Automated Bellies System

INNOVATION FOR BACON PROCESSING

COMBING AND LOADING

Bellies are automatically transferred from the injectors to the combing unit using conveyor belts and devices that allow the precise positioning of the bellies. An operator, with the help of a laser beam, with simple movements positions the CT muscle in the correct hanging position.
The **CT muscle positioning** is fully automatic with trimmed bellies.
The automated bellies system **minimizes the use of labor** by eliminating repeated and tiring activities, guaranteeing very **high productivity**.

Patented combing bars have been designed to optimize bellies handling, prong insertion, decombing and washing operation. TFRC Cartesian robot transfers the combing bars with bellies onto trees, trucks or racks.
This new patented system is capable of loading up to **8 combing bars per minute**. Each combing bar can hold 3 to 5 bellies depending on belly width. The maximum productivity is **40 combed bellies per minute**.
All the systems are **custom made** thanks to the flexibility of design.
They are **compact and easy to insert in the existing facilities**.
The combing unit **can feed continuous systems**.

MACHINES AND PLANTS
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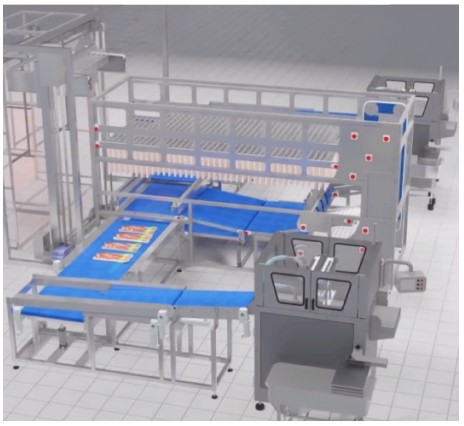
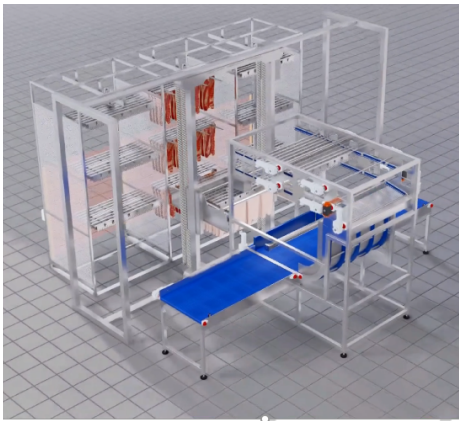
UNLOADING AND DECOMBING

TFRC Cartesian robot unloads the bars with frozen bellies from the trees. A special pulling system extracts the combing bars from the bellies without any stress for the combing bar. The bellies are automatically delivered to presses using conveyors. Empty combing bars are moved to a dynamic storage, then loaded on trees and sent to the washing area. De-combing unit is available also for continuous systems. This system is **internationally patented** and it is custom designed.



ADVANTAGES

-Reduce employees' injuries and physical disabilities
-Cut down labor in combing, de-combing and washing area
-Reduce hourly labor turnover
-Increase gain
-Improve bellies comb/hanging consistency
-Eliminate overlaps, doggie ears and failures to catch CT muscle
-Improve yields controlled mechanical combing and hanging
-Improve yields with less re-work and more grade "A"



MAIN QUALITIES

COMPACTNESS: will fit most existing bacon facilities
MODULARITY: can easily expand system as business grows
ADAPTABILITY: self-adapting on different bellies sizes
RELIABILITY due to the design's conceptual simplicity
FLEXIBILITY OF DESIGN: specially designed to work within all existing bellies/bacon processing operations.

COMBING BARS AND TREES

They are designed to work a lifetime. They eliminate breakage and replacement costs of existing bacon trees and combs. The special design makes washing easy with automatic systems. Trees are also made for manual loading.

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