SCORE 540

Conveyorized machine for automatic rind scoring

SLICING



The advantages of the SCORE 540

- Easy production of **perfectly scored products with uniform cuts.**
- **High throughput - increased productivity:** Quick completion of big quantities, also of flat and unshaped meat cuts.
- **High efficiency:** Fully automatic scoring saves working time and labor.
- **High operator safety** thanks to special covers for infeed and discharge conveyor belts according to EU regulations.

MAJA®

Since more than 60 years, MAJA has developed, produced and distributed high-quality 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 rind scoring!

The SCORE 540:
Manual rind scoring is out of date!

Versatile applications

- The MAJA SCORE range is suitable for the fully automatic scoring of rind from different fresh pork meat cuts, e.g. belly, loin, ham, especially for the production of roast pork products.
- Optimum result even with flat and unshaped meat cuts.
- Manual scoring by hand knife as well as post-processing are no longer necessary, which has moreover positive influence on product sanitation (reduced risk of contamination by less hand contact).



Equipment & features

Perfect quality of the cut with the MAJA SCORE principle:

- Fast scoring process within seconds.
- High precision: The machine-based scoring process allows perfectly scored products with precise shapes and regular distance of the cuts. This allows the pre-confection of the portion thickness.
- Regulation of the depth of the cut by variation of the infeed pressure and / or the depth of the knives.



Easy operation:

- The operator puts the meat cuts on the continuously driven infeed conveyor belt. By passing the circular knife roller they are scored within seconds in a precise shape.

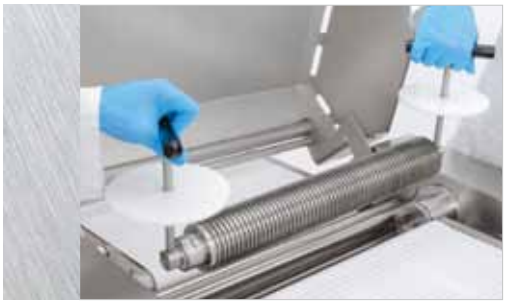
Quick and easy changeover to other meat cuts:

- Short changeover times within seconds for example from scoring of pork belly to pork shoulder by height adjustment of the pressure roller, allowing an always gentle, product-specific scoring process.
- Thus high flexibility and quick reply to changing customer demands.



Machine features and equipment:
Simple, safe, operator focused.

Big choice of circular knife cutting rollers:
- With different knife distances, e.g. 8 mm and 20 mm.
- Very fast changeover of the cutting rollers and consequently of the cutting distance.
- Cutting rollers are not included in the delivery of the basic model SCORE 540 and must be ordered separately as per the customer's desired application.



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.
- Fast dismounting of the cutting roller only by loosening the screw fitting.
- For safe cutting roller cleaning, it is kept in a special cleaning box.



Individual line configuration:
- The SCORE 540 can be individually integrated into processing lines.

High standard of safety:
- High operator safety thanks to special covers for infeed and discharge conveyor belts according to EU regulations.
- The infeed and discharge belt covers stay on the hood and can be locked when the hood is open.
  Thus no removal of hood parts from the machine, e.g. for cleaning or changeover of circular knife cutting rollers.



Solid construction reduces TCO (total cost of ownership):
- Infeed of the products by modular conveyor belt from robust plastic material provides less wear.

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Technical details

Type	Cutting width mm	Width of machine mm	Depth of machine (horizontal belt position) mm	Height of machine mm	Electrical connection kW 400V/50Hz/3AC	Weight kg
SCORE 540	max. 540 *)	1004	1912	1374	2,2	367

*) depending on the knife distances of the cutting roller

Equipment & features

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.

Accessories & options

A wide range of accessories and installation possibilities allow the individual integration of MAJA machines into each production process. Our specialists will be pleased to provide advise in order to find the best solution for your special needs.

Special subframe

- For individual installation and adaptation to the plant-specific needs.

C-shaped subframe (pict. 1)

- For a higher machine position; for individual space-saving position and integration of the machine into the production flow.

Air-filled pressure roller (pict. 2)

- For smooth and steady pressure on sensitive cuts.


1


2

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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