Fully automatic conveyorized
derinding machines

BXM 434
BXM 554
BXM 754

DERINDING

MAJA®

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BXM 5 / 2013 GB

BXM

Technical details

Type	Cutting width mm	Width with adjustment lever mm	Depth with horizontal belt mm	Height of machine mm	Electrical connection kW 3AC/50Hz/400V	Weight kg
BXM 434	434	976	1915	1224	1,1	335
BXM 554	554	1096	1915	1224	1,1	370
BXM 754	754	1296	1915	1224	1,5	415

1

2

3

4

The multi-purpose BXM is suitable for derinding of thicker flat meat cuts, especially for medium-sized butcheries, industrial processors, kebab processors.

The material to be derinded can be put on the infeed conveyor in unsorted positions. The meat cut is precisely introduced to the blade due to a special pressure device that automatically lowers the infeed conveyor.

All cuts are derinded with excellent results. For example pork shoulder without bones, slashed or unslashed pork jowls, salted, air-dried or smoked ham. The BXM-series is available in three different sizes, cutting width of 434, 554 or 754 mm.

TECHNOLOGY FOR THE FUTURE

Equipment & features

	BXM 434	BXM 554	BXM 754
No removal of the blade holder for blade changing and cleaning	Standard	Standard	Standard
Blade quick-locking device	Standard	Standard	---
Subframe suitable for wheel based boxes (1)	Standard	Standard	Standard
Removable support for standard skin boxes (EII/III (2)	Option	Option	Option
Special subframe for mincer carts	Option	Option	Standard
Special execution on C-shaped subframe (3)	Option	Option	Option
Infeed by plastic-link conveyor belt provides less wear, ideal for very cold and strong rinds	Standard	Standard	Standard
External lateral rind discharge belt, e.g. KAB 270 (with special subframe)	Option	Option	Option
Air-filled pressure roller for sensitive products	Option	Option	Option

For more details and videos please scan QR-code!

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