

ESB 4434 V / ESB 4434/1 V

Combined derinding and
membrane skinning machines

MEMBRANE SKINNING

DERINDING



The advantages of the ESB 4434 V and ESB 4434/1 V

- **One machine – four applications**, thus high flexibility for derinding and membrane skinning of all cuts.
- **Quick conversion** from automatic to manual operation, without the use of tools.
- **Optimum results**: derinding and membrane skinning with high yield.
- **The multi-function saves money, time and space**: reduced acquisition costs, reduced maintenance, less time for machine cleaning, smaller space requirements.

MAJA[®]

The combined MAJA-machines types ESB 4434 V and ESB 4434/1 V (with discharge belt) allow not only the safe derinding and membrane skinning of fresh meat cuts, but also the manual derinding and membrane skinning of round cuts in open operation, in accordance with the current CE-regulations.

Two functions in one and the same machine: Made for derinding and membrane skinning.

Versatile applications

Function derinding:

- For all fresh cuts of pork, e.g. belly, flank, backfat, neck, jowl, shoulder and ham cover as well as round cuts from shoulder and ham, without bones.
- The infeed conveyor belt allows the safe derinding of flat cuts.
- Round cuts can be derinded manually in open operation, in accordance with existing CE regulations.

Function membrane skinning:

- For all fresh, boneless cuts from pork, beef, veal, lamb and poultry.



Equipment & features

Fast changeover of operation and machine setup:

- Easy, tool-free and fast changeover from automatic operation to manual derinding and from derinding to membrane skinning.

Excellent skinning result allows maximum yield:

- An excellent yield is obtained especially in automatic mode thanks to the perfect interaction of the special tooth roller, the flexible pressure unit and the adjustable knife position. Perfect removal of the rind/membranes without residues on the products. Thus no expensive post-processing.
- The rind/membranes are free from fat/meat, thus increased yield and more profit.

Special tooth roller shape:

- The special tooth shape and tooth sharpness allow both the automatic and manual removal of fresh and even slightly dried rinds, but also of fine membranes.

Gentle product handling, also in automatic mode:

- The spring-loaded pressure roller automatically adjusts the pressure to high and flat cuts.





QR-Code: for more
information and videos
ESB 4434 V



QR-Code: for more
information and videos
ESB 4434/1 V

Advantages of the double function:

Flexible application, space-saving,
cost-saving, reduced cleaning time!

Adjustable knife position:

- For yield optimization, the knife can be adjusted in millimeter precision.

Tooth roller cleaning:

- For a constantly perfect skinning result, the tooth roller is continuously cleaned from residual membranes by compressed air.
- The machine is equipped with a filter system with prefilter and microfilter.

Individual height adjustment of the pressure roller for fast and easy changeover to other meat cuts:

- For short changeover times within seconds to another cut/product, for example from derinding of shoulder cover to derinding of boneless shoulder.
- Thus more flexibility and quick reply to changing production demands.

Rind and membrane thickness adjustment:

- Individually adjustable thickness by hand lever on the machine side panel.
- For increased operator safety, the machine stops in manual (open) membrane skinning mode and derinding mode if the knife distance to the tooth roller is too big, according to the current CE regulations.

Two operation speeds:

- Slow mode for automatic operation and manual (open) derinding.
- Fast mode for manual (open) membrane skinning.

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.

Discharge of the processed cuts:

- ESB 4434 V: by slide sheet in boxes
- ESB 4434/1 V: by discharge conveyor belt, e.g. into mincer carts, trollies, on conveying lines...



ESB V

Technical details

Type	Cutting width mm	Width of machine mm	Depth without discharge belt mm	Depth with discharge belt mm	Height of machine mm	Electrical connection kW 400V/50Hz/3 Ph	Weight kg
ESB 4434 V	434	849	1356	---	1242	0,55 / 0,88	280
ESB 4434/1 V	434	849	---	1636 – 1756	1242	0,55 / 0,88	295

Compressed air connection 4 – 6 bar, 3/8" rapid coupling



Equipment & features

High standard of safety:

- In accordance with current CE regulations EN 12355 for derinding machines; moreover this machine type is labeled with the GS seal of approval for safety, tested by the German recognized body BGN (German Accident Prevention & Insurance Association).



Hygienic machine design:

- Machine parts can be removed for cleaning purposes without the use of tools, even the infeed conveyor belt.
- 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.
- Ergonomic foot pedal design (flat material), thus more comfort for the operator without marks left at the operator's foot.

Accessories & options

Additional equipment is available for individual installation of MAJA machines in the customer's production process. Our MAJA-specialists will be pleased to help you to find the best possible solution for your needs.

- **Air-filled pressure roller¹**: see picture 1



Air-filled pressure roller¹: For smooth and steady pressure on sensitive cuts.

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