



SCHRÖDER

MAX 3000 / 6000



Massager

Highest yield and maximum protein activation



MAX massaging technology

The procedural principle of the MAX massaging technology is based on knowledge from the MYAC decomposition theory, and has been implemented by means of horizontal mounting of a rotating paddle shaft in a fixed container. The massaging effect is achieved using the spirally-arranged paddles. These produce extremely effective movement of the meat mass, and transfer the massaging energy directly into the muscle (a horizontal and vertical material flow occurs inside the container due to the specific paddle position). This paddle technology, in combination with an extremely high degree of system filling and active jacket cooling, leads to very efficient and effect protein activation. Your benefits: demonstrably shorter process times and better yields.

MAX technology means

- Intensive protein activation, particularly in the individual muscle
- Improved intra-muscular and extra-muscular slice cohesion
- Low protein abrasion on the surface of the product (due to the active jacket cooling)
- Increased water retention, tenderness and more stable structure in the end product
- Highly efficient due to filling volumes of up to 85%

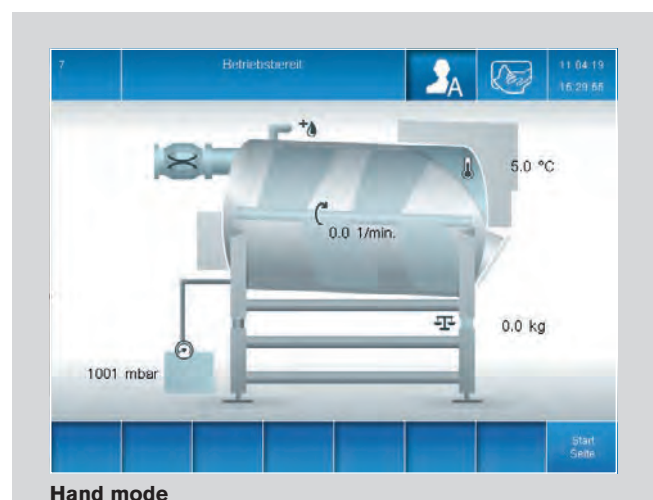
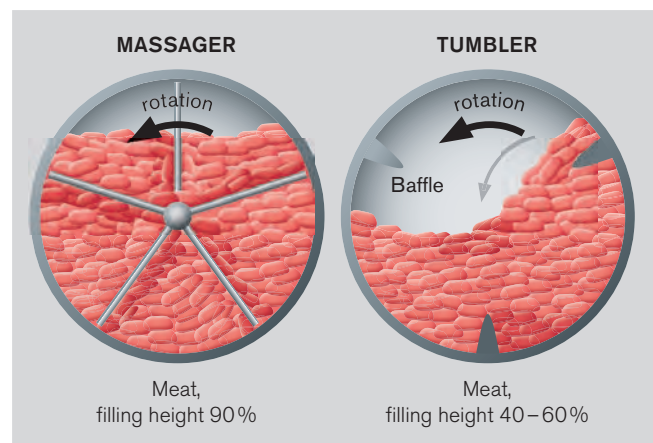
Control

The intuitive user interface of the controller guides the user through the program, guarantees safe and practically-oriented operation, and stores all audit-related data.

- 100 freely selectable recipes for automation control
- Alarm and event history in a ring buffer with 1000 entries
- Recording and storage of the temperature for the product and the cooling system
- Recording and storage of the process parameters (speed, vacuum, operating hours)
- Recording and storage of the weights if load cells are present

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.



Hand mode

MAX 3000 / 6000

The first class of massage units for large capacities – highly productive, powerful and reliable, can handle quantities of up to 3000kg or 6000kg.

Designed in accordance with the in-line principle: Production lines with multiple units make ideal product flow possible without the risk of path crossing or cross-contamination.

A wide range of options makes incorporation in any industrial manufacturing process possible. From automatic feeding by means of vacuum loading to program-controlled, intelligent Schröder FLOWMAX belt emptying.

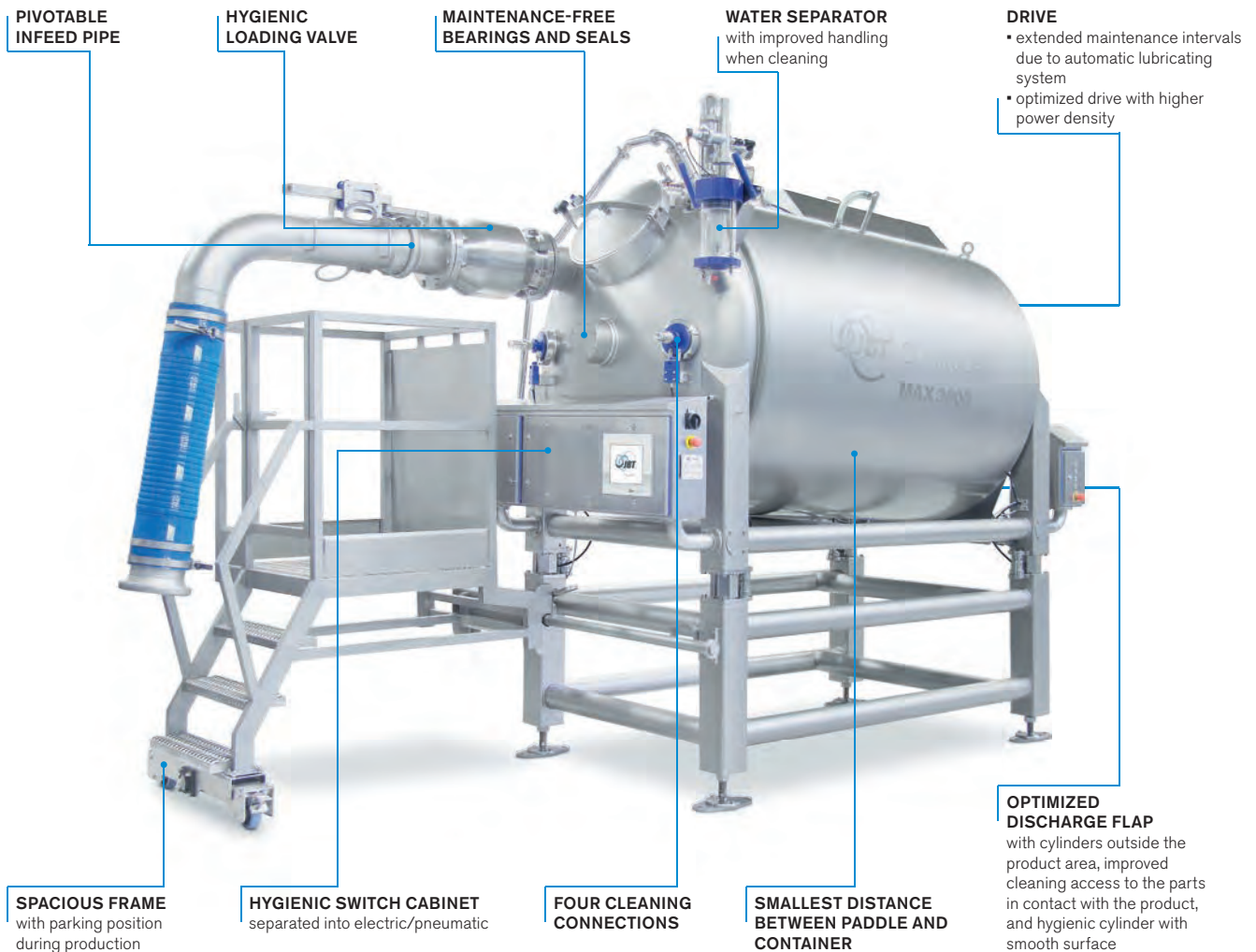
TECHNICAL DATA	MAX 3000	MAX 6000
NOMINAL VOLUME	3600 Liter	7000 Liter
FILL LEVEL	approx. 84 %	approx. 86 %
CAPACITY	3000 kg	6000 kg
OUTER CYLINDER DIAMETER	approx. 1500 mm	approx. 2000 mm
MACHINE LENGTH, INCLUDING DRIVE (WITHOUT VACUUM SUCTION UNIT)	approx. 3300 mm	approx. 3375 mm
MACHINE WIDTH	approx. 1720 mm	approx. 2090 mm
HEIGHT WITH BASE FRAME	approx. 2970 mm	approx. 3450 mm
DISCHARGE HEIGHT	approx. 960 mm	approx. 960 mm
COMPRESSED AIR	min. 6 bar	min. 6 bar
ELECTRICAL CONNECTION	3Ph/PE; 400/440V; 50/60 Hz	3Ph/PE; 400/440V; 50/60 Hz

Standard version

- Thermo-plate and external insulation
- SCHRÖDER 10.4" touch panel
- 100 / 160 m³/h rotary vane vacuum pump
- Connections for cleaning nozzles
- Connection to customer cooling system (coolant: propylene glycol brine)
- Pneumatic feeding valve
- Large emptying flap

Options

- Paddle with bulge for delicate products
- Load cells
- Product-specific feeding (lifting tipper, belt, priming tanks)
- Feeding container with batching software for producing a batch
- FLOWMAX automatic conveyor emptying system
- Dosing and spraying unit



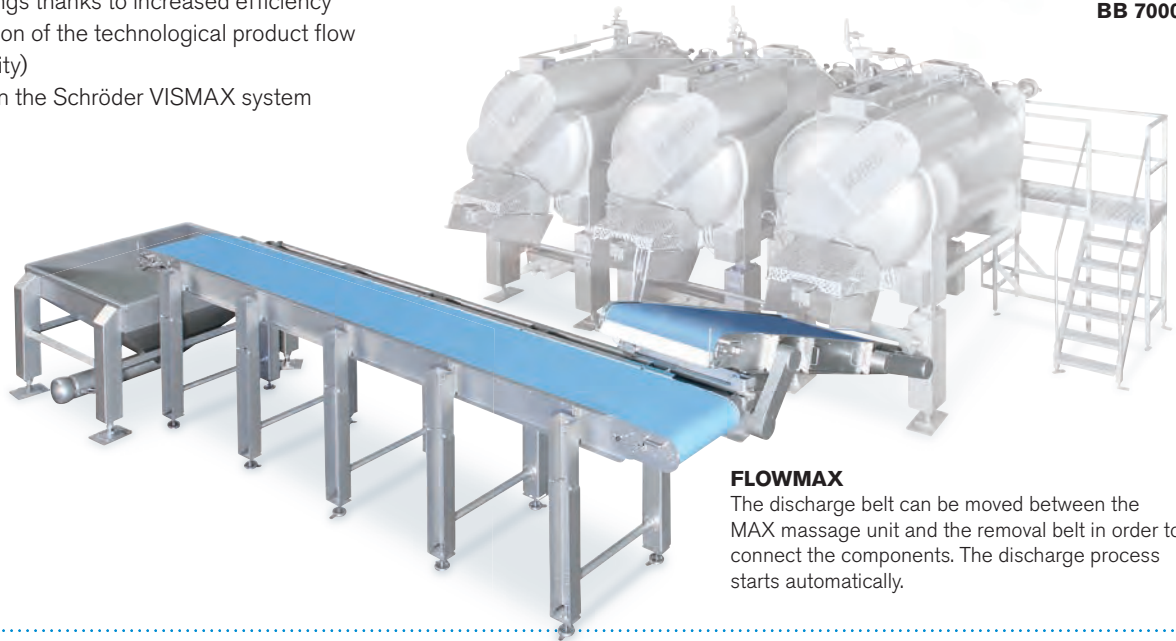
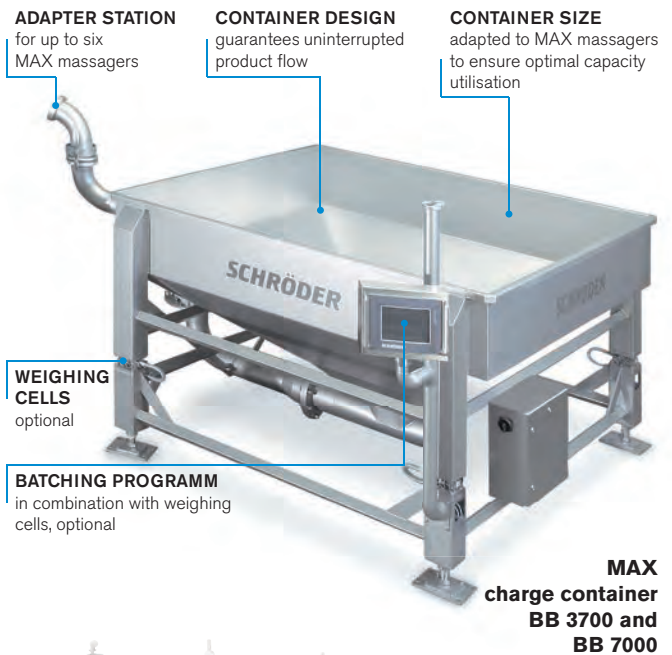
MAX System features

A wide range of enhancements enable the MAX massaging technology to be optimally adapted to the individual manufacturing processes. The MAX loading container optimises the process cycle through the program-controlled pre-batching of products with marinades (brine) and additives. The vacuum loading enables efficient and hygienic product supply. Manual or automatic discharge is possible.

In comparison with tumbler technology, less production space and fewer personnel are needed due to the automated processes.

MAX technology: Increase in productivity

- 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
- Rationalisation of the technological product flow (line capability)
- Integration in the Schröder VISMAX system



FLOWMAX
The discharge belt can be moved between the MAX message unit and the removal belt in order to connect the components. The discharge process starts automatically.

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)



Northfield PROCESS SYSTEMS

SCHRÖDER

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Wolf-tec POLAR TECHNOLOGY

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