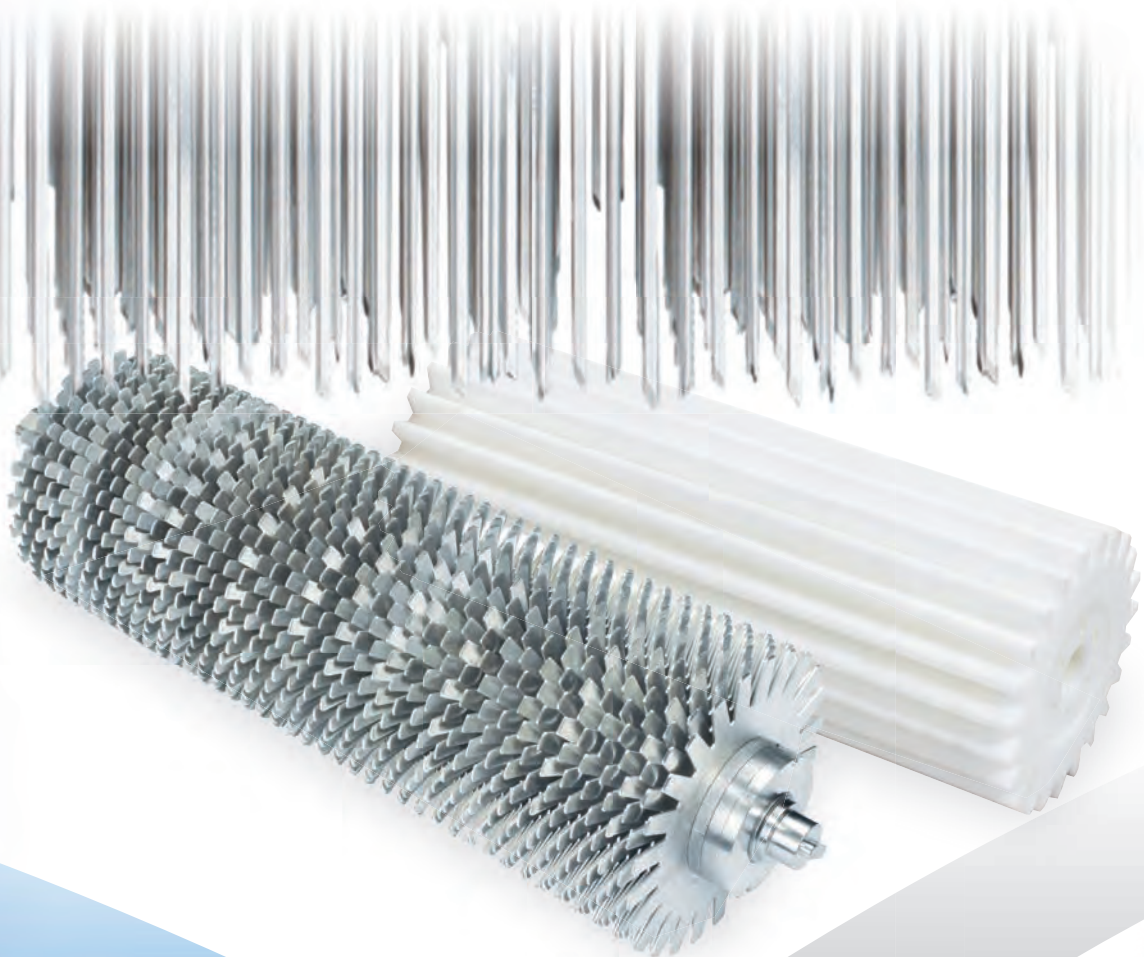




SCHRÖDER
PREMAX



Mechanical preparation

Improved quality through surface treatment



MacMAX 500 – Roller tenderizer

For the production of high-quality cooked ham, massaging the muscles is an important part of the process. Protein is activated which ensures optimum bonding.

This process supports the Schröder macerator. The blade rollers cut the surface, enlarging it, and increasing the release of protein and improving the absorption of brine.

Large tendons, for poultry products as well, are also cut by the MacMAX, reducing muscle contraction during cooking and increasing binding.

The result:

- Improved bond between the parts
- Increased yields
- Reduced massaging time
- Increased slice cohesion
- Increased brine intake
- Reduction of brine pockets



TECHNICAL DATA

MACHINE LENGTH	approx. 3470 mm (with infeed and outlet conveyor)
MACHINE WIDTH	approx. 1340 mm
MACHINE HEIGHT	approx. 1340 mm (without crane), approx. 2260 mm (with crane)
HEIGHT ADJUSTMENT INFEED CONVEYOR	1045 mm – 1215 mm
CONVEYOR WIDTH	approx. 500 mm
NUMBER OF BLADES PER BLADE ROLLER	optionally 79 (1,5 mm) or 84 pieces (1 mm)
COMPRESSED AIR	min. 6 bar
BLADE ROLLER ADJUSTMENT	Depending on the product 0 bis 50 mm
WEIGHT	approx. 950 kg
ELECTRICAL CONNECTION	3Ph/PE; 400/440V; 50/60 Hz





More flexibility through pressing

PSM 650 – Curing press

Processing muscles with a hard structure needs special attention in the production of high-quality ham. The lack of flexibility makes the forming and filling process more difficult. When different muscles (silverside/topside) are mixed together, different cooking losses, diffusion and massage times occur.

In order to balance out the different muscle textures, the PSM 650 is used. The roller pairs break down the internal structures without destroying the surface.

By individually adjusting the pressure and rolling distance, the different products can be taken into account.

The key quality improvements are:

- Optimised forming
- Uniform massaging processes
- Faster massaging results
- Improved slicing
- Diffusion process in batches of mixed muscles is more quickly and evenly
- Same muscle size in the cut/slice
- Better absorption of the brine during massaging/tumbling



TECHNICAL DATA

MACHINE LENGTH approx. 2100 mm

MACHINE WIDTH approx. 1250 mm

MACHINE HEIGHT approx. 1500 mm

CONVEYOR WIDTH approx. 600 mm

COMPRESSED AIR min. 6 bar

GAP WIDTH 10 to 50 mm

ROLLER TYPE (TOOTH ROLLER) Depending on the product

WEIGHT approx. 860 kg

ELECTRICAL CONNECTION 3Ph/PE; 400/440V; 50/60 Hz

The machine safety is ensured by the preceding machine (preferably Schröder IMAX) including safety guard and magnetic switches.

When used as a "stand alone" machine a chute with magnetic switch is necessary.



T-MAX 620 – Needle tenderizer

The different fibre structures within a muscle absorb the injected brine in different ways. Brine pockets and inhomogeneous brine distribution must be prevented for high quality requirements.

The Schröder TMAX needle tenderizer penetrates the entire muscle. Its blade-like sharpened tips cut through the fibres of the muscle and shorten them in the process. Replacing the injected brine during the fibre process is then possible, the distribution is optimized and the muscle is also perfectly prepared for absorbing the protein during massaging.

Depending on the product, the tenderizer can be equipped with single- or double-head and single- or double-blades.

The quality improvement is clearly demonstrated by:

- Faster diffusion of additives
- Reducing pickle pockets
- Homogeneous reddening
- Increased tenderness
- Shorter massaging and tumbling times



TECHNICAL DATA

MACHINE LENGTH	approx. 2160 mm
MACHINE WIDTH	approx. 1400 mm
MACHINE HEIGHT	approx. 2240 mm
CHANAL WIDTH	620 mm
WALKING BEAM HIGHT	approx. 1200 mm
PRODUCT INFEED HIGHT	up to 210 mm
NUMBER OF NEEDLES	Depends on the configuration – from 300 to 600
ADVANCE	50/100 mm
CYCLES PER MINUTE	15 – 60
TRANSPORTED AREA	223 m²/h
COMPRESSED AIR	min. 6 bar
WEIGHT	approx. 1450 kg
ELECTRICAL CONNECTION	3Ph/PE; 400/440V; 50/60 Hz



JBT PROTEIN PROCESSING

SECONDARY

BRINE PREPARATION | HOMOGENIZATION | INJECTION
INJECTION & RETURN MILLING | MACERATION | MASSAGING | TENDERIZATION
TVI MEAT SLICING | -RAY TECHNOLOGY | AUTOMATED TRAY LOADING

FURTHER

WEIGHING | PORTIONING/TRIMMING | COATING | FRYING & FILTRATION | PROOFING
COOKING | COOLING | CHILLING | FREEZING | REFRIGERATION | CLIPPING & PACKAGING
SOLUTIONS | X-RAY TECHNOLOGY | HIGH-PRESSURE PROCESSING (HPP)



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