



Cleanliness via hygiene towards automation

Questionnaire about configuration of a cutting line

1. Kaw material
1.1. What kind of raw material will be cut:
1.2. Type/shape of the raw material for cutting (halves, quarters, blocks):
2. Output
2.1. Capacity: (meat with bone, tons per shift):
2.2. Duration of one working shift (hours):
2.3. How many working shifts per day:
2.4. How many working days per week:
3. Raw material supply
3.1. How is the supply of raw material is done? Type of suspended rails and hooks:
3.2. Primary cutting (position):
3.3. Automatic cutting by means of a circular saw:
3.4. At what stage are the head and the hooves removed:
5.4. At what stage are the near and the nooves removed.
4. Organization of the cutting line
4. Organization of the cutting line 4.1. Usual cutting on tables or on a conveyor belt:
, ,
4.1. Usual cutting on tables or on a conveyor belt:
4.1. Usual cutting on tables or on a conveyor belt: 4.2. Method of cutting:
4.1. Usual cutting on tables or on a conveyor belt: 4.2. Method of cutting: 4.3. Percentage of rough/fine cutting in %:
4.1. Usual cutting on tables or on a conveyor belt: 4.2. Method of cutting: 4.3. Percentage of rough/fine cutting in %: 4.4. Production quota(rough/ fine cutting) of one worker per shift:
4.1. Usual cutting on tables or on a conveyor belt: 4.2. Method of cutting: 4.3. Percentage of rough/fine cutting in %: 4.4. Production quota(rough/ fine cutting) of one worker per shift: 4.5. Universal conveyor belt for primary cuts:
4.1. Usual cutting on tables or on a conveyor belt: 4.2. Method of cutting: 4.3. Percentage of rough/fine cutting in %: 4.4. Production quota(rough/ fine cutting) of one worker per shift: 4.5. Universal conveyor belt for primary cuts: 4.6. Conveyor for full crates discharge:
4.1. Usual cutting on tables or on a conveyor belt: 4.2. Method of cutting: 4.3. Percentage of rough/fine cutting in %: 4.4. Production quota(rough/ fine cutting) of one worker per shift: 4.5. Universal conveyor belt for primary cuts: 4.6. Conveyor for full crates discharge: 4.7. Conveyor for discharging of bones:
4.1. Usual cutting on tables or on a conveyor belt: 4.2. Method of cutting: 4.3. Percentage of rough/fine cutting in %: 4.4. Production quota(rough/ fine cutting) of one worker per shift: 4.5. Universal conveyor belt for primary cuts: 4.6. Conveyor for full crates discharge: 4.7. Conveyor for discharging of bones: 4.8. Conveyor for empty crates supply:
4.1. Usual cutting on tables or on a conveyor belt: 4.2. Method of cutting: 4.3. Percentage of rough/fine cutting in %: 4.4. Production quota(rough/ fine cutting) of one worker per shift: 4.5. Universal conveyor belt for primary cuts: 4.6. Conveyor for full crates discharge: 4.7. Conveyor for discharging of bones: 4.8. Conveyor for empty crates supply: 4.9. Type of used crates/containers, dimensions:

PRODUCTION AND DELIVERY OF MEAT PRODUCTION MACHINES AND EQUIPMENT

5.2. Dimensions of the premises with a height of the ceilings, AutoCad drawings with the production

5.1. New building or existing building:

premises.