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FOREQUARTER SYSTEM

The Forequarter System automates the process of cutting lamb forequarters. The system delivers improved yield and excellent cut quality. It also minimises waste and eliminates dangerous bandsaw tasks.

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Key Advantages

Yield Improvements
The 3D scanning and use of robots for cutting improves accuracy, increases yield by approximately 5 grams per carcass.

Increased Throughput
Room throughput is dramatically improved because the Forequarter System delivers a consistently steady flow of product.

Labour Efficiency and Safety
The system has the ability to replace bandsaw operators, reducing risks to staff and the number of operators required in the process.

Food Safety
The system processes forequarter cuts without human handling. This greatly reduces contamination risk and provides increased product shelf life.

Cut Accuracy
Automated machine vision systems position equipment precisely to ensure highly accurate cutting and reduced product waste.

Robot & Bandsaw Combination
The robot arm grasps the forequarter and uses a bandsaw to make the cuts calculated by the 3D imaging system. The forequarter products are then transferred to a conveyor belt for further processing and final packaging. No human intervention is required to process a forequarter into marketable cuts of meat.

3D Vision
The Forequarter System scans each forequarter with a 3D vision camera. A virtual model is created and the optimal cut locations are automatically calculated. These are used to guide a robotic arm to maximise product yield and minimise waste.

Configured For You
The Forequarter System can be customised to meet a wide range of operational requirements, carcass sizes, cut specifications, throughputs and room layouts.

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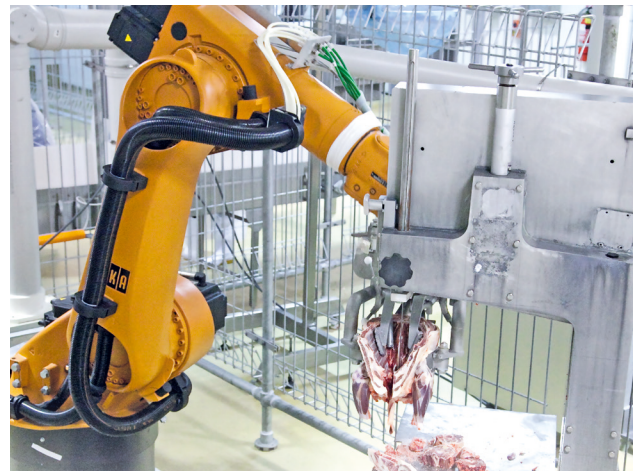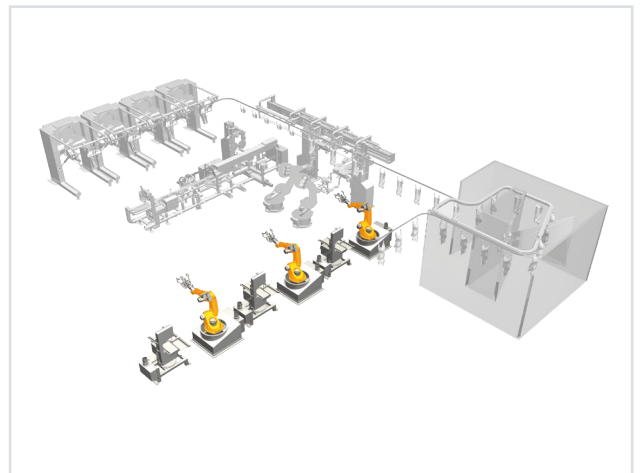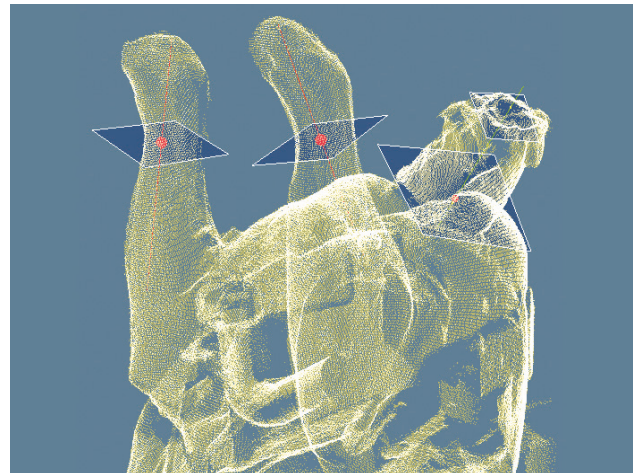
Developed by Scott in collaboration with Meat & Livestock Australia