

Defatting lines
for loin and bacon
BXM Loin



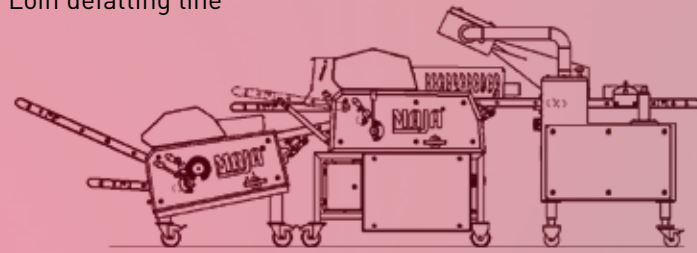
DEFATTING



MAJA[®]

BXM LOIN

Loin defatting line



BXA 434 NFL

BXM LOIN

BFE 1K

With the BXM LOIN, pork loin and bacon can be defatted in a simple and cost-saving way. The backfat is removed in a single piece with skin attached, making it suitable for further processing, such as fully automatic derinding.

TECHNOLOGY FOR THE FUTURE

Equipment & features

- Performance in line with market requirements: Up to 800 loins / bacons per hour - continuous operation and high profitability with the optoelectronic fat recognition system
- High flexibility: Suitable for right and left sides of loin/bacon, without presorting.
- Short changeover from bone-in to boneless products
- Spring-mounted infeed conveyor belt combined with fully-automatic height adjustment of pressure unit, thus no product sizing or selection necessary.
- Too fat or too meagre cuts are separated automatically.
- Individual setting of fat thickness for short reaction time for the specific customer / market requirements.
- Easy handling, no need of trained personnel
- High automation with line concept - high profitability

Line-up possibilities

- Defatting machine BXM Loin with manual fat layer adjustment by pushbutton
- BXM Loin with automatic opto-electronic fat layer recognition BFE 1K for increased throughput
- BXM Loin with BFE 1K in line with conveyORIZED derinder BXA 434 NFL for immediate derinding of the backfat removed

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