

Conveyorized derinding machine
for automatic derinding of all cuts

BXAplus 434

BXAplus 554



The advantages of the BXAplus:

- Minimum post-processing demands less effort and saves labor costs.
- Thus higher throughput and increased productivity.
- Better yield for increased profit.
- Improved product quality for satisfied customers.

Since more than 55 years, MAJA has developed, produced and distributed high-quality derinding machines for the requirements of butcheries and industrial meat processors. The "derinder" belongs for a lot of meat processing companies to the standard equipment. If this machine is able to remove the rind in a perfect way, there is a considerable cost-saving potential.

The derinding principle of the BXAplus: Maximum yield - minimum effort!

Wide product variety - versatile application:

For fully automatic derinding of all pork cuts, e. g. belly, backfat, neck, jowl, shoulder and leg cover, shoulder without bones (also with boneless knuckle), ham without bones and without topside.

Equipment & features:

Automatic cut control for excellent derinding result:

- Mechanical cut control allows derinding without remaining rind especially at the beginning of the cut. Without photo-electric barriers and compressed air technology, thus minimized cost of ownership.

Optimized pressure for maximum yield:

- Maximum yield for all products thanks to the precise working automatic cut control combined with the pressure fixation.
- Residual rind can be below 1 %, depending on the type of product and cut, thus almost no post-processing.
- Labor savings.
- Increased product quality thanks to less damages by hand knife to the surface of the cut.

Quick and easy changeover to other meat cuts:

- Individually adjustable height of the pressure roller for short changeover times within seconds, for example from derinding of shoulder cover to derinding of boneless shoulder.
- Thus high flexibility and quick reply to changing customer demands.
- Versatile use of the machine by fine tuning of the pressure roller position: The more precise adjustment of the suspension devices and the additional fine tuning on the spring unit allow the best-possible pressure adjustment for a gentle processing of each meat cut.

Lockable adjustment of rind thickness for easy operation:

- The adjustment for a specific rind thickness can be locked in order to replicate individual customer demands with the aim of product standardization.

Practice oriented standard machine equipment:

- Standard subframe without skinbox support, suitable for the common use of trolleys for collection of removed rinds. For other types of subframes and automatic solutions for rind discharge please see accessories.
- Being an automatic derinder for industrial purposes, the machine is equipped with discharge conveyor belt for continuous discharge of the derinded material.



Adjustment wheel for locking individual rind thickness demands.



The MAJA BXApus:
Highly flexible for versatile application.



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

High operational availability for time savings and operator convenience during routine sanitation and upkeep:

- The infeed and discharge conveyor belts as well as the pressure roller can be easily removed without the use of tools which makes cleaning and maintenance fast and easy.

Solid construction reduces TCO (total cost of ownership):

- Infeed of the products by modular conveyor belt from robust plastic material provides less wear; thus ideal also for very cold and strong rinds.

Easy and safe handling of the knife holder:

- No removal of the knife holder for cleaning and knife changing. It remains in the machine and is only put into cleaning position.
- Advantage: The sensitive knife holder cannot be damaged by accident. Thus always good derinding quality, reduced maintenance costs and increased operational safety.

Fast and easy changing and adjustment of the knife:

- Tool-free, by quick-locking device.

High standard of safety:

- The machine is in accordance with current CE regulations EN 12355 for derinding machines.
- 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:

- All machine parts, even the infeed conveyor belt, entering into contact with the meat can be removed without the use of tools (except tooth roller).
- 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.

MAJA quality for durability and long-life cycle:

- Housing made from 2 - 10 mm stainless steel plates: providing solid construction for maintaining machine value.
- Switchbox is placed inside the machine thus easy drying of possible condensate thanks to the heat of the motor.
- Switchbox can be drawn out of the machine housing in case of servicing.



Quick-locking device for quick and easy knife changing



Easy handling of infeed and discharge conveyor belt for cleaning purposes

| Type | Cutting width mm | Width of machine with adjustment lever mm | Depth (horizontal belts) mm | Height of machine mm | Electrical connection kW 3AC/50Hz/400V | Weight kg |
|-------------|------------------|---|-----------------------------|----------------------|--|-----------|
| BXAplus 434 | 434 | 976 | 1912 | 1223 | 1,1 | 355 |
| BXAplus 554 | 554 | 1096 | 1912 | 1223 | 1,1 | 380 |

DERINDING

Accessories & options



1

Special subframe for the use of mincer carts

If a standard mincer cart is used for rind discharge, a special subframe is necessary.

Separate lateral discharge belt (e.g. KAB 270) for rind discharge (only with special subframe)

C-shaped subframe as an example for a higher position for individual space-saving integration of the *BXAplus* into deboning lines. (picture 1)

Air-filled pressure roller

For smooth and steady pressure on sensitive cuts (picture 2)

Special execution *BXAplus* with integrated rind discharge belt

Special execution *BXAplus* for operation from the right side

Details on demand!



2

TECHNOLOGY FOR THE FUTURE

For a first idea about the performance of the MAJA Derinding Machine *BXAplus* please visit our website www.maja.de and have a look at the application videos!

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