

IQ-FRENCH

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



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

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.

Please keep in touch for further developments with this technology.

OVERVIEW

The McLaren Generation 2 IQ-French Machine creates French Racks in both lamb and pork by using high pressure water jets to cut and remove the intercostal meat from the bones. Traditionally a labor-intensive operation, the IQ French will produce up to 20 x 8 rib lamb racks per minute with 1 operator.

Racks are conveyed continuously through the machine with the eye meat contained and the rib bones travelling through the cutting zone.

Machine upgrades include touch screen control of conveyor operation speed and pump pressure, plus rack cutting height adjustment and thickness of racks. With greater adjustment the one machine is capable of cutting both lamb racks and pork racks cap on or cap off depending on your requirements.

Generation 2 IQ-French has a secondary cutting chamber which contains the water in the cutting zone and directs the waste directly to the drain while minimising moisture on the rack eye meat. Because the chamber is easily disassembled for daily cleaning, this is an ultra-hygienic machine.

To best suit your plant layout the IQ French is available right-to-left or left-to-right, and the 15kW CAT high pressure pump assembly can be mounted on board or remotely. An optional chilled water supply unit can be supplied to provide chilled water as the cutting medium extending the shelf life of your product.

MCLAREN

SMART PROCESSING

IQ-FRENCH

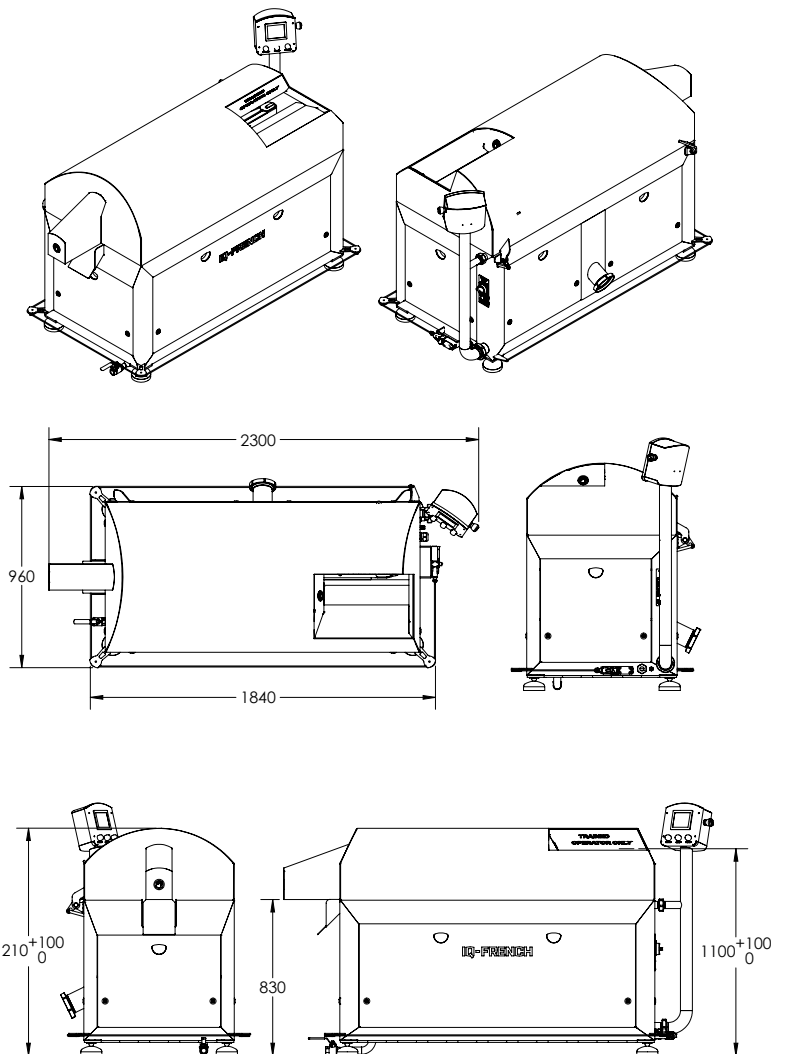
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TECH SPECS

Machine Dimensions	1840mm (l) x 960m (w) x 1210mm (h)
Infeed Height	1100mm -0/+ 100
Exit Height	830mm -0/+ 100
Electrical	400v / 50hz / 3 phase / 32 amp
Weight	610kg approx.
Water Usage	<30 litres per minute
Air Compression	4mm dia x 4 bar (only used for belt tensioning)
Drain	4"

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.



SMART PROCESSING