

Deboning and Cutting Systems

Kortlever designs and manufactures customized deboning solutions for the dividing of pork and beef carcasses.

Our ergonomic layouts comply with applicable health and safety regulations.

The pork carcasses are automatically supplied from the cooling area, put on a deboning conveyor, they are divided in leg, loin/belly and shoulder cuts by means of a laser controlled cutter. The same procedure can be applied on beef deboning as well. After dividing, the technical parts are automatically carried with various deboning belts to workstations for further processing and transport.

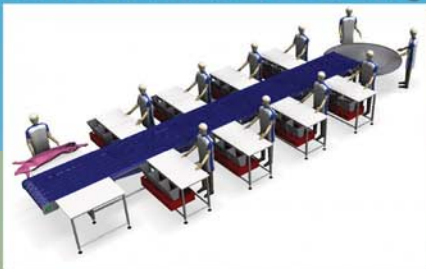
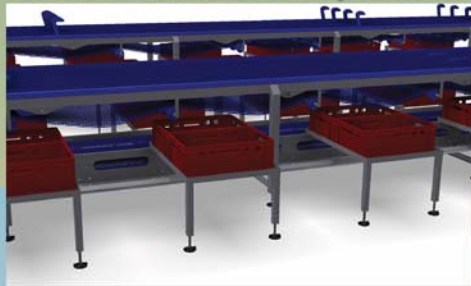


Table Deboning

- Ergonomic
- Hygienic and easy to clean
- Solid

Pace Deboning

Pace deboning enables butchers to execute their work at the conveyor belt which carries the carcasses through the deboning area. The conveyor belts suit as work stations in order to further debone the parts of the carcasses. Every butcher has their own task within the deboning process. The speed is set by the conveyor belt.



- Applicable deboning belts:
 - Ergonomic
 - Hygienic and easy to clean
 - Solid

Cutting Systems



Deboning Belts

