



PORK SOLUTIONS // RPH

MAXIMUM OPTIMIZATION AND TRACEABILITY

The Frontmatec-AIRA RPH pH measurement analyses the pH value in hams for later marking and classification. The system combines an industrial six-axis robot with hygienic configuration and an optimized tool to perform the puncture, as well as an automatic calibration station. The entire system is equipped and protected to be installed in the room or in the chamber.

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: 450 carcasses/hour
- Quality of constant measurement in time, depth and position
- Yield improvement by grading products optimized for further processing



System consisting of:

- Robot with a hygienic protective cover
- Electrode to perform puncture
- Integrated pH meter
- Machine vision system
- Carcass guidance system
- Control unit with transformer box
- Robot fence with secured entrance
- Auto calibration device system

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	450 carcasses/hour
Live weight	60-140 kg/132-308 lbs
Process parameters	Individual cutting parameters for each carcass, customized settings possible
Vision scanner	COGNEX machine vision camera
Voltage	380-575V AC 50/60Hz 3 phase
Control voltage	24V DC

**Technical data may be subject to changes*

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