Circular blade cutting machine
for slices and strips

ESB 4434 SH

SLICING

MAJA®

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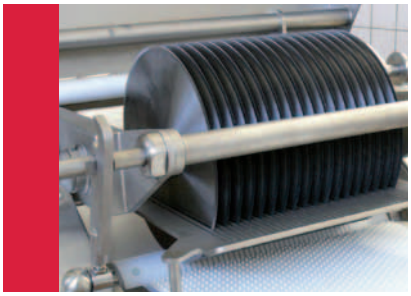
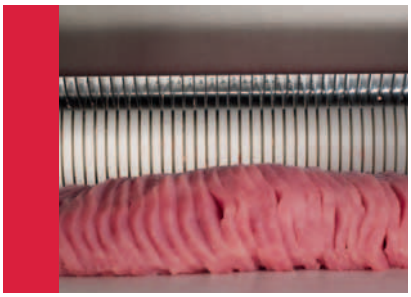
Alterations reserved.

ESB SH

Technical details

Type	Total slicing width mm	Width of machine mm	Depth with infeed & discharge belt mm	Height of machine mm	Electrical connection kW 3AC/50Hz/400V	Weight kg
ESB 4434 SH	283	758	1907	1281	1,5	311





The circular blade cutting machine type MAJA ESB 4434 SH is suitable for vertical slicing of fresh boneless meat cuts from beef, veal, pork and poultry with a maximum product thickness of approximately 95 mm depending on the type and consistence of the product.

By putting the slices a second time on the infeed conveyor belt, equally sized meat strips can be produced, for "Geschnetzeltes" and for gyros for example.

A special butterfly knife roller is available for producing slices with an additional butterfly cut, for example for XXL schnitzels or filled meat specialities, such as "Cordon-Bleu".

Compared to other solutions, this easy and cost effective system can achieve a consistent product with high output.

TECHNOLOGY FOR THE FUTURE

Equipment & features

- Infeed and discharge conveyor belt
- High standard of operator safety thanks to extended infeed conveyor belt and protection cover on infeed and discharge conveyor belts.
- Special safety handles for easy removal of the circular knife roller without risk of injury at cleaning and blade changes.
- Circular knife rollers available for different slice thickness; distance of circular knives from 8 to 20 mm, other distances on demand.
- Basic machine without circular knife roller (to be ordered separately).
- Optimum hygiene as parts to be cleaned can be easily removed.
- MAJA offers sharpening services for circular knives.

EN

For more details and videos please scan QR-code!

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