## **FRONTMATEC**



# Improve the food safety and skinning process

The jowl slasher and roller improves the skinning process, while helping to unveil any abcess by slashing the jowl.

#### Working process

- 1. Operator feeds the machine with jowl skin side down
- 2. Product goes through the slashing operation
- 3. Roller flattens the pieces before entering skinner

#### Hygiene

The jowl slasher and roller is approved for the food processing industry.

#### Safety and legal requirements

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

### Why the jowl slasher and roller!

- All-in-one slasher and roller
- Robust machine
- Ability to raise knives for unslashed jowls production

#### Technical data

	Capacity	1,500 pieces/hour
	Type of machine	Slice (partially) and spread
	Blade	15 circular blades 12" diameter 1" c/c
	Roller	50.8 cm/20" roller diameter
	Power supply	460V
	Motor	Electrical
	Pneumatic	Minimal pressure of 100psi
		Dry air only
	Dew point	-40°F/-40°C or better (ex -76°F/-60°C)
	Dimensions	
	Length	Variable, but minimum 152.4 cm/60"
	Width	114.3 cm/45"
	Height	Variable, but minimum 139.7 cm/55"
	Weight	317.51 kg/700 lbs
	Technical data may be subject to changes	

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