SCHRÖDER

MAX 600 / 1200

Compact-Massagers

Compact design, high performance

MAX 600

The MAX 600 is a compact massager with integrated cooling and vacuum pump, representing the entry into the Schröder massager programme. The ideal "plug and play" machine for batches up to 600 kg.

The operating principle of MAX technology is based on the horizontal mounting of a rotating paddle shaft in the fixed container. The massage effect is achieved by the spirally arranged paddles. They work directly in the meat mass and thus bring the mass energy directly to the muscle. The specific paddle positions generate a horizontal and vertical flow of material within the tank. This results in a uniform and effective massaging action, which is additionally supported and accelerated by the high degree of filling of the system.

MAX technology

- Intensive protein activation, especially in individual muscles
- Improvement of intra-muscular and extra-muscular slice cohesion
- Low protein abrasion on the product surface (by active cooling jacket)
- Increased water retention, tenderness and stability of end product

TECHNICAL DATA – MAX 600	
RATED VOLUME	approx. 790 l
FILL LEVEL	approx. 75 %
CAPACITY	max. 600 kg product by manual loading
OUTER CYLINDER DIAMETER	approx. 1000 mm
LENGTH, INCLUDING DRIVE	approx. 1850 mm (without vacuum suction)
WIDTH	approx. 1550 mm
HEIGHT	approx. 2150 mm
DISCHARGE HEIGHT	approx. 800 mm
ELECTRICAL CONNECTION	3Ph/N/PE; 400/440V; 50/60 Hz or 3Ph/N/PE; 220V; 50/60 Hz

LOADING
optional fed by a vacuum loading container

EASY OPENING
for cleaning

CONTAINER DESIGN
double-wall with integrated jacket cooling and external insulation

MASSAGER CONCEPT
The massage process is effected by three rotating paddles under continuos vacuum leading to time and product optimised results. Different bulges allow high technological quality massaging. An optional agitator shaft with bulge guarantees more gentle massaging.

COOLING UNIT
liquid cooler, refrigerant: Propylene-Glycol

VACUUM PUMP
vane rotary vacuum pump, 40 m³/h
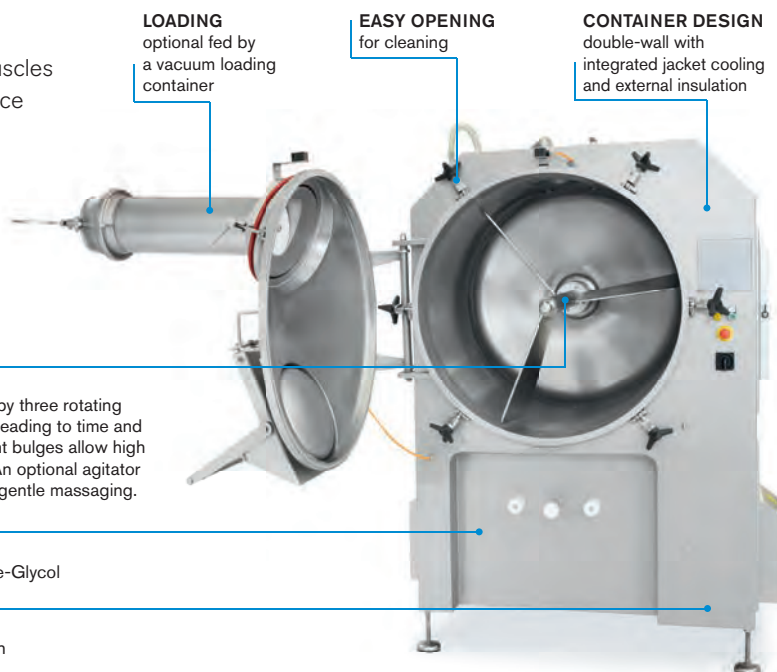
**Mobile
charge container**
600 litres

MAX 1200

The MAX 1200 is the next step in the compact class, making it the ideal machine for capacities up to 1200 kg – efficient and reliable. A range of options makes integration into any individual industrial manufacturing process possible.

Advantages MAX technology

▪ Up to 50% reduction in processing times compared to the tumbler
▪ Increase in product yields
▪ Increase in slicer yields
▪ Significantly higher levels of system utilisation compared to tumbler technology
▪ Energy savings thanks to increased efficiency

Options

▪ Paddle with bulge for sensitive products
▪ Touchscreen controls
▪ Pneumatic feed slide
▪ Weighing cells
▪ Product individual feed (lifting-/tilting-device, belt, charge container)
▪ Higher frame

MAX equipment

▪ Schröder touch panel control STP 104
▪ Recipe management with 100 recipes
▪ Manual and automatic control
▪ Rotary vane vacuum pump 100 m³/h
▪ Double-wall with integrated thermo plate and external insulation

| TECHNICAL DATA – MAX 1200	
RATED VOLUME	1800 l
FILL LEVEL	approx. 70 %
CAPACITY	1200 kg
OUTER CYLINDER DIAMETER	approx. 1300 mm
LENGTH, INCLUDING DRIVE	approx. 2400 mm (without vacuum suction) approx. 4900 mm (with vacuum suction, BB600)
WIDTH	approx. 1400 mm
HEIGHT WITH BASE FRAME	approx. 2500 mm
DRAINAGE HEIGHT	approx. 740 mm
ELECTRICAL CONNECTION	3Ph/N/PE; 400/440V; 50/60 Hz or 3Ph/N/PE; 220V; 50/60 Hz

VACUUM CONNECTION
with integrated water separator

STANDING CONTAINER
features a thermal plate and insulated exterior

FEED SLIDE
pneumatic, optional

MAX 1200
loading and discharge from one side

WEIGHING CELLS
optional
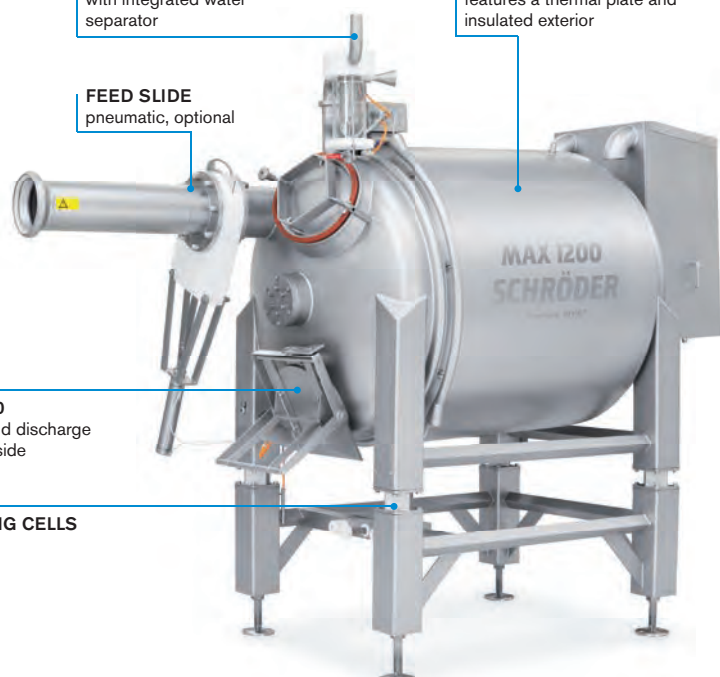
MAX 600/1200 control unit

The intuitive user interface of the controller guides the program, guaranteeing safe, practical operation while storing all audit-relevant data.

The functions in manual mode include manual control of all process parameters (for example: massaging, cooling and vacuum). In automatic mode, individual recipes can be selected and started automatically by setting a planned start or end point.

The MAX recipe management system offers maximum flexibility as part of the automatic program sequences. It enables both the use of simple automatic programs with just a few individual steps and user-friendly input of complex recipes and sequences in up to five phases of the program.

Pre-program – Bridges the time until the start of the main program (for example, initial massaging, keeping cool)

Main program – up to three possible phases programmable:

Part 1 – Linear sequence, step by step series of short programs with few individual steps

Part 2 – Cyclical sequence, simplified entry of long programs using an adjustable number of repetitions of the individual steps

Part 3 – Linear sequence, to complement of part 2, a final step-by-step sequence can be programmed

Post-program – Bridges the time between the end of program and discharging (for example, temperature maintenance)

Features of the MAX 600/1200 control unit

- 100 freely selectable recipes for automatic operation
- Alarm and event log in the ring buffer for 1000 entries
- Recording and storing the process parameters (speed, vacuum, operating time)
- Detection and securing of filling and dosing quantities in the presence of weighing cells
- User management

Home

Recipe start

Recipe, main program

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)

AB Process Systems | AVURE TECHNOLOGIES | C.A.T. | DSI | FORMCOOK | FRIGOSCANDIA | MEPSCO

Northfield Freezing Systems | SCHRÖDER | STEIN | TIPPER TIE | Wolf-tec POLAR TECHNOLOGY | X·VISION

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