

BBC1500W

Safe automatic cutting of spare ribs



- Clean cuts
- Yield increase compared to conventional band saws
- High quality spare ribs

BBC1500W: flexible, safe, high yield

A safe, easy to use and high yielding way to cut spare ribs, that's Marel's BBC1500W in a nutshell. The BBC1500W's flexible, manually adjustable infeed can handle a wide variety of backbones like pork, veal and beef backbones, in several sizes. And last but not least, the (fully enclosed) band saw produces spare ribs without bone fragments!

Products

The BBC1500W produces spare ribs by cutting the ribs off the split backbone. Because the infeed wheels push the back bone onto the table, the horizontal band saw is able to cut very close to the spine. Compared to a conventional band saw, where the operator's hands have to stay away from the dangerous open saw blade, this results in an extra yield.

Another feature of the BBC1500W is the thin, high speed saw blade that makes clean cuts, without bone particles or splinters, resulting in high quality spare ribs.



Pork bone-in loin; button ribs



Spare ribs cut from pork backbone



Spare ribs cut from veal backbone

Product benefits

- Clean cuts, no contamination with bone fragments
- Yield increase compared to conventional bandsaw
- High quality spare ribs
- Other possible products: button ribs and pork bone-in loin

Capacity

Average capacity is between 1200 to 1350 pieces/hour, with a maximum of about 1500 pieces/hour.

Application

Being a versatile and flexible automatic spare rib cutter, the BBC1500W is able to process backbones of various species:

- Backbones of pork, both sow and boar
- Veal backbones
- Beef backbones



Open cover showing horizontal band saw



Working principle

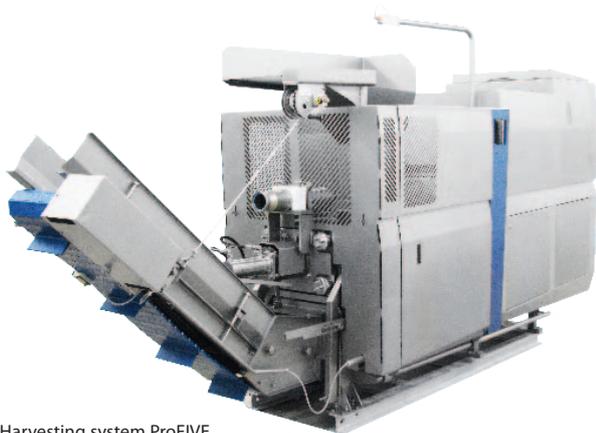
The backbone cutter BBC1500W is an automatic band saw designed to remove the spare ribs from pork, beef or veal backbones.

The position of the horizontal cutting edge and the width of the infeed table can be adapted to the size of the backbones. The backbone is fed onto the infeed table, where the infeed wheel will pull it into the machine. Another infeed wheel transports it to the cutting edge of the band saw blade, which separates it.

The remains of the backbone are discharged at the other end of the machine, the spare ribs drop onto a conveyor belt for packaging or further processing.

Equipment Benefits

- Very safe operation
- Manually adjustable infeed, very flexible machine
- Band saw creates a clean end product without bone fragments
- Very low maintenance costs
- Low noise level (<75dB), no hearing protection necessary
- Simple assembly and disassembly
- Durable construction for long life
- Easy to use, easy to clean



Meat Harvesting system ProFIVE

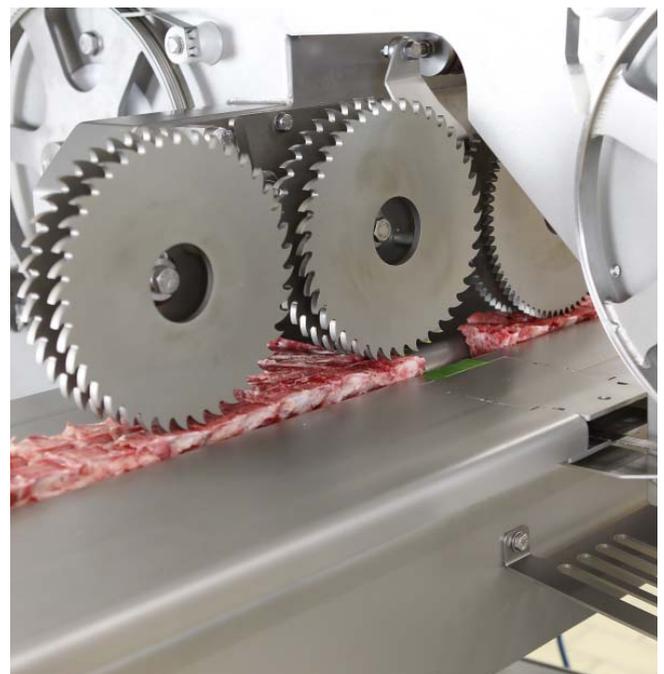
Take the next step: add more value to your backbones!

Even more value can be added by feeding the backbone remains into a meat harvesting system. Marel offers meat harvesting equipment with linear press technology.

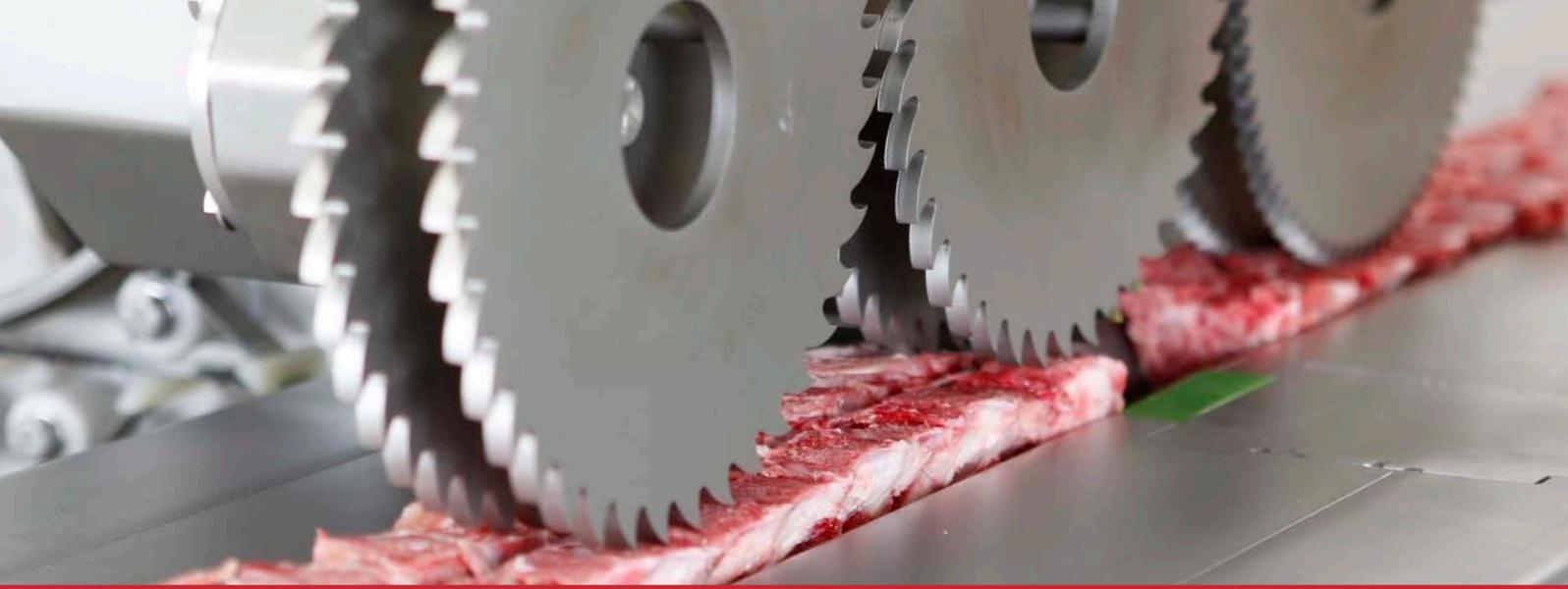
Our portfolio consists of:

- **DMM10**, capacity up to 700 kg bones p/ hr, production of 3 mm high quality meat
- **ProFIVE**, capacity up to 2.500 kg bones p/hr, production of 1 to 3/5 mm meat
- **ProTEN**, capacity up to 4.700 kg, bones p/hr, production of 1 to 3/5 mm meat

By adding this extra step to your meat recovery process, you can significantly increase yield and value of your by-products.

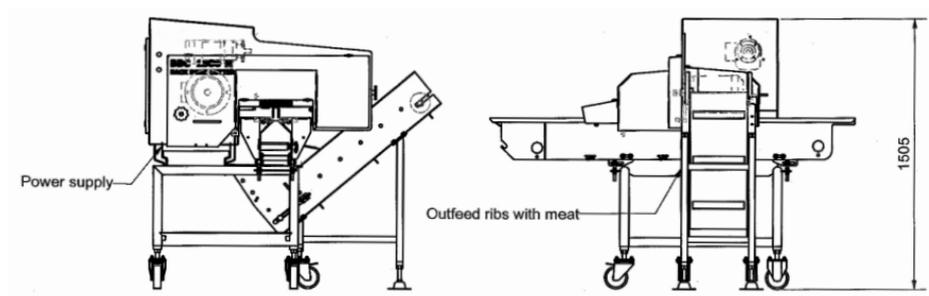
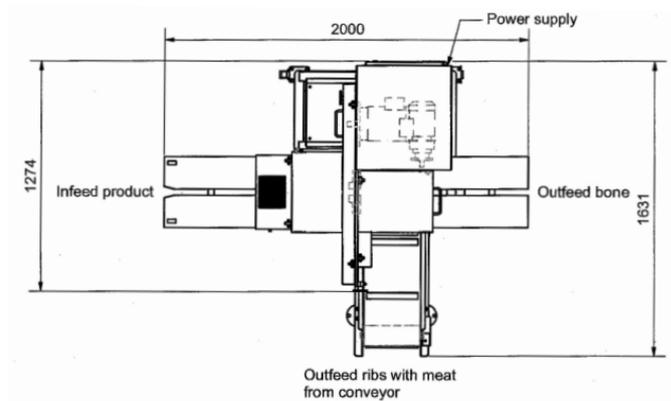


Infeed wheels pull in backbone



Technical data

Length	2000 mm	78 ¾"
Width	1274 mm	50 ¼"
Width with conveyor	1613 mm	63 ½"
Height	1505 mm	59 ¼"
Weight net (crated)	325 kg (400 kg)	717 lbs (882 lbs)
Sound pressure level	<75dB(A)	
Total power	1,8 kW	2.4 hp



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

In close partnership with our customers we in Marel Meat develop advanced systems and software for primary, secondary and further processing, to ensure maximum efficiency, sustainability and traceability.

We have an extensive global sales and service network that spans more than 30 countries; and our red meat processing experts are always within easy reach when you need support.