

# MAX

Massaging  
technology



# MAX 1200 / 2500

## Massager

The operating principle of the **MAX technology** is based on a turning blade shaft which is mounted in a free-standing housing. Specially-developed helical paddles are fitted on the shaft. The direct contact with the product being massaged produces an intense massage effect. The specific paddle positions generate a horizontal and vertical flow of material within the container. This results in a uniform and efficient massage effect.

### Optionen

- Paddle with bulge
- Touchscreen controls
- Pneumatic feed slide and pneumatic discharge flap
- Higher frame
- Weighing cells



### Technical Data

Rated volume	1800/2900 l
Capacity	1200/2500 kg
Outer cylinder diameter	1300/1500 mm
Length, including drive (without vacuum suction unit)	2400/3300 mm
Length, including drive (with vacuum suction unit)	4900/5300 mm
Width	1400/1600 mm
Height including frame	2500/2900 mm
Drainage height	740/940 mm
Electrical connection	3x 380–420 V, N, 50 Hz or 3x 380–460 V, 60 Hz or 3x 200–240 V, 50/60 Hz
Vacuum pump power	3,0 kW
Drive power	5,4 kW/7,1 kW
Circulation pump power (optional)	0,55 kW

### SKC control unit



# MAX 3000 / 6000

## Massager

The series for high capacities – high productivity, performance and reliability. A wide range of options facilitates integration into any industrial production process.

From automatic feed by the suction unit to the program-controlled intelligent belt discharge system.

### Standard version

- Thermal plate and insulated exterior
- SCHRÖDER STP 104 control unit
- 100/160 m<sup>3</sup>/h rotary slide vacuum pump
- Connection to customer's cooling system (Refrigerant: propylene glycol brine)



*Safety stop*

*Discharge flap*

*Pneumatic, for fully automatic discharge.*

### Technical Data

Rated volume	3600/7000 l
Capacity	3000/6000 kg
Outer cylinder diameter	1500/2000 mm
Length, including drive	3250/3250 mm (without vacuum suction unit)
Length, including drive	6000/6000 mm (with vacuum suction unit)
Width	1700/2050 mm
Height including frame	2800/3350 mm
Drainage height	900/990 mm
Electrical connection	3x380–420 V, N, 50 Hz or 3x380–460 V, 60 Hz or 3x200–240 V, 50/60 Hz
Vacuum pump power	3,0 kW/5,5 kW
Drive power	9,7 kW
Circulation pump power (optional)	0,55 kW

*Mobile feed container  
600 litres.*





# MAX

## System features

A multitude of enhancements allows the **MAX massaging technology** to be optimally adapted to existing production processes. Program-controlled pre-batching of products with marinades (brine) and additives optimises the process cycle using the **MAX feed container**. The vacuum feeding enables efficient and hygienic product supply. Manual or fully automatic discharge is possible. In contrast to tumbler technology, less production floor space and fewer staff are required thanks to automated processes.

### MAX technology: Improved quality

- Intensive protein activation, especially in individual muscles
- Low protein abrasion on the product surface
- Increased water retention, tenderness and stability of end product

### MAX technology: Improved productivity

- Up to 50% reduction in massage times
- Increase in product yields
- Increase in slicer yields
- Higher levels of system utilisation compared to tumbler technology
- Energy savings thanks to increased efficiency
- Rationalisation of the technological product flow (line capability)

#### Adapter station

For up to six MAX massagers.

#### Container design

Guarantees uninterrupted product flow.

#### Container size

Adapted to MAX massagers to ensure optimal capacity utilisation.

#### Weighing cells

#### MAX charge container

#### Batching programm



#### See-through view

High massaging effect using high-efficiency paddles.

### Examples of massaging times

Chicken fillets	10 – 15 min
Chicken breast fillets	45 – 90 min
Pork shoulder	120 – 180 min
Pork topside	120 – 180 min
Pork silverside	210 – 300 min
Beef roulade	360 – 480 min



#### Special paddles

Designed for application-specific massaging.