



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**.

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Since nearly 60 years, MAJA has developed, produced and distributed high-quality derinding machines for the requirements of butcheries and industrial meat processors. The „derinder“ belongs for a lot of meat processing companies to the standard equipment. If this machine is able to remove the rind in a perfect way, there is a considerable cost-saving potential.

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

Versatile applications

- For derinding of all fresh boneless 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.
- Round cuts can be manually derinded in open mode, in accordance to current CE-regulations.



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.



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

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...



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ESB 4434

Technical details

Type	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	849	1360	---	1242	0,75	235
ESB 4434/1	434	849	---	1687 – 1757	1242	0,75	250



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.



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



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

Accessories & options

Additional equipment is available for individual installation of MAJA-machines 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)

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