



ESM 5550 / ESM 5550/1 / ESM 5800

Manual derinding and defatting machines

DERINDING

DEFATTING



The advantages of the ESM-range

- **Versatile use:** For derinding or for combined derinding and defatting.
- **Ideal ergonomics** at work and product specific work tables allow comfortable operation and a constantly good result.
- **Well-engineered machine structure** for increased throughput and reduced setup times.
- **Complete machine housing in hygienic design.**

MAJA[®]

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 derinding machine belongs for most of the processors to the standard equipment of pork deboning. If round-shaped pork cuts must be defatted, too, the MAJA ESM 5550/1 helps to optimize considerably the working processes.

The derinding principle of the MAJA ESM: Flexible application – comfortable operation!

Versatile application

ESM 5550: For manual (open) derinding of round-shaped pork cuts, e.g. shoulder, ham, with and without bones.

ESM 5550/1: For manual (open) derinding and at the same time defatting of round-shaped pork cuts, mainly shoulder and ham.

ESM 5800: Wide execution for manual (open) loin derinding with and without bones.

Equipment & features

Operator-friendly machine structure:

- The ergonomic design of the machine's side panels allows the operator to stand in the machine and over the product. He feels closer to it, for effortless derinding and good results.
- The machine design allows the use of standard EII and EIII boxes for collecting the rind.
- The EII rind box can be removed from the machine's front and back. Thus flexible integration into processing lines.
- Ergonomic foot pedal design (flat material), thus more comfort for the operator without marks left at the operator's foot.

Optimized derinding / defatting process with the ESM 4550/1:

- The use of the twin blade-holder allows to remove not only the rind, but also the fat in any thickness.
- The special geometry of the defatting knife holder allows power-saving defatting and constantly good results.
- The fat and the rind leave the machine by separate ways and must not be sorted which saves labor.

Special tooth roller:

- The tooth shape and tooth sharpness allow an excellent derinding result, not only of fresh, but also of skin-dry rinds.

Quick and easy changeover to other meat cuts:

- Tool-free changeover of the machine to another product / meat cut. The work tables can be exchanged and the defatting knife holder removed within a matter of seconds.
- Thus high flexibility and versatile application, e.g. connection to shoulder and/or ham processing line.



ESM 5550: Manual derinding of round cuts (standard infeed table "straight")



ESM 5550/1: Hand lever at the right and left side for rind thickness adjustment



ESM 5800: Manual derinding of pork loins.

Machine concept and equipment:

Versatile use and operator-friendly structure!

- **ESM 5550:** Standard work table straight
- **ESM 5550/1:** Work tables straight and round included in the delivery.
- **ESM 5800:** Standard work table "round"

Height-adjustable outlet table:

- Allowing easy adaptation to the individual situation in the production plant.

Adjustment of rind thickness according to current safety regulations for derinding machines EN 12355:

- The adjustment of the rind thickness is done by hand lever on the machine's side panel.
- The lever can be fixed either on the right or left machine panel, depending on the individual machine positioning in different lines.

Adjustable fat thickness ESM 4550/1:

- Infinitely variable adjustment of the fat thickness by two ergonomically formed hand levers allowing to adjust the defatting height at the left and right side according to the individual shape of the cut.
- Special geometry of the defatting knife holder allows power-saving defatting and constantly good results.

Short startup times:

- Work table, work table support and the **ESM 4550/1's** defatting knife holder can be quickly removed for cleaning without tools.

Cleaning-friendly hygienic machine design:

- All machine parts are made from food safe material.
- Subframe without straight surfaces; with V-shaped drip edge.
- Machine design without ground plate avoiding dirt accumulation on the machine's bottom.

High standard of safety:

- In accordance with current EU regulations EN 12355 for derinding and membrane skinning machines; moreover this machine type is safety-tested by the German recognized body BGN (German Accident Prevention & Insurance Association).



Height-adjustable outlet table



Cleaning-friendly machine design



Type	Cutting width mm	Width of machine (with operating lever) mm	Depth (depending on work table) mm	Height of machine mm	Electrical connection kW 400V/50Hz/3AC	Weight kg
ESM 5550	554	1027	830 - 860	999	0,75	178
ESM 5550/1	554 / 530	1027	795 - 824	approx. 1210	0,75	198
ESM 5800	800	1273	795 - 834	1021 - 1048	0,75	249

Equipment & features



Option: Special work table "round"

Easy and safe handling of the derinding knife holder:

- No removal for cleaning and changing of derinding knife. It remains in the machine and is only put into cleaning position.
- Advantage: The sensitive knife holder cannot be damaged by accident. Thus always good derinding quality, reduced maintenance costs and increased operational safety.

ESM 5550: Fast and easy changing and adjustment of the derinding knife:

- Tool-free, by quick-locking device.
- Thus reduced risk of injury as the knife can be removed after work without the use of tools.



Option: Special work table "short"

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

■ Different infeed tables for easier handling of the cuts:

- 1) Table round for boneless shoulder and ham cuts.
- 2) Table short for shoulder and ham cuts with bones; only for ESM 5550.

■ Machine with integrated rind discharge belt:

For automatic discharge of removed rinds.

■ Machine with operator platform (two executions):

- 1) Adaption of working height to the deboning line. The platform can be pivoted upwards and locked for cleaning.
- 2) For adapting the working height to the operator's body height, an operator platform with three height positions is available so that each operator can adjust his personal ergonomically correct working height.



Option: Operator platform