

FP 100

Portion control meat slicer

SLICING



The perfect solution!
MAJA FP 100:
Fresh meat
Portioning

The advantages of the FP 100

- **Extremely precise portion weight** as requested for the production of self-service meat and ready-to-cook products.
- Every portion has the **same thickness**.
- **High availability** thanks to continuous meat infeed by a rotating mould system.
- **Maximum yield:** Only one trimming per piece of meat.

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Since more than 15 years, MAJA has developed, produced and distributed high-quality fresh meat slicing machines and portioning systems for the production of ready-to-cook and self-service meat products. The MAJA FP 100 proves its extraordinary efficiency every day in meat processing companies all over the world.

Non-stop portion-controlled slicing: Up to 130 perfect portions per minute.

Function parameters

PORTION-CONTROLLED SLICING

Application:

- Portioning of fresh and boneless cuts from pork, beef, veal and turkey.

Dimension of raw material:

- Maximum length of cut: 600 mm

Cutting capacity:

- Min. cuts per min.: approx. 40
- Max. cuts per min.: approx. 130 (gross)
- Individually adjustable cutting speed and portion output to match with different follow-up processes.

Precise portion weight – high degree of equalization:

- Extremely precise portion weights, as requested by producers of convenience and ready-to-cook meals, can be achieved thanks to the volumetric slicing principle.
- For each cut, the portioning mould is completely filled thanks to longwise pressure of the raw material and vacuum support.
- Best-possible give away, not only for each portion, but also for the complete tray / package.

Yield:

- As the first portion already reaches the aimed weight (depending on the type of cut), there is only one trimming per meat cut. Thus maximum weight accuracy and maximum yield.

Quality of the cut:

- Consistent slice thickness and precise cut thanks to the rotating spiral knife.

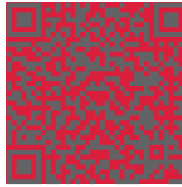
Continuous meat infeed:

- A rotating chamber system allows the continuous infeed of the raw material so that the portioning can take place without interruption.
- Minimized non-productive time and high availability.



The rotating chamber system allows the continuous infeed of the raw material.





for more
information and videos

Powerful technology „made by MAJA“: Solid, sanitary, user-friendly!

Change of weight category:

- Fast and easy weight changeover by the operator, within seconds, by menu display (touchscreen).
- No manual changeover of tools.

Weight correction:

- Individual and highly flexible weight correction during slicing cycles.

Changeover and setup times:

- Fast changeover of portioning sets.

Ergonomic operation:

- Ergonomic position of the infeed chute with deposit table for meat cuts.
- Thus comfortable and power-saving infeed.

Portion outlet:

- Depending on the line configuration, the portion outlet of the FP 100 can be on the right or on the left side. Thus high flexibility and customer-oriented machine configuration.

FP 100/L: portion outlet left

FP 100/R: portion outlet right

Portioning programs:

- Individual portioning programs can be stored and opened again by the operator at any time.
- Portion counter: When the aimed portion quantity is reached, the slicing cycle is automatically stopped.



Ergonomic working height for infeed of raw material.



Easy operation by touch display.



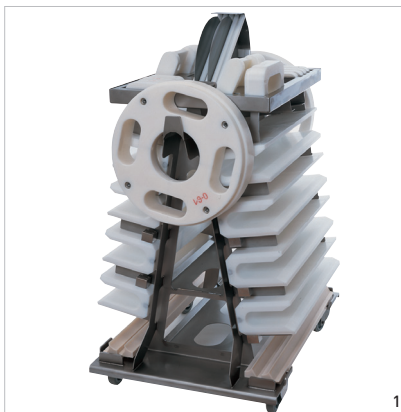
Calibration set

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FP 100

Technical details

Type	Width of machine (without discharge belt) mm	Depth of machine (with discharge belt) mm	Height of machine mm	Outlet height of machine mm	Electrical connection kW 400V/50Hz/3Ph	Weight kg
FP 100	1875	2055	1850	950	19	1495



Pict. 1: Mobile tool cart



Pict. 2: Calibration sets

Equipment & features

Machine equipment:

- User identification by modern RFID-technology (Radio-Frequency-Identification) with different user keys (chip) and security access levels.
- Modern servo drive technology
- Double-sealed lockable cover for display protection during cleaning.

Solid construction in hygienic design:

- Stainless steel up to max. 10 mm
- 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.
- All calibration set components can be removed for cleaning.

Optionally available

- **Mobile tool cart (pict. 1):** for the appropriate storage of the different calibration and knife sets during cleaning of the machine and the components.
- **Additional calibration sets (pict. 2)**