

Combined derinding &
membrane skinning machine

ESB 4434 V

ESB 4434/1 V



DERINDING

SKINNING



MAJA[®]

ESB V

Technical details

Type	Cutting width mm	Width of machine incl. operating lever mm	Depth with slide sheet mm	Depth with discharge conv. mm	Height of machine mm	Electrical connection kW 3AC/50Hz/400V	Weight kg
ESB 4434 V	434	849	1360	---	1242	0,55 / 0,88	280
ESB 4434/1 V	434	849	---	1757	1242	0,55 / 0,88	295



Two functions in one machine: The combined models MAJA ESB 4434 V and ESB 4434/1 V (with discharge belt) are suitable for derinding as well as for membrane skinning.

Advantages of the double function: high flexibility, small space requirements, reduced acquisition costs for only one machine and less time for machine cleaning.

Flat meat cuts can be processed automatically and without risk of injury for the operator through the conveyor belt. The pressure roller automatically adjusts to the individual thickness of the piece of meat.

Round pieces of meat can be easily derinded or skinned manually by raising the pressure roller, removing the infeed conveyor belt and putting on the stainless steel table.

The finished product leaves the ESB 4434 V through an integrated slide sheet, whereas the ESB 4434/1 V is equipped with a discharge conveyor belt.



TECHNOLOGY FOR THE FUTURE

Equipment & features

- Quick conversion from automatic to manual operation without the use of tools
- Continuous cleaning of the tooth roller by compressed air for a constantly excellent derinding and skinning result
- Infinitely variable adjustment of rind thickness and thickness of meat plates
- Guide rolls enable the individual positioning of the machine
- Optimum hygiene as parts to be cleaned can be easily removed
- Use of 3 mm stainless steel, thus great stability of value



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