

Conveyorized Salmon Skinner

MAJA ESB 4434 Salmon



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- Yield increase with patented deep-skinning
 - Conveyorized fillet skinning for operator safety
 - High skinning quality - no post-processing
 - Gentle processing of sensitive fillets



Gentle processing of sensitive fillets

Applications

The conveyORIZED MAJA ESB 4434 Salmon Skinners are exceptionally safe and are ideal for yield-oriented skinning of up to 10 tons of fresh and smoked salmon fillets in 8 hours.

MAJA cut control for perfect skinning (A-version)

The automatic cut control guarantees a perfect start to the skinning process in automatic in-line operation, leaving no skin on the fillet. There is almost no manual post-processing, so you save time, reduce labor costs, and improve product hygiene.

Yield increase thanks to patented deep-skinning (P-version)

Thanks to the MAJA patented deep-skinning system with its special tooth roller, only parts of the brown fat layer are removed together with the skin. Adjacent lean meat on the right and left side of the fillet are left intact. This technique produces premium quality fillets and can simultaneously increase yield by up to an impressive 3%.

Versions:

With three different machine types available, processors can choose the version best suited to their individual needs.

ESB 4434/2A: With automatic cut control for in-line operation of silver skinning and deep-skinning on the whole fillet surface.

ESB 4434/2P: With the patented MAJA deep-skinning system for yield-oriented skinning of premium products.

ESB 4434/2PA: With the patented MAJA deep-skinning system and automatic cut control.

Easy operation

- The machine starts up quickly with a simple ON/OFF switch.
- Skin thickness can be adjusted individually using the lateral adjustment lever.
- The fish skinning process is easy, even with untrained staff.

Gentle pressure

The spring-loaded, air-filled pressure roller automatically adjusts the pressure to the sensitive salmon fillets, taking the individual height of each product into consideration.

Water spray devices for continuous tooth roll cleaning and improved fillet flow

If necessary, the water spray devices can be switched on to wash away skin waste from the skinning area and to improve the product outfeed.



Durable, hygienic, easy-to-clean machine design

- Easy and time-saving cleaning make the machine exceptionally sanitary. All machine parts that need to be cleaned can be removed with a few simple steps, without the use of tools.
- Cleaning water drips easily off the chamfered steel surfaces, preventing residue from water, dirt, or cleaning agents.
- Embedded and sealed lateral panels mean that no dirt can enter the machine housing.
- The completely sealed motor housing protects the motor from splash water and dirt.
- A seamless shape without screws in the food area makes it easy to clean and prevents accumulation of meat particles and any kind of contamination.
- All machine parts are made from food-safe material.
- The machine housing is made from 2-10 mm stainless steel plates. This solid construction maintains the machine's value, producing a long lifecycle with reduced maintenance and low costs of ownership.

Useful option:

Cleaning cart with special fittings for comfortable cleaning of sanitizing-relevant machine parts (e.g. conveyor belts, pressure roller, knife holder etc.)



TECHNICAL FEATURES - ESB 4434/2P

Width	853 mm
Length	1687-1757 mm
Height	1243 mm
Weight	247 Kg
Electrical connection	0,75 kW / 400 V / 50 Hz / 3Ph
Cutting width	434 mm

TECHNICAL FEATURES - ESB 4434/2A

Width	853 mm
Length	1967-2037 mm
Height	1243 mm
Weight	255 Kg
Electrical connection	0,75 kW / 400 V / 50 Hz / 3Ph
Cutting width	434 mm

TECHNICAL FEATURES - ESB 4434/2PA

Width	853 mm
Length	1967-2037 mm
Height	1243 mm
Weight	255 Kg
Electrical connection	0,75 kW / 400 V / 50 Hz / 3Ph
Cutting width	434 mm

TRANSFORMING FOOD PROCESSING

