



ESB 4434 -1 **Conveyorized Döner Kebab machine**

for automatic operation

Application fields

For butcher shops, processing plants, gyros/kebab producers

The MAJA automatic derinding machine type ESB 4434/1, (with discharge belt), is made for conveyorized derinding of flat meat products. The pressure roller automatically adjusts to the individual thickness of the piece of meat.

Also round pieces of meat - like shoulder or ham pieces - can be easily derinded manually by raising the pressure roller, pulling down the infeed conveyor belt and putting on the stainless steel table, which also serves as conveyor belt support.

Moreover, the ESB can also be used for horizontal slicing of belly for example for kebab production.

Technical details

Type	ESB 4434/1
Cutting width mm	434
Width of machine incl. operating lever mm	849
Height of machine	1243
Depth of machine incl. sliding sheet mm	---
Depth of machine incl. discharge conveyor --- mm	1757
Electrical connection 1-speed	0,75
Electrical connection 2-speed in kW	0,55/0,88
Weight kg	250

*) extra-charge for 2-speed execution
