



has developed a scissor-type lift table specifically for the food processing industry that can be equipped with any type of work top. The table can be moved individually and is infinitely adjustable from a minimum height of 400 mm to a maximum height of 1,000 mm. It can carry a weight of 300 kg. The table is equipped with a hydraulic cylinder that can be operated by foot without any cable connections or energy stations.

Separating hams and middles

Freund Maschinenfabrik GmbH & Co. KG (Paderborn, Germany) as a leader in technology for slaughtering and meat cutting offers a complete product range including mainly handheld but also stationary machines, (power-)tools and equipment for more efficiency in cattle, pig and sheep as well as horses, buffalo, camel slaughtering and cutting processes. Some of the topics are e.g. stunning, sticking, rodding and dehiding as well as splitting, quartering, and meat and bone cutting in many fields. More than 80% of the production is exported to about 70 different countries. The company has a complete range of products for slaughtering and meat cutting for small sized butcheries up to industrial plants. Two examples: For industrial slaughtering Freund has the universal cutting-knife ZKM. It is used for clean and free-of-loss cuts in pre-cutting and portioning. The cutting-knife is installed in pre-breaking

lines for pork sides travelling on a conveyor belt. The ZKM separates in an easy and clean way shoulders, hams and middles without producing sawdust. It produces a straight, clean cut with no product loss – like with a knife. Due to a space saving design and various machine-designs it meets requirements of any sized plant – from medium sized to industrial cutting plants.

The new Spare Ribs Cutter SRC optimises the separation of rib-slab (loin- or back-ribs) from split back-bone. Ribs will be automatically transported to the next processing. Advantages of this new cutting method in comparison to cutting with a band-saw are for example an added product value thanks to clean and smooth cut, an optimised, constantly +10% high yield (no loss of meat), a resharpenable blade with high durability as well as an easy and speedy clean-up. Furthermore the SRC guarantees improved hygiene results in longer shelf life (no bone dust) and even an unskilled worker can cut up to 2,000 pieces/hour with one person operating.

The latest development is the use of cutting-knives and -saws, which are operated by industrial robots. By working with different cutting tools from Freund, a number of attachments will enable the robot to perform evisceration, splitting, spinal cord removal as well as deboning and handling tasks. Compared with manual cutting the system will increase accuracy, quality and save money because a robot cuts with a greater force, making each cut more marketable.

Industrial mixer grinders

Thompson Meat Machinery (Crestmead, Queensland, Australia) is manufacturing from factories in Brisbane. It is the harsh environment and challenging needs of the Australian Market that bore the versatile and strong design of the companies equipment. The range of retail and industrial mixer grinders is now widely known in the UK and is fast growing a strong and competitive reputation in Eu-

