BXA*plus* 554/754 SI Safety Inlet

Conveyorized derinding machine with safety inlet

DERINDNG



The advantages of the BXA*plus* SI

- Automatic derinding of extremely high meat cuts, e.g. pork shoulder with neck and bones.
- High operator safety: Protection of the infeed area by safety and muting photo-electric barriers and electrically controlled, tunnel-shaped protective hood.
- Optimum derinding results thanks to the special pressure device combined with the proven mechanic MAJA cut control.
- Integration into deboning lines.

MAJA®

Since more than 60 years, MAJA has developed, produced and distributed high-quality derinding machines for the requirements of butcheries and industrial meat processors. This large know-how and the permanent dialogue with the market leads to practice-oriented solutions which help to optimize many production processes in a profitable way. MAJA's aim is your success - also in safe automatic derinding of special meat cuts.

The derinding principle of the BXA*plus* SI:
Highest safety level for derinding!

Applications

Flexible use:
- For fully automatic derinding of extremely high pork cuts, e.g. bone-in shoulder with neck.
- Two cutting widths available: 554 und 754 mm



Equipment & features

High safety level:
- Being an automatic derinding machine for extreme meat cut dimensions, a larger opening width of the safety hood is necessary. For ensuring operator safety even if a person puts the hand into the derinding system, the infeed area is protected by safety and muting photo-electric barriers and an electrically controlled, tunnel-shaped protective hood.



Optimized pressure for maximum yield:
- Optimum derinding results thanks to the special pressure device combined with the proven mechanic MAJA cut control.
- The special pressure device guarantees optimum pressure and rolls the meat cuts over the knife during the process of derinding.

Automatic MAJA 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.
- Minimum manual post-processing for labor savings.
- Increased product quality thanks to less damages by hand knife to the surface of the cut.



Machine concept and equipment:
Safe and user-friendly.

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:
- Being an automatic derinder for industrial purposes, the machine is equipped with discharge conveyor belt for continuous discharge of the derinded material.
- 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.

High operational availability for time savings and operator convenience during routine sanitation and upkeep:
- The infeed and discharge conveyor belt 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. Knife holder cleaning position for easy dressing of the knife holder and thorough cleaning of the transport roller.
- 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.





MAJA®

BXA*plus* SI (Safety Inlet)

Technical details

Type	Cutting width mm	Width of machine with adjustment lever mm	Depth of machine (horizontal belts) mm	Height of machine mm	Electrical connetion kW 400V/50Hz/3AC	Weight kg
BXA*plus* 554 SI	554	1126	2103	1489	1,1	approx. 420
BXA*plus* 754 SI	754	1326	2103	1489	1,1	approx. 455

Equipment & features

Cleaning friendly hygienic machine design:

- 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.



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Accessories & options

- **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).
- **Special execution for operation from the right side**
- **C-shaped subframe** for a higher machine position above deboning lines (pict. 1).
- **Air-filled pressure roller** (pict. 2) for smooth and steady pressure on sensitive cuts.



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