ESB 4600

Conveyorized derinding machine for industrial applications

DERINDING



The advantages of the ESB 4600

- **Extra-wide machine** allowing processing of big meat cuts.
- **High flexibility:** One and the same machine for automatic derinding and horizontal slicing of meat plates.
- **High throughput** as meat cuts can be put on the infeed conveyor belt in unsorted positions at random.
- **Optimum result:** Perfect removal of the rind without residuals on the cut for increased yield and more profit.

MAJA®

The fully automatic MAJA derinding machine ESB 4600 is made for universal use in the meat processing industry. Thanks to its extra-large cutting width of 599 mm, it is suitable for derinding of all pork cuts, even of large ones. The solid and user-friendly design allows an excellent derinding result.

The MAJA ESB 4600: The small industrial derinding machine with the big cutting width!

Versatile applications

Wide application range:

- For fully automatic derinding of all fresh pork cuts, e.g. belly including flank, backfat, neckfat, jowl, shoulder and ham cover, pork shoulder without bones (also with boneless pork knuckle).
- Also for large cuts
- Slicing of meat plates, e.g. for kebab production



Equipment & features

Extra-wide machine:

- Thanks to its cutting width of 599 mm, the ESB 4600 is a versatile solution for small and medium-sized industrial processors, offering an increased application field as it can be used also for derinding of big and wide meat cuts.
- It can be used as standalone machine, e.g. as powerful additional derinder next to a processing line.



Excellent skinning result allows maximum yield:

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



Special tooth roller shape:

- The special tooth shape and tooth sharpness allow derinding of fresh and dry-surface meat cuts.

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

Gentle product handling:
- The spring-loaded pressure roller automatically adjusts the pressure to high and flat cuts.

Individual height adjustment of the pressure roller for fast and easy changeover to other meat cuts:
- For short changeover times within seconds, for example from derinding of shoulder cover to derinding of boneless shoulder.
- More flexibility and quick reply to changing customer demands.

Rind thickness adjustment:
- Individually adjustable rind thickness by hand lever on the machine side panel.

Additional application slicing of meat plates:
- Thanks to the infinitely adjustable thickness of cut, meat and fat plates can be sliced in automatic mode

High operational availability for time savings and operator convenience during routine sanitation and upkeep:
- The knife holder, 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.
- The ESB 4600 is equipped with a discharge conveyor belt to supply the derinded products directly into mincer carts, trollies, on conveying lines...



MAJA®

ESB 4600

Technical details

Type	Cutting width mm	Width of machine incl. operating lever mm	Depth of machine with discharge belt mm	Height of machine mm	Electrical connection kW 400V/50Hz/3AC	Weight kg
ESB 4600	599	1015	1687 - 1757	1242	0,75	280

Equipment & features



High standard of safety:

- In accordance with current CE regulations EN 12355 for derinding and skinning 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:

- All machine parts, even the infeed and discharge conveyor belt, entering into contact with the meat can be removed for cleaning purposes without the use of tools.
- 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.

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