



FP 240-6

Portion control
meat slicing system

SLICING



MAJA FP 240-6:
FAST
STRONG
FLEXIBLE

The advantages of the FP 240-6:

- Wide application range: for all cuts from pork, beef, veal, lamb, poultry; **fresh or frozen, without or with bones.**
- **Changeover to other products within seconds.**
- **Minimum changeover and setup times** thanks to continuous meat infeed.
- **High cutting capacity** with different types of portion formation.
- **Maximum yield:** Trimming-free portioning of the meat cuts.

MAJA[®]

Since end of the Nineties, MAJA has developed, produced and distributed high-quality portion control fresh meat slicing systems, which are used by the meat industry for the production of ready-to-cook and self-service meat products. Thanks to the know-how and the long experience in the field of volumetric slicing, MAJA offers the FP 240-6, an extremely flexible portioning solution for medium-sized and industrial processors.

Fast - strong - flexible:

The universal portioning solution for applications from A to Z.

Function parameters

Portion controlled slicing:

- Applications: fresh and frozen meat cuts, without and even with bones; from pork, beef, veal, lamb and turkey.
- For the economic production of minute steaks, steaks, schnitzel, beef roulade, pork chops / lamb chops, meat cubes etc.

Dimension of raw material (dimension of portioning set):

- Max. length of cut: 600 mm (optionally 725 mm)
- **Portioning set:** Different infeed moulds can be inserted in one portioning set ring, depending on the meat cuts to be portioned. This allows the portioning of different types of products with minimum setup times.

Cutting capacity:

- Min. cuts per min.: approx. 40
- Max. cuts per min.: approx 240 (gross)
- Slice thickness: approx. 2 to 80 mm

Formations:

- Fanned / stacked.



- Group complementation for completion of the packaging unit.

Grading:

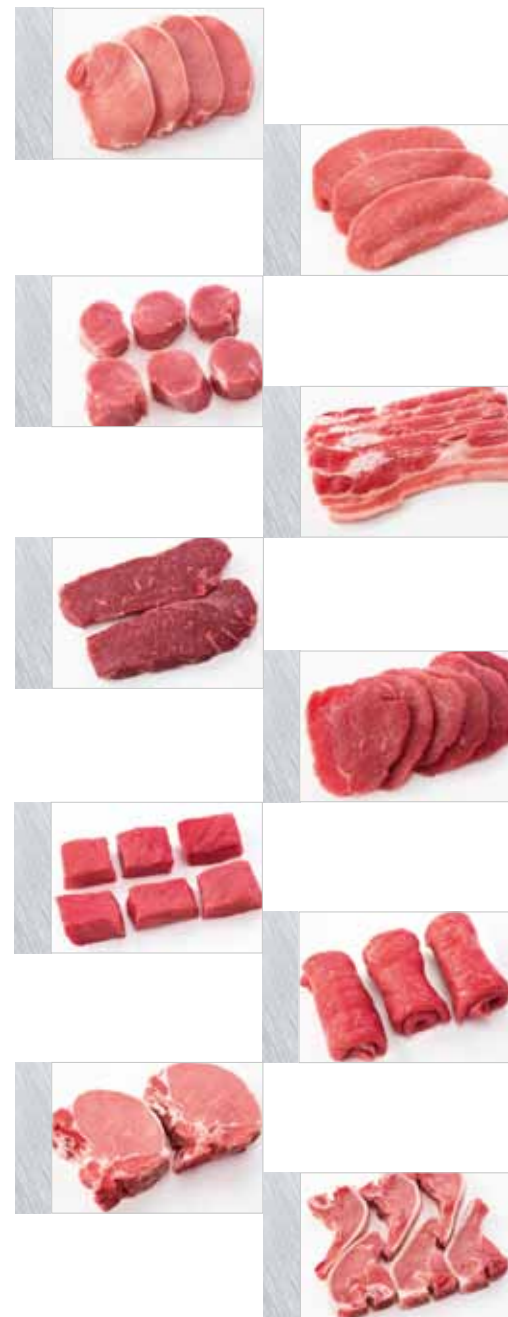
- Freshness cut at the beginning and / or final cut at the end are automatically selected and discharged separately.
- The trimming pieces can be discharged for example into a box.

Weight accuracy & degree of equalization:

- The principle of volumetric portion control allows a very high degree of equalization, as requested by producers of self-service and ready-to-cook meat products.

Quality of the cut:

- Consistent slice thickness and optimum quality of the cut thanks to the use of the special MAJA knife.
- Consistent slice shape.



Linie concept from one hand: Portioning - Grading - Conveying.

Two standard portioning programs at choice:

■ “Best weight” - weight optimized portioning:

As the first portion reaches already the target weight (depending on type of cut), there is only one trimming per meat cut, allowing to reach not only high weight accuracy, but also maximum yield.

■ “Best yield” - yield optimized portioning:

The raw material is divided into portions of consistent thickness, with close approach to the target weight, allowing to reach maximum yield and to avoid trimmings.

- Both of the portioning programs offer the possibility of a freshness cut at the beginning and/or at the end of the raw material.
- Individual portioning programs can be stored and opened again by the operator at any time.

Continuous meat infeed:

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

Change of weight category:

- Fast and easy weight changeover by the operator, within seconds, by menu display (touchscreen).

Weight correction:

- Individual and highly flexible, during slicing cycles.

Changeover and setup times:

- Very fast product changeover within seconds, without the use of tools.

Line concepts:

- For line concepts with reduced labor.
- Process-capable preparation for automation.



Portioning set ring "Standard"



Portioning set ring "Universal"

FP 240-6

Technical details

Type	Footprint m ²	Width of machine mm	Depth of machine mm	Height of machine (transport height infeed chute) mm	Outlet height of machine mm	Electrical connection kW 380-460V/50Hz/3Ph	Weight kg
FP 240-6	1,9	997	1873	3125 (2100)	867	approx. 17	1500

Current consumption max. 25 A



Equipment & features

Machine technology:

- User identification by modern RFID-technology (Radio-Frequency-Identification) with different user keys (chip) and security access levels.
- Modern servo drive technology, no compressed air required.
- Display in IP69K - touchscreen

Solid construction in hygienic design:

- VA stainless steel up to max. 20 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.

Accessories

- The calibration set is configured according to the customer's individual requirements and the raw material to be portioned.
- 1 MAJA special knife
- Mobile tool cart: For the appropriate storage of the different calibration and knife sets during cleaning of machine and calibration components.

Optionally available accessories

- **Additional calibration sets for further types of cuts**
- **Special MAJA knife for bone-in cuts**
- **Tray transport and matching:** MAJA conveying line MFL, suitable for the use in the meat industry, for meat and tray transport between MAJA FP 240-6, checkweigher and traysealer.
- **Weighing:** High-speed checkweigher for wet production areas for weight control.



Display and control unit:
Touchscreen desktop



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