

Fully automatic conveyORIZED
derinding machines

BXM 434

BXM 554

BXM 754



DERINDING



MAJA®

BXM

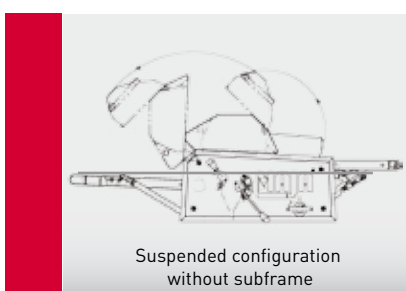
Technical details

Type	Cutting width mm	Width with adjustment lever mm	Depth with horizontal belt mm	Height of machine mm	Electrical connection kW 3AC/50Hz/400V	Weight kg
BXM 434	434	976	1915	1224	1,1	335
BXM 554	554	1096	1915	1224	1,1	370
BXM 754	754	1296	1915	1224	1,5	415



The multi-purpose BXM is suitable for derinding of thicker flat meat cuts. The material to be derinded can be put on the infeed conveyor in unsorted positions. The product to be derinded is precisely introduced to the blade due to a special pressure device that automatically lowers the infeed conveyor.

An automatic cutting command is not necessary. All cuts are derinded with excellent results. For example pork shoulder with and without bones, slashed or unslashed pork jowls, salted, air-dried or smoked ham. The BXM-series is available in different variations.



Suspended configuration
without subframe

TECHNOLOGY FOR THE FUTURE

Equipment & features

- For medium-sized butcheries, industrial processors, kebab processors
- Without skin box support for trolleys and mincer carts (picture 2)
- Plastic-link conveyor belt, provides for easier cleaning and less wear
- No removal of the blade holder for blade changing and cleaning;
BXM 434 + 554: changing and adjustment of the blade through a quick-locking device
- Easy cleaning, creating much improved machine hygiene (underframe sealed and closed from the bottom, all parts can be cleaned easily...)

Options

- Removable skin box support for EII / E III standard boxes (picture 1)
- External rind discharge belt
- Suspended machine configuration for space-saving integration into the processing line
- Air-filled pressure roller for sensitive products

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