



## PORK // BACK RIBS SAW

# HIGHER YIELD, INCREASED SAFETY, MORE CAPACITY

The back ribs saw is designed to accurately separate the back ribs from the spine and feather bones. The saw eliminates mis-cuts and operator error by constantly delivering precise cuts at a rate of 1,200 pieces per hour.

### Hygiene

As with all Frontmatec equipment, you can expect robustness and reliability, while complying with the highest regulations regarding sanitation and food safety.

### Safety and legal requirements

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

### Technical data

Weight	1,012 lbs / 459 kg
Power supply Electrical	480V / 3PH / 20AMP
Motor Other motors	3x480V / 60Hz / 2hp 3x460V / 1/2 hp
Pneumatic	100 psi
Air	Dry
Dew point	-40°C/-40°F or better (ex: -60°C/-76°F)
Dimensions (lwxhxh)	128 1/4 x 443/16 x 675/8" 325.8x112.2x171.8cm



### Value for you!

- Maximized back ribs yield
- Ensured operator safety
- Robust design
- Operational feather bones saw
- Fully electrically driven
- User friendly and low training required to operate the saw
- No risk of hydraulic leaks
- Quick and easy blade replacement
- High reliability

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