine belly shape (length, width and thickness), estimate weight and pin point defects such as holes and snowballs
2. The intelligent software maximizes the cut paths to meet specifications, while increasing yields and generating quality products
3. All bellies are classified according to the most profitable products or grading priorities. Additional criteria such as dimensions, weight, and thickness can also be used for classification
4. Four high pressure water jet cutters (60,000 psi) ensure accurate cutting with optimum yield

5. The ABT visually informs employees if they need to do additional trimming on specific products
6. In-line scale provides feedback to the ABT for weight validation
7. The customized classifier system is controlled by the ABT, which establishes the specific belly count/weight for every combo

Why the Automatic belly trimmer!

- Cut path maximization for quality and yield improvement
- Consistent final product
- Production optimization with *Value Grading™*
- Bacon yields improvement (smoking, pressing, slicing)
- Low cutting water consumption
- Two stand-by jet cutters for superior uptime
- Reduced labor variability and training
- Easy setup of belly parameters with the intuitive operator panel
- Remote troubleshooting, support and upgrade via secured VPN and modem interface



Hygiene

- The ABT is manufactured in stainless steel and food grade components in order to withstand the harsh environment present in the food processing industry
- Water jets eliminate cross-contamination, compared to knives or saws
- Automatic belt cleaning with 140°F/60°C-180°F/82°C spray bars

Options

- Various types of classifiers
- Additional trimming task support

Safety and legal requirements

The ABT is CE approved and designed in accordance with the EU and USDA regulations to meet the strictest demand on health and safety.

Technical data

Capacity	1,680 bellies per hour
Dimensions	
Length	22'6.7 m
Width	4' 4"/1.32 m
Width doors opened	7'2.13 m
Height	9'2.7 m
Pump weight	4,200 lb/1,905 kg
Consumption	
ABT	480V/3PH/40AMPS
Water softener	120V
Air dryer	120V
High pressure pump	480V/3PH/105AMPS
Water requirements	
Connections	1/2 NPT
Cutting water (max.)	8 GPM @ 35 psi min
Cutting water (consumption)	1 gal/min
Linear motor cooling water	0.08 GPM @ 16 psi min
Pump cooling water	Closed-loop chiller
Air requirements	
Connections	1/4 NPT
Total consumption	30 SCFM

Technical data may be subject to changes

*Please contact our sales team at one of the numbers below to order this product.

Contact

CN: shanghai@frontmatec.com
Phone: +86 215 859 4850

DK: kolding@frontmatec.com
Phone: +45 763 427 00

NL: rijssen@frontmatec.com
Phone: +31 886 294 000

UK: birmingham@frontmatec.com
Phone: +44 121 313 3564

frontmatec.com

DE: beckum@frontmatec.com
Phone: +49 252 185 070

ES: barcelona@frontmatec.com
Phone: +34 936 438 00

RU: moscow@frontmatec.com
Phone: +7 495 424 9559

US: kansascity@frontmatec.com
Phone: +1 816 891 2440