



LAPARMENTIERE

DEPUIS 1899


[Home](#)
[Slaughterhouses](#)
[Vegetables](#)
[Various](#)
[Partners](#)
[Contact](#)

Beef > Jaw

Print

DE-BONING AND LOWER JAW REMOVAL MACHINE 30D



USE

The de-boning and lower jaw removal machine de-bones beef heads and removes the lower jaw. Its purpose is to make work easier by considerably reducing the fatigue inherent in this type of work. This machine can also be used for processing veal and pork heads (with adapter fitting).

PERFORMANCE

•The boning and lower jaw removal machine performs two types of operation:

- 1-Holds the processed head while pivoting on itself, making de-boning easier.
- 2-Tears off the lower jaw, using a pedal-activated ram.

•Optimised hourly output: 20 to 30 heads.

Holding the head between the muzzle at one end and the final vertebrae at the other, plus the ability to pivot or immobilise it, makes manipulation easier for the user and provides greater economy of effort: The result is optimised output.

The same is true for the operation which consists of separating the lower jaw from the rest of the head, which is also one of the machine's main functions.

Significant improvement in hygiene during processing, since contact between the head and a continually dirty work surface is avoided.

Increased safety for the user in his work, it being possible to position the product for processing in the most accessible way possible, also ensuring that the head is properly immobilised.

Copyright © 2010

