



PORK SOLUTIONS // AUTOLINE BACK FINNER

WOULD YOU TURN DOWN ADDITIONAL REVENUE?

With the Autoline back finner, an additional yield gain of 200-300 g / 7-10.5 oz loin and neck fillet meat per carcass is a reality, resulting in a quick return on investment.

Autoline

The Autoline concept ensures uniform processing, accuracy and high-quality products.

With Autoline, continuous operation on the dressing line conveyor is maintained, as the Autoline machines are synchronized with the main line conveyor; so while carcasses by drop fingers are pulled forward, fixation and processing are performed.

The Autoline concept is a dynamic concept, as multiple Autoline machines can be fitted along the main conveyor of the harvest line. The Autoline machines are all "plug and play", and can operate in any type of new or existing hog harvest lines.

Hygiene

To ensure high hygiene levels, as well as easy and efficient cleaning, the machine consists of stainless steel. To eliminate bacteria transfer, the tools, while returning to the starting position, are hot-cold flushed after each operation.



Value for you!

- High capacity: 650 carcasses/hour
- Unique in the industry
- Greatly improved yield – an additional 200-300 g / 7-10.5 oz loin and neck fillet meat per carcass
- Quick return of investment (dependent on capacity and customer requirements)
- Reduction of operators due to automation of pre-cutting



Pre-conditions

- For carcasses to be processed, the length from gambrel point to snout must remain within 1.5–2.1 m/59-82". (Not required for sows. Upon request, it is possible to change this interval)
- The hogs should not have had diseases such as hernia, abscess, etc.
- Carcasses outside the specified length or carcasses which for some reason should not be processed simply pass through the machine

Safety and legal requirements

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

A special cleaning key prevents the machine from operating during cleaning.

Advantages with the Autoline Concept

- Homogeneous processing and high quality carcasses with fixation
- High hygiene level with automatic flushing of tools after each operation
- Easy operation and troubleshooting with uniform user-friendly operator panels on the Autoline machines
- Transfer of measured values between the Autoline machines in the harvest line
- The Frontmatec software interfaces with all types of monitoring systems
- Minimization of overall noise level in the harvest line by external motor systems

Technical Data

Capacity	650 carcasses/hour
Dimensions	Length: 3,580 mm / 140.94" Width: 2,830 mm / 111.02"
Motor system	33 kW at 3x400V
Voltage	Can be adapted to any international standard
Degree of protection	IP65
Noise level	Approx. 82 dB (A)

Requirements

Hot water	3 bar (82°C /180°F)
Cold Water	8-10 bar (42°C /108°F)
Compressed air*	7 bar +/- 0.5 bar 101.52 psi +/- 7.52 psi

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

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