

ESM 4550 / ESM 4550/1

Manual derinding and
defatting machines

DERINDING

DEFATTING



The advantages of the ESM-range

- **Versatile use:** For derinding or for combined derinding and defatting.
- **Improved ergonomics** at work allow a constantly good result.
- **Comfortable operation** by product specific work tables.
- **Well-engineered machine structure** for increased throughput and reduced startup times.

MAJA[®]

Since nearly 60 years, MAJA has developed, produced and distributed high-quality derinding machines for the requirements of butcheries and the 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 4550/1 helps to optimize considerably the working processes.

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

Versatile application

ESM 4550: For manual (open) derinding of round-shaped pork cuts, e.g. shoulder, ham, topside, with and without bones.

ESM 4550/1: For manual (open) derinding and at the same time defatting of round-shaped pork cuts, mainly shoulder and ham.

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 rind boxes for collecting bigger rind quantities, thus reduction of change cycles for time savings!
- The rind box can be removed from the machine's front and back. Thus flexible integration in 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 (separation of skin from fat and fat from product) providing easy process and increased yield.
- The fat and the rind leave the machine by separate ways and must not be sorted which saves labour.

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.



Operator-friendly ergonomic design for power-saving processing and good results.



Hand lever right and left for adjustment of fat thickness.



QR-Code: for more
information and videos
ESM 4550



QR-Code: for more
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ESM 4550/1

Machine concept and equipment:

Versatile use and operator-friendly structure!

- **ESM 4550:** Standard work table straight
ESM 4550/1: Standard work table round, simplifies the handling and brings especially big and heavy hams and shoulders (without bones) in the optimum infeed position.
- Possibility of use of the **ESM 4550/1** only for derinding (without defatting knife holder).

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 by the operator 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.

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.

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.

Fast and easy changing and adjustment of the derinding knife:

- Tool-free, by quick-locking device.



ESM 4550: standard work table straight



Height-adjustable outlet table



Derinding and defatting in one and the same step.

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Type	Cutting width mm	Width of machine (with operating lever) mm	Depth (depending of work table) mm	Height of machine mm	Electrical connection kW 400V/50Hz/3AC	Weight kg
ESM 4550	554	1027	832 – 860	998	0,75	190
ESM 4550/1	554 / 530	1027	832 – 860	approx. 1176	0,75	216



Pict. 1: Special work tables ESM 4550



Pict. 2: Special work tables ESM 4550 / 4550/1



Pict. 3: Operator platform

Equipment & features

High standard of safety:

- In accordance with current CE regulations EN 12355 for derinding machines; moreover this machine type is labeled with the GS seal of approval for safety, tested by the German recognized body BGN (German Accident Prevention & Insurance Association).

Hygienic machine design:

- Cleaning water can run off easily from chamfered surfaces thus no residues of water, dirt or cleaning agent.
- All machine parts are made from food safe material.

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

Special work tables ESM 4550:

- **Table ham (round):** Round-shaped work table for easy handling of ham and shoulder. (pict. 1)

Special work tables ESM 4550 and ESM 4550/1:

- **Table shoulder (short):** Shortened work table for easier handling of ham with bones and round cut shoulder with spare rib. (pict. 2)

Special execution ESM 4550 and ESM 4550/1:

- **With integrated rind discharge belt:** for automatic discharge of removed rinds.
- **On operator platform:** For easier cleaning of the workplace and improved ergonomic situation. (pict. 3)

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