



BX*Aplus* 434 / 554 / 754

Conveyorized derinding machines
for all cuts

DERINDING



The advantages of the BX*Aplus*

- **Minimum post-processing** demands less effort and saves labor costs.
- Thus **higher throughput** and **increased productivity**.
- **Better yield** for increased profit.
- **Improved product quality** for satisfied customers.

MAJA
PART OF **marel**

Since more than 60 years, MAJA has developed, produced and distributed high-quality derinding machines for the requirements of butcheries and industrial meat processors. The „derinder“ belongs for a lot of meat processing companies to the standard equipment. If this machine is able to remove the rind in a perfect way, there is a considerable cost-saving potential.



The derinding principle of the BXAplus: Maximum yield – minimum effort!

Versatile applications

Excellent derinding of pork cuts:

- For fully automatic derinding of all fresh pork cuts, e. g. belly / flank, backfat, neckfat, jowl, shoulder and ham cover, shoulder without bones (also with boneless knuckle), ham without bones and without topside.
- Available in three cutting widths: 434, 554 and 754 mm. BXAplus 754 also for big special cuts from pork deboning.



Equipment & features

Automatic 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.

Optimized pressure for maximum yield:

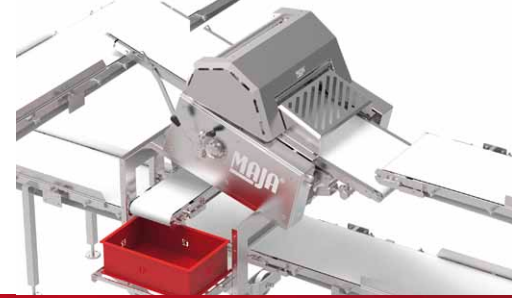
- Maximum yield for all products thanks to the precisely working automatic cut control combined with the pressure fixation.
- Residual rind can be below 1 %, depending on the type of product and cut, thus almost no post-processing.
- Labor savings.
- Increased product quality thanks to less damages by hand knife to the surface of the cut.



Quick and easy changeover to other meat cuts:

- Individually adjustable height of the pressure roller for short changeover times within seconds, for example from derinding of shoulder cover to derinding of boneless shoulder.
- Thus high flexibility and quick reply to changing customer demands.
- Versatile use of the machine by fine tuning of the pressure roller position: The more precise adjustment of the suspension devices and the additional fine tuning on the spring unit allow the best-possible pressure adjustment for a gentle processing of each meat cut.





Machine concept and equipment: Simple, safe, 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:

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

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 safety for operator and cleaning staff.

Fast and easy changing and adjustment of the knife:

- Tool-free, by quick-locking device.



Quick-locking device

Type	Cutting width mm	Width of machine with adjustment lever mm	Depth of machine (horizontal belts) mm	Height of machine (opened hood) mm	Electrical connection kW 400V/50Hz/3AC	Weight approx. kg
BXAplus 434	434	1006	1912	1313 (1644)	1,1	350
BXAplus 554	554	1126	1912	1313 (1644)	1,1	375
BXAplus 754	754	1326	1912	1313 (1644)	1,5	400



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:

- 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.

Accessories & options

- **Safety hood:** 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 knife (pict. 1).
- **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 with integrated rind discharge belt**
- **Special execution for operation from the right side**
- **C-shaped subframe** for a higher machine position above deboning lines (pict. 2)
- **Air-filled pressure roller** for smooth and steady pressure on sensitive cuts (pict. 3)
- **Holding device for cleaning of pressure roller** (pict. 4)

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