

Processing meat using professional membrane skinning

---

# MAJA EVM membrane skimmers



- Ideal working ergonomics
- Saves space and can be used flexibly in any deboning line
- High product throughput thanks to minimal set-up times
- Class-leading hygiene and operating safety

# Benefit from our many years' experience in skinning

We give meat processing companies ranging from traditional butcheries, medium-sized processors to large meat processing conglomerates the benefit of our nearly 70 years of experience in the yield-conscious removal of rind, membrane and fat tissue.

Thanks to the MAJA-EVM range of membrane skinning machines, every processor will find the right solution for a safe cutting process. Our membrane skimmers work extremely accurately, offering real added value. They are market leaders in terms of operator safety and working comfort, as well as being robust, highly durable and quick and easy to clean.

Profitable membrane skinning means:

## Maximize yield - minimize rework

If big quantities of meat are processed every day, the membrane skinning process must be organized in an optimum way. Otherwise, it will cost money! To obtain the best skinning results, product should be deboned as efficiently as possible. For this reason and to obtain the best-possible skinning yield, we recommend anatomic deboning by separating the muscles into their separate membranes.

Our skinning machines gently remove the fascia tissue, leaving the lean meat where it is most profitable: namely on the cut itself! The meat surface is not damaged in the process. This is because any incision would lead to moisture being lost from the cut and to a clearly noticeable drop in quality.



# Find the right solution

No matter what products and what quantities you want to skin - with us you will always find the right solution!

The MAJA EVM range is designed for the open-top membrane skinning of all fresh meat cuts of pork, beef, veal, lamb, poultry, game, horse...

Available in two cutting widths, the MAJA EVM range offers the ideal skinning solution both for small and medium-sized processors and for big industrial players too.

## Our solutions and technical details



**EVM 5004**  
With its narrow cutting width of 434 mm, the EVM 5004 is a particularly space-saving solution. It is suitable for skinning almost all types of cuts.



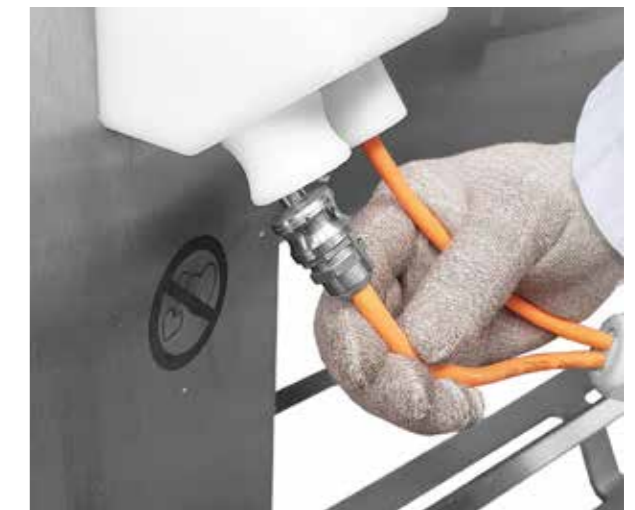
**EVM 5006**  
When skinning large and heavy cuts (beef or boneless pork loins for example), the 554-mm cutting width of the EVM 5006 allows for more convenient cut handling and higher throughput.

<b>EVM 5004</b>	
Cutting width	434 mm / 17.1 inch
Machine width	826 mm / 32.5 inch
Machine depth	760 mm / 29.9 inch
Machine height	1005 mm / 39.6 inch

<b>EVM 5006 / EVMSPLIT 5006</b>	
Cutting width	545 mm / 21.8 inch
Machine width	946 mm / 37.2 inch
Machine depth	760-764 mm / 29.9-30.1 inch
Machine height	1005 mm / 39.6"



**EVMsplit 5006**  
Thanks to its transport roller with two different tooth patterns, the EVMsplit 5006 offers an extended range of applications. The coarse-toothed third removes adhering fat and tendons as a first step. The fine tooting then removes the membrane skins. This method of working optimizes the membrane skinning process, especially for large beef and veal cuts.



**EVM OPS version**  
All EVM models are also available in the OPS execution with its operator protection system. This reduces risk to an absolute minimum when open derinding and membrane skinning.

# Operator-friendly machine

**Operator-friendly machine ergonomics not only improve working conditions in the deboning line but also have a direct impact on product quality and yield.**

The EVM membrane skimmers allow highly efficient, precise and power-efficient operation for a perfect skinning result.

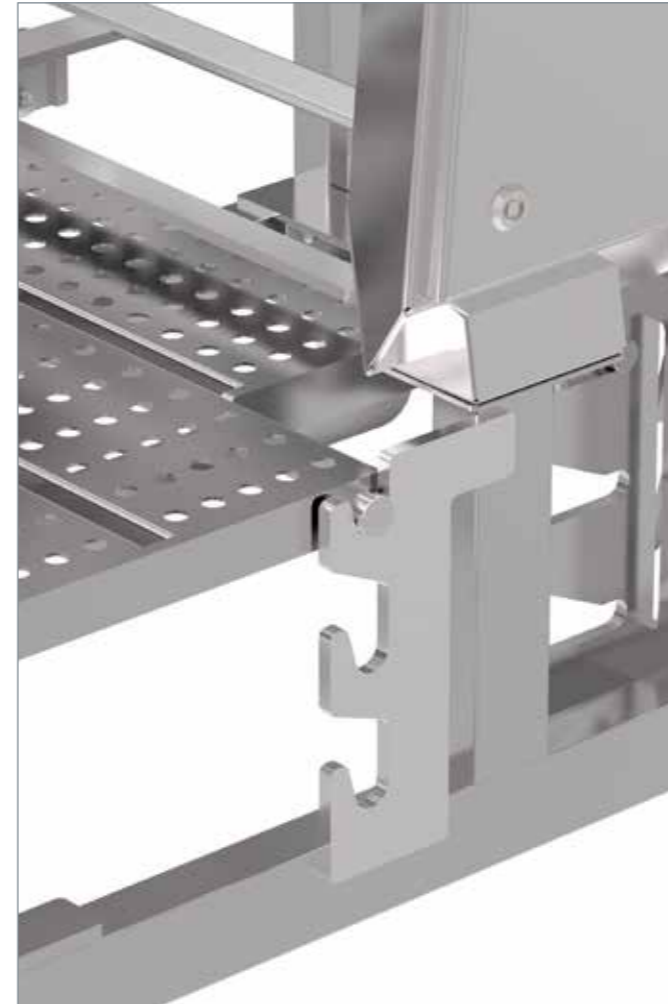
The lack of adjustment handles on the machine's side panels allow operators to stand closer to the processing line, reducing considerably the amount they have to move during their work. Side panels without handles also simplify integration into any processing line. This can now be done flexibly and side-independently without compromising operability.

To start the membrane skinning process, the operator uses a flat foot pedal, allowing a comfortable standing position.

For collecting membranes, the machine design offers space for EII or EIII boxes at different heights.

EVM 5004: With membrane chute for collecting membrane particles.

EVM 5006: With intermediate frame for the higher position of the membrane collection container.



## Customize your platform

**Optionally available operator platforms allow you to customize your workstations.**

A simple operator platform allows working height to be adjusted to the height of the processing line. For cleaning purposes, the platform can simply be lifted and locked in place.

Another option for adapting the working height to operator height is the triple height-adjustable platform. This allows the operator to set an ergonomically suitable working height.

## Cleaning

**Cleaning the rollers is crucial for consistently good membrane skinning results. That is why we have equipped our membrane skimmers with special features.**

The transport and scraper rollers have a hygiene radius. This prevents the buildup of tendon and grease residues and facilitates cleaning.

For consistently good results, the transport roller is continuously cleaned by compressed air.

The nozzle block is equipped with particularly efficient cleaning nozzles, which significantly reduce air consumption and noise levels.

The compressed air passes through an integrated filter system with pre- and ultra-fine filter.



# Skinning is all about the knife

An outstanding feature of the EVM series is the quick-release fastener, which enables particularly quick and easy knife changes without no tools needed.

The knife holder is coded to prevent tampering and thus guarantees consistent results and a high yield.

For cleaning as well as for knife changes, the knife holder is not removed but merely moved to the cleaning position. This saves time, reduces the risk of injury to operators and cleaning personnel and prevents accidental damage due to the need for too much handling.



**No food manufacturer can afford potential hygiene and safety problems. With our membrane skinning machines, you take no risks.**

When developing membrane skinning solutions, our top priorities are not only performance and yield but above all ease of cleaning and food safety. That is why we do not use base plates, where dirt particles can collect and are difficult to remove. The base frame also has no horizontal surfaces, but rather continuous V-shaped drip edges where dirt and cleaning water can easily drain off.

All components used are of course approved for use in the food industry.

For nearly 70 years now, our machines have been in daily use in meat plants all over the world. They stand up to the toughest operating conditions because they are designed to last and retain their value. Amongst other things, the use of a robust housing made of 2 - 10 mm thick stainless steel guarantees this.

The MAJA EVM series complies with the highest safety standards of the EU standard EN 12355 for derinding and membrane skinning machines. All machines bear the GS safety seal, which you can rely on.

# The MAJA-OPS operator protection system

MAJA-OPS (Operator Protection System) significantly reduces the risk of serious injury to an operator's fingers and hands when working with open-top MAJA derinding and membrane skinning machines. It provides automatic protection additional to the safety requirements required by the EN 12355 standard. The protective function lies in a much faster shutdown of the machine compared to the usual reaction time of an operator.

When the machine and operator protection system are used together as intended, MAJA-OPS reduces risk to the operator to the greatest possible extent.

## What are the advantages of MAJA-OPS?

- Greatest possible reduction of risk
- Substantial reduction in injuries
- Protection against unwanted manipulation
- Compliance with functional safety without the need to install additional safety components
- No interference with the skinning process
- Comfortable personal protective equipment so that the operator can work comfortably, without impairment and with adequate freedom of movement.
- High process reliability
- Easy handling

## This is how MAJA-OPS works:

- When working with the machine, the operator wears electrically conductive under-gloves and over them electrically insulating rubber over-gloves.
- The operator is connected to the MAJA-OPS via a cable plug connection.
- The way MAJA-OPS works is that if the insulating overglove is damaged (by a cut for example), an electrical contact is made between the electrically conductive under-glove and the machine. This contact is detected by MAJA-OPS. The system then immediately stops the tooth roller and additionally switches it to reversing mode.

- To achieve a high degree of protection, MAJA-OPS guides the operator through a system check after starting the machine. This involves checking the presence of the operator, the functionality of cable set, conductive under-gloves and control unit. This check ensures a high level of protection.
- The functional analysis is performed via an LED display on the machine housing.
- The MAJA-OPS has tamper protection that cannot be bypassed by self-testing the control.

## Safe connection to the machine

- Through the cable set, the operator connects to the machine via the conductive under-gloves.
- The spiral cable used allows the operator comfortable freedom of movement for changing the membrane or rind container for example.
- The cable set is stable and is connected quickly and securely via two robustly executed plug connections at the front of the machine.

## Comfortable protective equipment for the operator

- The operator wears comfortable conductive under-gloves. They are very light, elastic, can breathe and allow easy handling of the products without getting in the way.
- All materials have been tested for harmful substances, are kind to the skin and comply with the Medical Devices Directive 93/42/EEC.
- The insulated rubber over-gloves provide very low moisture permeability, also good grip when holding the meat.
- Electrically insulated rubber boots ensure trouble-free operation of the operator protection system.
- The cable set can be easily integrated into a thermal jacket. The cables are routed to the respective hand via sewn-in cable ducts.



*TRANSFORMING FOOD PROCESSING*

