FPE 155

Portion control fresh meat slicing system with automatic tray loading and conveying line

SLICING



MAJA FPE 155:
FRESH MEAT
PORTIONING
EQUALIZING – LOADING –
GRADING – CONVEYING

The advantages of the FPE 155

- **Portion control slicing with direct tray loading** avoids manual labor-intensive insertion.
- **Hygienic design** all along the line: Portion contact only with the infeed mould and the knife for exemplary **product sanitation.**
- Automation on **smallest footprint: Line concept from one hand** with MAJA conveying line MFL.
- Outstanding **weight accuracy**, consistent slice thickness and **perfect quality of the cut.**

MAJA®

Since more than 15 years, MAJA has developed, produced and distributed high-quality fresh meat slicing machines and portioning systems, which are used by the meat industry for the production of ready-to-cook and self-service meat products. Thanks to the know-how and the long experience in the field of volumetric slicing, MAJA offers the FPE 155, a multi-functional portioning line for:
FRESH MEAT PORTIONING – EQUALIZING – LOADING – GRADING – CONVEYING

Space saving compact structure:
Maximum functions on smallest footprint.

Function parameters

Portion controlled slicing:
- Portioning of fresh boneless meat cuts, such as from pork: neck, rump/ hip, topside, silver side, loin. From beef: topside, silver side, top sirloin etc. as well as turkey breast.
- The raw material has a slightly frozen surface with fresh center.



Cutting capacity:
- Min. cuts per min.: approx. 20
- Max. cuts per min.: approx. 130 (gross)

Yield:
- For optimizing the yield, portioning can be chosen with or without initial trimming piece so that there can be only one trimming per meat cut.
- Final trimming pieces and if necessary initial trimming pieces, too, can be sorted out on a separate belt.



Weight accuracy & degree of equalization:
- The principle of volumetric portion control allows a very high degree of equalization, as requested by producers of self-service and ready-to-cook meat products.
- Best-possible give away, not only for each portion, but also for the complete package unit.

Quality of the cut:
- Consistent slice thickness and optimum quality of the cut thanks to the use of a rotating spiral knife.



Continuous meat infeed:
- A rotating chamber system allows the continuous infeed of the raw material so that the portioning can take place without interruption. Thus minimum non-productive time.

Change of weight category:
- Fast and easy weight changeover by the operator, within seconds, by menue display (touchscreen).
- No manual changeover of tools!

Weight correction:
- Individual and highly flexible, during slicing cycles.

QR-Code: for more information and videos
FPE 155



Line concept from one hand:
Portioning – Loading – Grading – Conveying.

Changeover and setup times:
- Very fast changeover of portioning sets and tray management.

Portioning programs:
- Individual portioning programs can be stored and opened again by the operator at any time.

Parameters of follow-up processes*)

LOADING – GRADING – CONVEYING

Trimming pieces:
- Automatic selection of the last cut by a separate discharge conveyor belt.
- Option: Automatic selection of the first cut by a separate discharge conveyor belt.

Automatic loading:
- Fully integrated loading system (tray management) of meat portions into trays for the production of self-service meat products.
- Suitable for hard plastic trays. Other trays on demand.

Possible formations:
- Number of portions per group can be adjusted according to the tray dimensions.

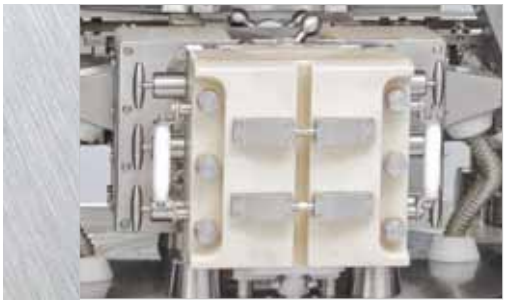
Tray outlet:
- Depending on the line configuration, the tray outlet of the FPE 155 can be on the right or on the left side. Thus high flexibility and customer-oriented machine confirguration.
  FPE 155/L: Trayauslauf links
  FPE 155/R: Trayauslauf rechts

Option Tray-Management:
- Tray denester for fully automatic denesting of trays onto the synchronized tray conveyor belt of the MAJA FPE 155. The tray management consists of buffer and denester.

*) Individual line configuration on demand.
Details will be supplied according to customer-specific projects.



Discharge of filled trays and separate discharge of trimmings.



Rotating mould system for continuous meat infeed.



Tray management: Supply of empty trays

MAJA®

FPE 155

Technical details

Type	Footprint: m²	Width of machine (with belts) mm	Depth of machine (with belts) mm	Height of machine (opened cover) mm	Outlet height of machine mm	Electrical connection kW 400V/50Hz/3Ph	Weight kg
FPE 155	5,25	3787	2050	2011 (2550)	+/- 1140	14	3100

Operating pressure 6 – 8 bar, Power consumption max. 21 A

Option Tray-Transport and -Matching:

- MAJA conveying line MFL, suitable for the use in the meat industry, for tray matching between the MAJA FPE 155, checkweigher and traysealer.

Option Weighing:

- High-speed checkweigher for wet production areas for weight control.

Machine equipment & features



Pict. 1: Display

User identification:

- User identification by modern RFID-technology (Radio-Frequency-Identification) with different user keys (chip) and security access levels.
- **Modern servo drive technology**

Solid construction in hygienic design:

- VA stainless steel up to max. 10 mm
- Joint-free machine display for cleaning up to 24 bar (Pict. 1)
- Cleaning water can run off easily from chamfered surfaces thus no residues of water, dirt or cleaning agent
- No open screw threads
- All machine parts are made from food safe material
- All calibration set components can be removed for cleaning

Optionally available accessories

- **Additional calibration sets**
- **Mobile tool cart:** for the appropriate storage of the different calibration and knife sets during cleaning of machine and calibration components.

FPE 155 3 / 2015 EN
Alterations reserved.

MAJA-Maschinenfabrik
Hermann Schill GmbH & Co. KG
Tullastrasse 4 • 77694 Kehl-Goldscheuer • Germany
Phone: +49 7854 184-0 • Fax: +49 7854 184-244
E-Mail: maja@maja.de • www.maja.de