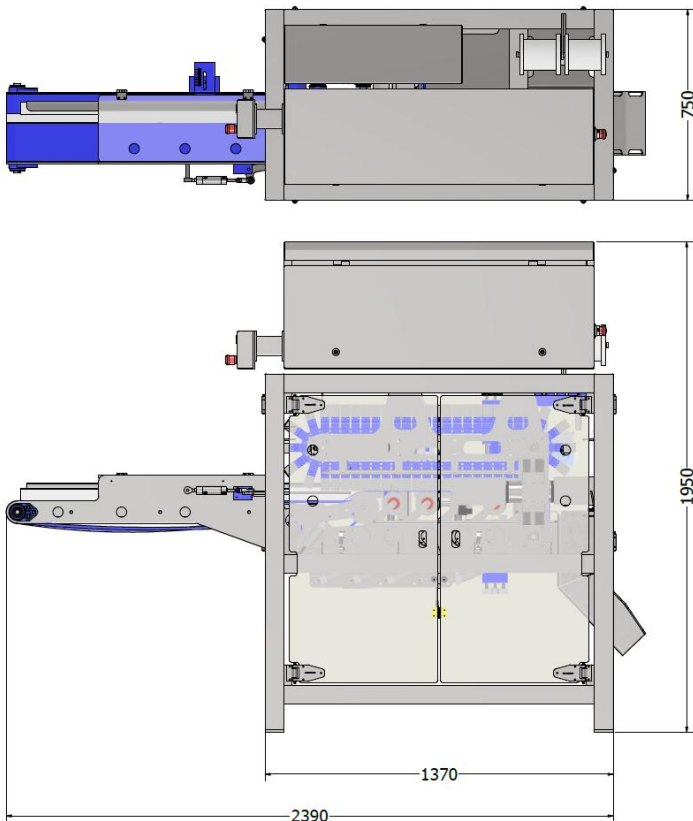
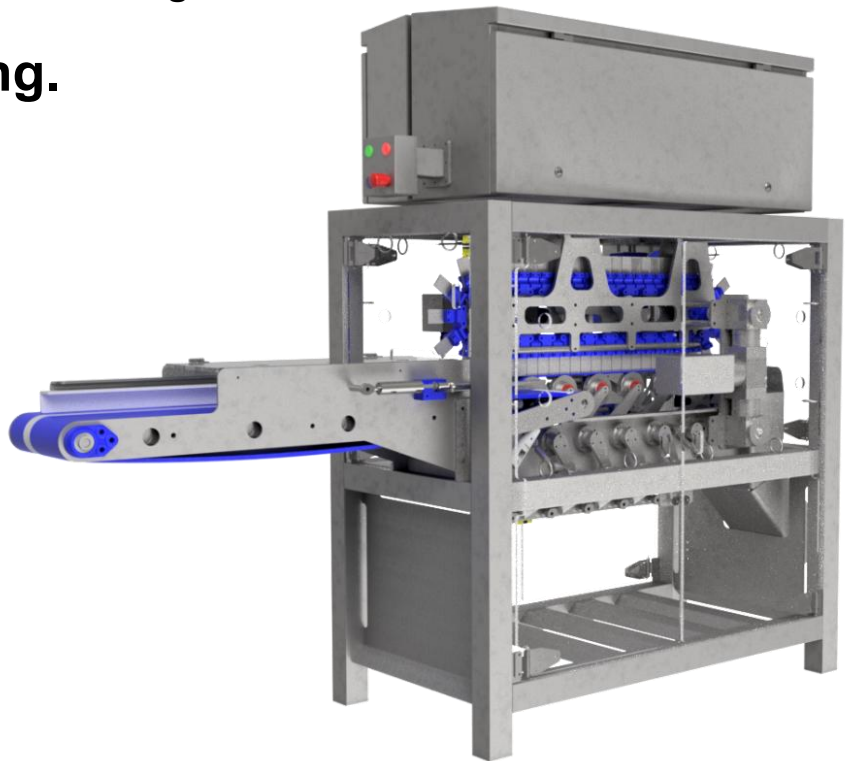


LR10 Automated Lamb Rack Frenching

Automated Frenching. Without Water.

Automated frenching for lamb racks at up to 10 racks per minute, delivering a consistent, high-quality finish.

Designed for modern meat-processing operations, the LR10 eliminates water from the frenching process while recovering intercostal meat and reducing the labour associated with manual frenching.



THROUGHPUT

10
RACKS/MINUTE

FRENCING LENGTH

20-70mm
SIMPLE OPERATOR ADJUSTABLE

POWER REQUIREMENT

400 V
THREE PHASE

COMPRESSED AIR

7 bar
REQUIRED SUPPLY PRESSURE