

BXM 434 / BXM 554 / BXM 754

Conveyorized derinding machine
for automatic derinding

DERINDING



The advantages of the BXM-range

- **Universal use** for industrial derinding of all pork cuts.
- Fast processing of **big quantities**, as the meat cuts can be put on the infeed conveyor belt **in unsorted positions at random**.
- **Versatile use**, not only for derinding but also for slicing of meat plates.
- **Easy and practice-oriented operation**, in accordance with the meat industry's requirements.

MAJA®

The conveyorized derinding machines MAJA BXM are suitable for the fully automatic derinding of all pork cuts.

The BXM-range is available in three cutting widths. Being an universal industrial derinding machine, it is solid and easy to operate, allowing a permanently good derinding result.

Versatile derinding machine for industrial applications: Perfect derinding result for all cuts!

Versatile applications

Wide range of applications:

For fully automatic derinding of all fresh pork cuts, e.g. belly, backfat, neck, jowl, shoulder and leg cover, shoulder without bones (also with boneless knuckle), ham without bones and without topside.

Equipment & features

Excellent derinding result:

- The meat cut is precisely introduced to the blade due to a special pressure device and the automatic lowering of the infeed conveyor belt. The MAJA-system allows a perfect derinding result and reduces manual post-processing.

Individual height adjustment of the pressure roller for quick and easy change of products:

- Adjustment of the machine to a new product / cut within seconds, e.g. from derinding of shoulder cover to derinding of boneless shoulder.
- Thus high flexibility and quick respond to new customer demands.

Quick and easy changeover to other meat cuts:

- Individually adjustable rind thickness, thus high flexibility and quick reply to changing customer demands.
- The rind thickness is settled individually by hand lever on the machine's side panel.
- Also for slicing of fat and meat plates with one and the same knife set, without changing of tools.

High operational availability for time savings and operator convenience during routine sanitation and upkeep:

- The infeed and discharge conveyor belt as well as the pressure roller can be easily removed without the use of tools which makes cleaning and maintenance fast and easy.





QR-Code: for more
information and videos
BXM 434



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Machine concept and features:

Solid, safe, operator-friendly.

Solid construction reduces TCO (total cost of ownership):

- Infeed of the products by modular conveyor belt from robust plastic material provides less wear; thus ideal also for very cold and strong rinds.

Easy and safe handling of the knife holder:

- No removal of the knife holder for cleaning and knife changing. 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 knife:

- Tool-free, by quick-locking device.

High standard of safety:

- In accordance with current CE regulations EN 12355 for derinding and skinning 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.
- Switchbox is placed inside the machine thus easy drying of possible condensate thanks to the heat of the motor.
- Switchbox can be drawn out of the machine housing in case of servicing.



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Technical details

Type	Cutting width mm	Width of machine with adjustment lever mm	Depth of machine (with discharge belts) mm	Height of machine mm	Electrical connection kW 400V/50Hz/3AC	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



Equipment & features

	BXM 434	BXM 554	BXM 754
Blade quick-locking device	Standard	Standard	---
Subframe suitable for wheel based boxes	Standard	Standard	Standard
Removable support for standard skin boxes (Pict. 1)	Option	Option	Option
Special subframe for mincer carts	Option	Option	Standard

Accessories & options

- **Removable skin box support** for standard E-boxes (Pict. 1)
- **Special subframe for the use of mincer carts:**
If a standard mincer cart is used for rind discharge, a special subframe is necessary.
- **Separate lateral discharge conveyor belt:** (e.g. KAB 270)
For rind discharge (only with special subframe).
- **C-shaped subframe:** As an example for a higher position for individual space-saving integration of derinding machines into deboning lines. (Pict. 2)
- **Air-filled pressure roller:** For smooth and steady pressure on sensitive cuts. (Pict. 3)
- **Special execution of BXM for operation from the right side**



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