

## ESB 4434 / ESB 4434/1 Conveyorized derinding machines



### DERINDING



#### The advantages of the ESB-range

- One machine for all cuts: Automatic derinding with infeed conveyor belt and also manual derinding for high flexibility.
- **High operator safety** for derinding of flat cuts with the infeed conveyor belt.
- **Fast changeover** from automatic derinding to manual operation.
- Optimum result: Perfect removal of the rind without residuals on the cut for **increased yield** and **more profit**.





## The derinding principle of the ESB 4434: Maximum yield – minimum effort!

## Machine concept and equipment: Simple, safe, user-friendly.

#### Versatile applications

- For safe derinding of all fresh pork cuts, e.g. belly, backfat, neck, flank, jowl, shoulder and ham cover, as well as round cuts from shoulder and ham, without bones.
- The infeed conveyor belt allows the safe derinding of flat cuts, in accordance with current CE-regulations.
- Round cuts can be manually derinded in open mode.

#### **Equipment & features**

#### Fast changeover of operation and machine setup:

- The machine can be changed from automatic operation to manual derinding – easy, tool-free and very fast.
- All machine parts, such as conveyor belts and pressure roller, remain in the machine.
- Very convenient and time-saving: The work table for manual derinding remains in the machine and serves as belt support.

#### Excellent skinning result allows maximum yield:

- Especially in automatic mode, an excellent yield is obtained thanks to the perfect interaction of the special tooth roller, the flexible pressure unit and the adjustable knife position.
- Perfect removal of the rind without residues on the products. Thus no expensive post-processing.
- The rind is free from fat / meat, thus increased yield and more profit.

#### Special tooth roller shape:

The special tooth shape and tooth sharpness allow both the automatic and manual derinding of fresh and dry-surface meat cuts.

#### Gentle product handling, also in automatic mode:

• The spring-loaded pressure roller automatically adjusts the pressure to high and flat cuts.







#### Individual height adjustment of the pressure roller for fast and easy changeover to other meat cuts:

- For short changeover times within seconds, for example from derinding of shoulder cover to derinding of boneless shoulder.
- More flexibility and quick reply to changing customer demands.

#### Rind thickness adjustment:

- Individually adjustable rind thickness by hand lever on the machine side panel.
- For increased operator safety, the machine stops in open / manual mode if the knife distance to the tooth roller is too big, according to the current CE regulations.

#### Additional application slicing of meat plates:

Thanks to the infinitely adjustable thickness of cut, meat and fat plates can be sliced in automatic mode

#### High operational availability for time savings and operator convenience during routine sanitation and upkeep:

The infeed and discharge conveyor belt (for ESB 4434/1) as well as the pressure roller can be easily removed without the use of tools which makes cleaning and maintenance fast and easy.

#### Discharge of the processed cuts:

- **ESB 4434**: by slide sheet in boxes
- **ESB 4434/1**: by discharge belt, e.g. into mincer carts, trollies, on conveying lines...



R-Code: for more nformation and videos SR 4434/









## **ESB 4434**

Technical details

Туре	Cutting width mm	Width of machine mm	Depth without discharge belt mm	Depth with discharge belt mm	Height of machine mm	Electrical connection kW 400V/50Hz/3 Ph	Weight kg
ESB 4434	434	853	1360		1242	0,75	235
ESB 4434/1	434	853		1687 – 1757	1242	0,75	250





**Pic. 1 Cleaning cart:** With special fittings for comfortable cleaning of sanitizing-relevant machine parts, e.g. conveyer belts, pressure roller, knife holder etc.



**Pic. 2 Air-filled pressure roller:** For smooth and steady pressure on sensitive cuts



#### **Equipment & features**

#### High standard of safety:

 In accordance with current CE regulations EN 12355 for derinding and skinning machines; moreover this machine type is labeled with the GS seal of approval for safety, tested by the German recognized body BGN (German Accident Prevention & Insurance Association).

#### Hygienic machine design:

- All machine parts, even the infeed conveyor belt, entering into contact with the meat can be removed for cleaning purposes without the use of tools.
- Cleaning water can run off easily from chamfered surfaces thus no residues of water, dirt or cleaning agent.
- All machine parts are made from food safe material.

#### MAJA quality for durability and long-life cycle:

- Housing made from 2 10 mm stainless steel plates, providing solid construction for maintaining machine value.
- Ergonomic foot pedal design (flat material), thus more comfort for the operator without marks left at the operator's foot.

#### Accessories & options

Additional equipment is available for individual installation of MAJAmachines in the customer's production process. Our MAJA-specialists will be pleased to help you to find the best possible solution for your needs.

- **Two speed execution:** Two speeds are at the operator's choice: The slow mode allows safe manual derinding. The fast mode allows increased throughput in automatic derinding.
- Cleaning cart (pict. 1)
- Air-filled pressure roller (pict. 2)
- Quick-locking device for the knife

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