

iFRENCH

The **iFRENCH** is the most energy efficient French rack machine currently available.



High pressure water is used as the media to remove the meat from the bones. Depending on lamb rack specifications the iFrench has the ability to process 20 x 8 rib lamb racks per minute in a continuous operation (versus conventional batching process).

Using custom designed high pressure water jets sourced from Europe, we have been able to drastically reduce the pump size from what has been the industry benchmark for a number of years, without compromising the meat removal.

An 11kw self contained pump ensures that installation and routine maintenance remains simple and easy to achieve.

The iFrench's unique conveyer belt system ensures supreme performance and safety. The touch screen allows full control of the belt speed and water pressure.

Manual adjustment of the frenching height, via a handwheel, gives complete control over how much meat / fat is removed from the rack, and this height is indicated on the touch screen.

FEATURES

Energy efficient (complete machine can run off a 32 amp 4 pin plug)

Minimal footprint

Sanitary and easy to clean

T304 stainless steel construction

Touch screen PLC control

Castor suitable

Multi purpose

Easy access for routine maintenance

Left or right hand versions available

Our machine is fully integrated, and as with the rest of our range, is a simple plug and play operation.



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TECHNICAL SPECIFICATION

Machine dimensions 1340mm (l) x 680mm (w) x 1180mm (h)

Infeed height 1070mm -0/+100

Exit height 810mm -0/+100

Electrical 400v / 50hz / 3 phase / 32 amp (maximum load 12kw)

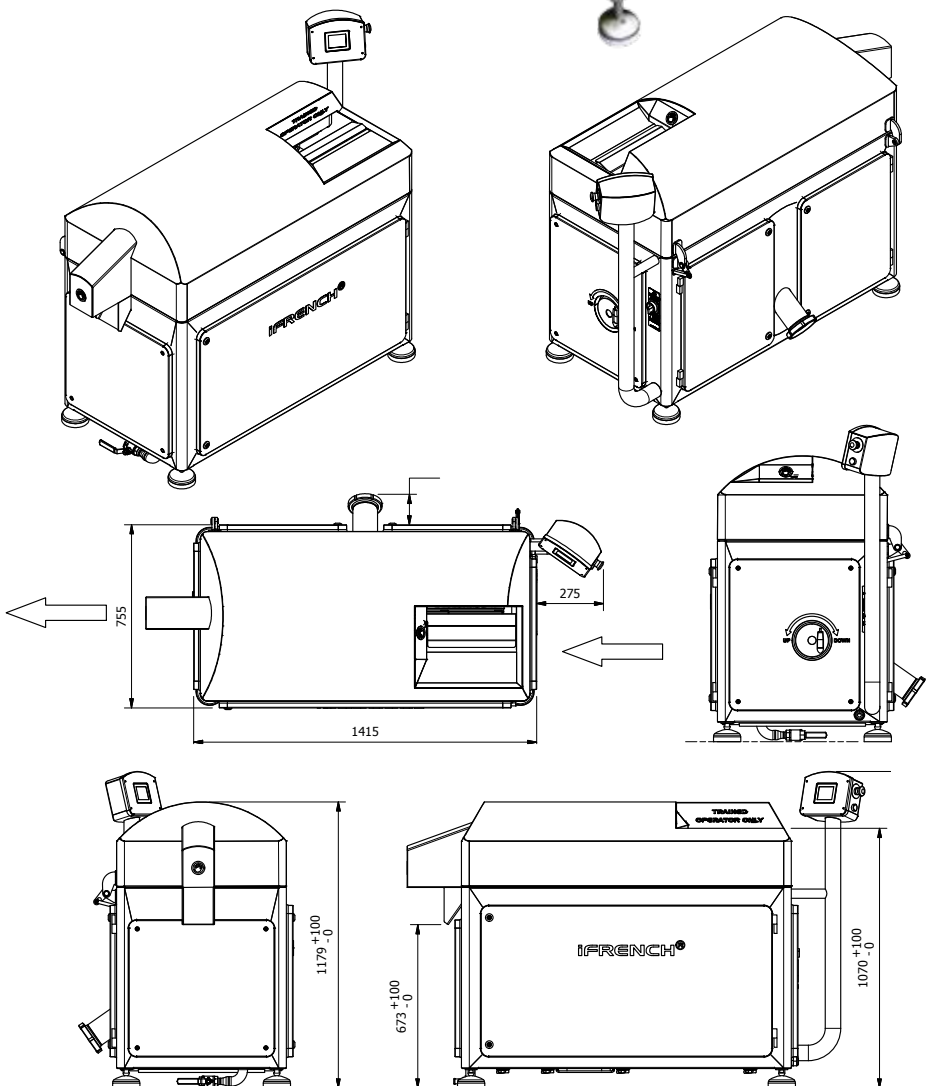
Weight 475kg approx

Water usage <30 litres per minute

Compressed air 4mm dia x 4 bar (only used for belt tensioning)

4" Drain

All critical parts are treated against the corrosive environment often found in food production and packaging rooms. Designed with ergonomics, safety and hygiene in mind, they are easy to use, clean and simple to maintain.



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