

Manual skinning machines for fish fillets

FISH SKINNING

EASY/2



ESM 435/2



The advantages

Almost all species of freshwater fish and seafish can be perfectly skinned with the manual MAJA Fish Skinning Machines. The wide performance spectrum of the MAJA program makes it possible to select the appropriate solution for each individual requirement.

MAJA[®]

Type	Cutting width mm	Width of machine mm	Depth of machine mm	Height of machine mm	Electrical connection kW 3AC/50Hz/400V	Weight kg
EASY/2	341	753	622	994	0,75	160
ESM 435/2	434	770	570	980	0,75	115



Equipment & features

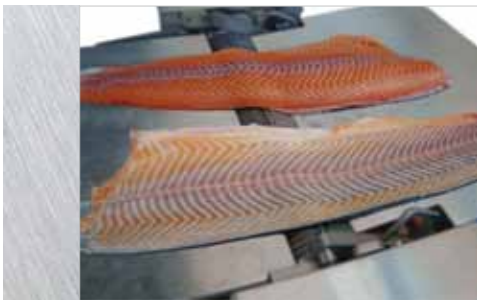
EASY/2:

- For skinning of fish fillets with fine and very thin skin.
- The integrated water-spray device can be switched on or off – according to the individual requirements of the product to be skinned.



ESM 435/2:

- Universal machine for removing mainly strong, fresh and smoked fish skins, like codfish, plaice, sole and herring, but also for removing the silver skin and for deep-skinning, for example of smoked salmon fillet.
- Hygienic technology by the MAJA-system of skinning – scraping – cleaning.
- The integrated water-spray device can be switched on or off according to the special requirements of the product to be skinned.



Fish refrigeration

MAJA Flake Ice Machines and MAJA Nugget Ice Machines:

The ideal solution for keeping your fish fresh: directly after the catch, during transport and storage and for the appetizing presentation of fish and seafood in the sales display.

