

Conveyorized poultry skinning machine **ESB 4434/1 GV**

SKINNING



The advantages of the MAJA ESB 4434/1 GV:

- For perfect skinning of poultry parts with **excellent yield**.
- **Versatile use**, for removing the skin of different parts of chicken and turkey, coming either from **wet or dry chilling**.
- **Gentle skinning process**, without damages to the sensitive poultry meat and the skin for **increased product quality**.
- **Maximum operator safety** by automatic skinning through infeed conveyor belt.

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Since more than 55 years, MAJA has developed, produced and distributed high-quality derinding and skinning machines for the requirements of butcheries and industrial meat processors. MAJA's aim is to supply practice-oriented solutions which help the meat processing company to optimize the production processes in a profitable way. Poultry skinning machines must be able to remove the complete skin from sensitive cuts without damages to the precious meat. The MAJA ESB 4434/1 GV is the ideal solution for all poultry parts.

The skinning principle of the MAJA ESB 4434/1 GV: Maximum yield - gentle processing!

Versatile use - wide application range:

For automatic skinning of fresh poultry cuts coming from dry or wet chilling, e.g.: chicken breast, chicken carcass (with bones), chicken thigh, chicken drumstick, complete chicken leg as well as turkey thigh and turkey breast.

Equipment & features:

MAJA Skinning Technology allows maximum yield:

- The combination of the transport roller with special tooth shape, the flexible pressure unit, the spring-loaded knife holder and the MAJA poultry skinning knife allows maximum yield. The skin is always removed in a clean way without any meat residuals. Thus increased profit.

Smooth processing for excellent product quality:

- The special tooth shape of the tooth roller has been developed to reach the best possible skinning result without damaging neither the sensitive poultry meat, nor the removed skin, which can be sold at a higher price.

Gentle product handling by individual pressure adjustment:

- The operator can chose between two height levels of the spring-loaded pressure unit, with the additional possibility of fine tuning.
- Furthermore, the pressure unit automatically adjusts the pressure to the individual product height, ensuring perfect pressure for each type of product.

No damages to the removed skin:

- The spring-loaded knife holder helps to keep the skin intact so that it can be used for further processing.

No damages to the meat:

- Special MAJA poultry skinning knives are used to avoid damages to the meat. They have a very long lifetime, up to several months.



Skinning of chicken breast



Skinning of chicken carcass with bones



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

Steady product infeed:

- A rotating module between infeed conveyor belt and tooth roller helps to transport the sensitive poultry cuts to the skinning process in an optimized way and guarantees the perfect infeed of the product to the knife.

Waterless permanent transport roller cleaning for perfect skinning results:

- The transport roller is permanently cleaned from skin waste by compressed air.
- As no water is used for cleaning, the skins are suitable for secondary processes as an additional income source.

Integration into processing lines:

- The ESB 4434/1 GV cannot only be used as stand-alone equipment, but also for integration into poultry processing lines.

Two speeds at the operator's choice:

- For very gentle skinning with reduced speed or higher speed for more throughput.

High safety standard:

- MAJA Skinning Machine in accordance with current CE regulations.
- This machine range is labeled with the GS seal of approval for safety, tested by the German recognized body BGN (Berufsgenossenschaft Nahrungsmittel & Gastgewerbe, German Accident Prevention & Insurance Association).

Hygienic machine design for food processing:

- All machine parts entering into contact with the meat cut can be removed without the use of tools, also the infeed conveyor belt.
- 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.
- For being sure that only clean compressed air is used for tooth roller cleaning, the machine is equipped with a filter system. It consists of a prefilter and a microfilter. It ensures that only clean air comes into contact with the product, which has positive effects on the product's hygiene and shelf-life.

MAJA quality for durability and long-life cycle:

- Housing made from 2 - 10 mm stainless steel plates: providing solid construction for maintaining machine value.



Skimming of chicken leg (flipwheel)



Skimming of turkey breast



Skinned chicken leg

ESB 4434/1 GV

Technical details

Type	Cutting width mm	Width of machine with adjustment lever mm	Depth with conveyor belts mm	Height of machine mm	Electrical connection kW 3AC/50Hz/400V	Weight kg
ESB 4434/1 GV	434	849	1636 - 1757	1242	0,55 / 0,88	290

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Accessories & options

Air-filled pressure roller

For smooth and steady pressure on sensitive cuts, for example turkey breast.

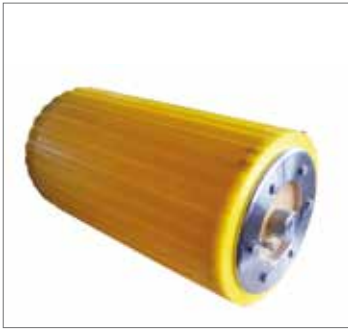
(pict. 1)

Flipwheel

Paddle-shaped pressure roller for the gentle discharge of products, such as complete chicken legs.

(pict. 2)

Details on demand!



TECHNOLOGY FOR THE FUTURE

For a first idea about the MAJA poultry skinning technology please visit our website www.maja.de and have a look at the application videos.

ESB GV 2 / 2014 EN
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