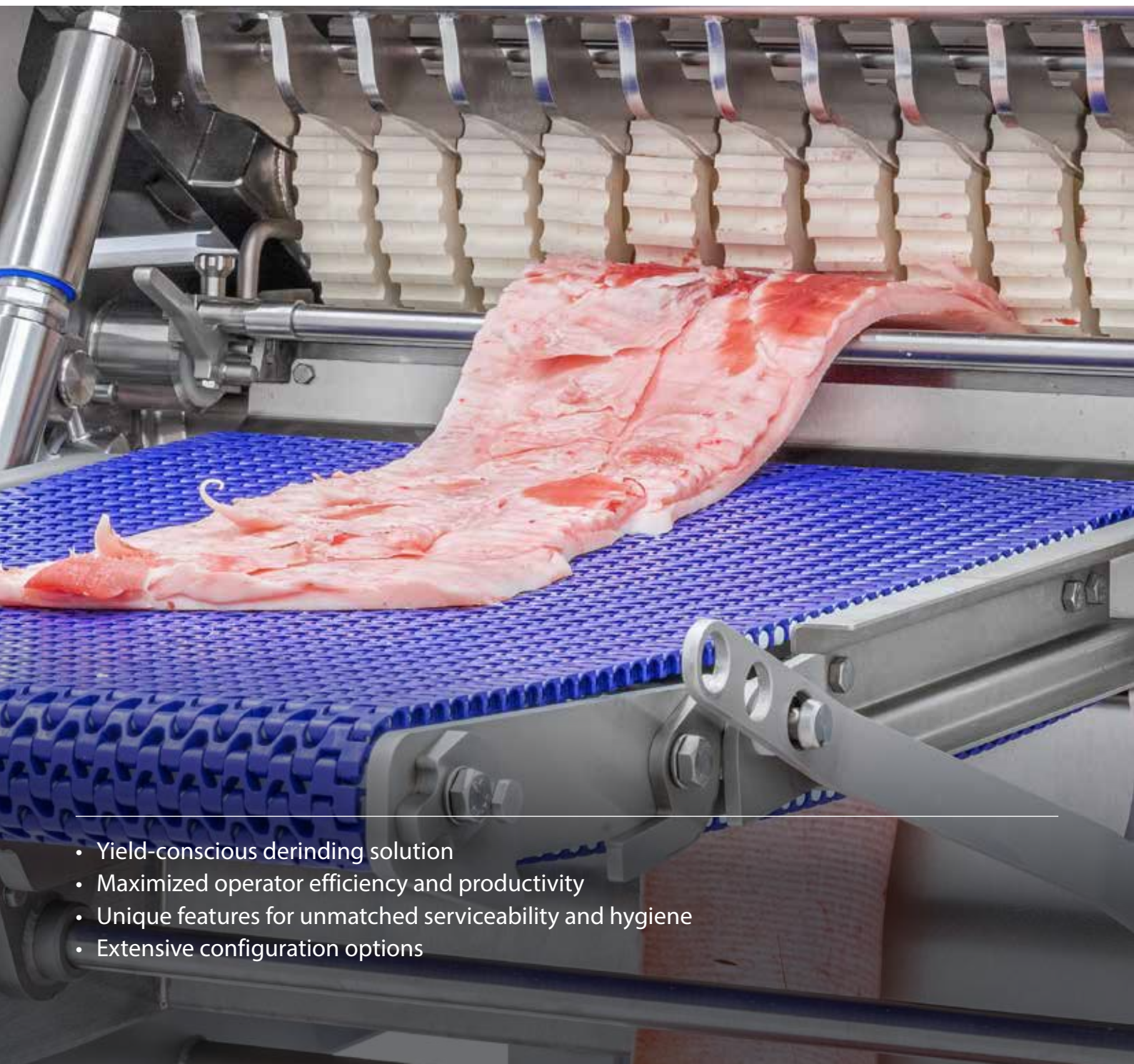


Automatic derinding skinner for flexible paceline solutions

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# A-Skin



- Yield-conscious derinding solution
- Maximized operator efficiency and productivity
- Unique features for unmatched serviceability and hygiene
- Extensive configuration options



A-Skin standard version

## Industry-leading performance

We give meat processing companies ranging from traditional butcheries to large meat processing conglomerates the benefit of decades of experience in the yield-conscious removal of rind, membrane and fat tissue. Whether you need a simple stand-alone skinner or an integrated solution for your paceline, our wide skinner range is designed for a wide variety of applications, providing unbeatable yields, highly consistent results and an unrivalled low cost of ownership. They are designed to maximize operator efficiency and productivity, helping you to increase throughput and yield.

## The A-Skin unites over 125 years of MAJA and Townsend skinning expertise

The A-Skin is a fully automatic derinding skinner that allows to level up your deboning line. It offers new features setting standards in serviceability, safety, hygiene and yield, paired with a very broad portfolio to cater for all your requirements of industrial skinning. Unique features, such as the bypass-function, and the cantilever belt mechanism offer a highly flexible use of the machine and unmatched serviceability and hygiene.



## Wide operational window

Available in three cutting widths, the A-Skin offers the ideal derinding skinning solution both for medium-sized processors and for big industrial players in search of a flexible skinning solution that can withstand highest throughput in an industrial environment. It is suited for fully automatic derinding of all fresh cuts of pork, e.g. belly/belly dewlap, back and neck fat, cheek, shoulder and ham topside, boneless pork shoulder (also with boned knuckle), boneless pork ham and without topside.



# Strong points and advantages



Image shows A-Skin version with various options

## Logistic solution allowing individual configurations

The A-Skin is a modular platform that offers extensive configuration options to perform exceptionally in a wide variety of applications and customer specific layouts. This flexibility enables Marel to deliver these diverse solutions with the best cost/value ratio and quickest delivery times in the market.

### Examples of options:

- Standard subframe without skinbox support, suitable for the common use of trolleys for collection of removed rinds
- Multiple height adjustments on the exit conveyor
- Lower base options
- Infeed and exit conveyor belts available in different lengths
- Funnel-shaped outlet belt protective cover
- Special execution with integrated rind discharge belt
- Special subframes, eg. for the use of mincer carts for rind discharge
- C-shaped subframe for a higher machine position above deboning lines
- Special execution including automatic rind discharge conveyor belt
- Separate lateral rind discharge belt KAB 270 (only with special subframe)
- Special execution with operating elements on the right side panel

## Ease of sanitation

The A-Skin is designed to meet global sanitation standards which ensure the highest levels of hygiene can be achieved—not only to make machine cleaning both trouble-free and effective, but also to save you money by reducing labor and downtime:

- Smooth, rounded edges minimize areas where food can trap and meets stringent food hygiene requirements.
- Open conveyor frames and modular belts make for easy sanitation on a daily schedule.
- No tools are required to prepare the machine for sanitation as the infeed and discharge conveyor belt as well as the pressure roller can be easily removed without the use of tools.
- All parts are made from food safe materials.
- Designed to withstand the high-pressure washdowns of the food processing environment.
- The machine can be configured to become its own cleaning rack. No more lost or damaged parts during the cleaning process.



## Adjustable open bite for flexibility on cutting thickness

Depending on your product and your customers' requirements, it can be necessary to adjust the cutting thickness. To provide you with the flexibility you need to quickly adjust the machine and meet these requirements, the cutting thickness is easily adjusted with an ergonomic handle on the machine's side panel. This handle is also designed with a height indicator that enables you to easily assess the settings of the machine during production. The A-Skin cutting thickness adjustment comes configured ready to adjust from 0 to 3.5 mm, and can be adjusted to max. 7.5 mm. In case you need still more thickness up to 15 mm, the A-Skin can be equipped with a special blade holder.

This feature also allows for slicing of fat and meat plates with one and the same knife set, without changing of tools.

## Ease of maintenance – low TCO

The entire A-Skin range is solely manufactured in Germany. Solid housing construction reduces the cost of ownership. Infeed and exit modular belting reduces the cost of ownership compared to seamless belts because sections of the belts can be replaced rather than the whole belt.



Image shows A-Skin version with various options

## Quick adjust top feed

The individually adjustable height of the pressure roller allows for short changeover times within seconds, for example from derinding of shoulder cover to derinding of boneless shoulder. Thus high flexibility and quick reply to changing customer demands.

Versatile use of the machine by fine tuning of the pressure roller position: The more precise adjustment of the suspension devices and the additional fine tuning on the spring unit allow the best-possible pressure adjustment for a gentle processing of each meat cut.

Standard blade holder with tool-required protrusion adjustment of the blade



### Operator convenience

For operator convenience and more safety during routine sanitation, all parts remain in the machine. This also includes the safe handling of the blade holder and the top feed rollers, which are not removed for blade cleaning and changing. All parts remain in the machine and are only put into cleaning position. Advantage: Sensitive parts e.g. the knife holder cannot be damaged by accident. Thus always good derinding quality, reduced maintenance costs and increased operational safety.

### Lever lock and tool-less blade protrusion

To make blade changes and adjustment safe and easy, the A-Skin's tool-free design by a single lever allows locking the skinning blade in place in seconds. We offer a tool free AND tool required protrusion adjustment feature which enables an optimized skinning result depending on the application and product



Optional blade holder with tool-free quick-locking device for blade mounting and adjustment



### Cantilever cleaning support for infeed and exit conveyor

The Cantilever conveyor layout with modular, foldable infeed and exit belts helps to increase ergonomics and allows for improved cleaning possibilities, as the infeed conveyor belt folds up to easily remove the modular belt



### Unique Bypass mode option for continuous operation without derinding

With the Bypass option, the top feed assembly can be moved away from pressure producing position to allow meat to pass through without being skinned. That's how the A-Skin can be used as a pass through conveyor without skinning the product. This can be helpful when products need to pass the machine without derinding. In those cases, the Bypass option can save you large amount of production floor and is cheaper than other costly custom solutions. Switch over is automatic and requires no assembly or disassembly.

Please note that compressed air is additionally required for the use of the bypass.

Type	Cutting width	Width of machine mm	Depth of machine mm	Height of machine mm
A-Skin 45	434 mm (17")	1006	1912	1313
A-Skin 55	554 mm (21.8")	1126	1912	1313
A-Skin 75	754 mm (29.7")	1326	1912	1313

*TRANSFORMING FOOD PROCESSING*

