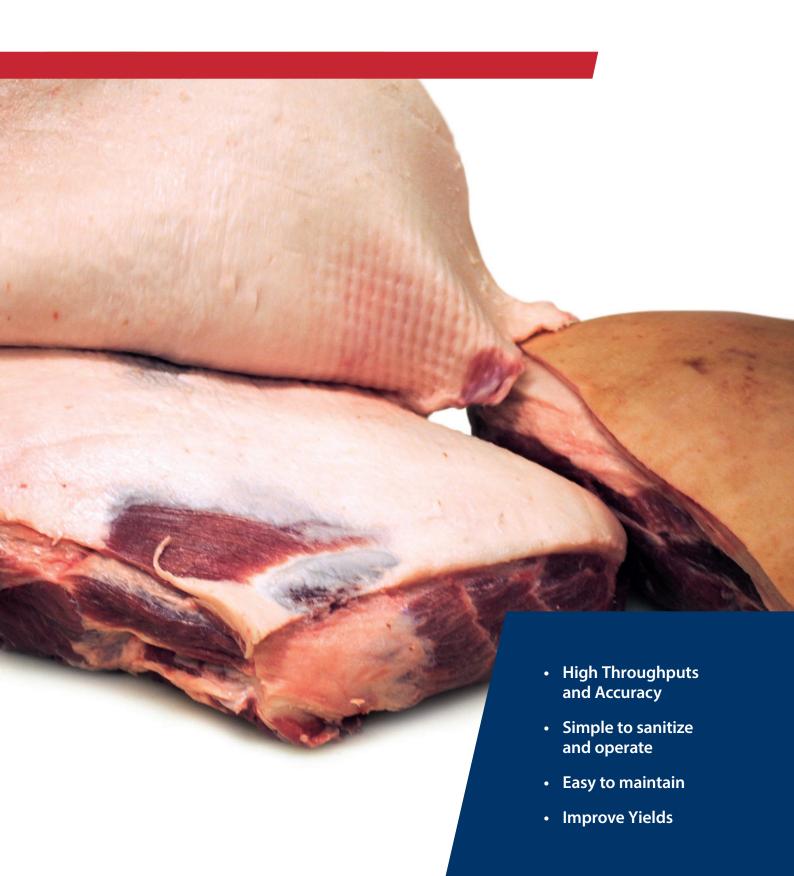


Townsend Pork Butt Trimmer

Highly Accurate, Highly Reliable





Increase carcass weight yield

Using state-of-the-art technology, this Trimmer automates the practice of defatting Pork Butts. The process can increase yield up to .1% back to carcass weight. Following in the tradition of other Townsend Trimmers, the AT 21-620 Pork Butt Trimmer has been designed to disassemble easily for sanitation and maintenance. All loose parts have a storage area to reduce accidental loss or damage.

Accuracy, reliability and high throughput defines the Townsend Pork Butt Trimmer.

Automating the process

The AT 21-620 automatically transports a pork butt to and from the defatting mechanism, keeping the operator's hands away from any mechanisms that could cause personal injury.

Using a probe, the AT 21-620 is able to sense the false lean layer of each individual butt and automatically adjusts the thickness of the cut to match the thickness of the fat cover. This ensures maximum yield on each individual product.

Machine dimensions	
Width	40 in (1016 mm)
Length	103 in (2627 mm)
Height	75 in (1895 mm)

Application information	
Pork Butt	up to 1650 pieces per hour



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Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.