

Open-top derinding and defatting

OTB50



- Ideal operator ergonomics
- Space-saving designs for processing lines
- Highly flexible setup
- Class-leading hygiene
- Low cost of ownership

Benefit from our experience

For a wide range of processing companies, Marel's skinning technologies can offer the benefit of nearly 70 years of experience in the yield-conscious removal of rind, membrane and fat tissue.

With the OTB50, every processor will find the right solution for a safe removal of skin and fat in one handling from their products. This open-top derinding and defatting skinner is extremely accurate, offering a real added value. It is a market leader in terms of operator comfort, robustness, durability as well as quick and easy cleanability.



Gain maximized yield and minimized rework

Marel's skinning machines will gently remove the skin and fat plate, leaving only the lean meat where it is most profitable, namely on the cut itself.

Marel's OTB50 range has been designed for open-top derinding and defatting of meat cuts of boneless pork shoulders as well as boneless and bone-in pork legs (only derinding).

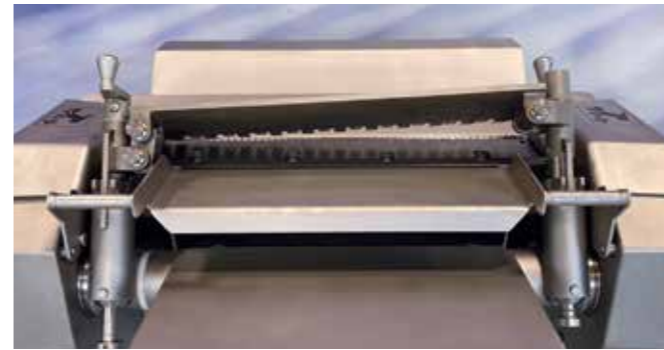


Built to last

An outstanding feature of the OTB50 series is the Variable Frequency Drive that can be used to control the speed of the tooth roll. This drive allows for adjustment of the tooth roll's speed to a specific application or operator skill level and helps achieve the highest yields.

Using simpler, reduced components and an easier-to-maintain drive system, the cost of ownership has significantly improved compared to previous models.

The system has been designed with operator ergonomics in mind. This results not only in higher yields but also in improved working conditions.



Option: customized workstation height

Highly efficient, power-saving operation

The OTB50 performs highly effectively, precisely and power-efficiently and achieves a perfect skinning result.

The symmetrical sides of the machine, together with the recessed front panel, allow operators to stand closer to the skinning mechanism. During their work shift, there is virtually no need to reach, lean or make other strenuous movements to operate the system. Side panels without control levers or handles also ease the integration into any processing line. These features add to the flexibility in processing line layouts. The system can be operated left-sided or right-sided without compromising operator ergonomics.

To start the skinning process, the operator utilizes a flat foot treadle, allowing to take an easy and comfortable position while operating the machine.

For skin trim collecting purposes, Marel's OTB50 offers plenty of space at the rear end of the machine for a wide variety of trim conveyors. The design also allows standard skin boxes to be pulled from the front end of the machine. The operator doesn't have to reach from the side of the machine to exchange trim boxes.

Thanks to the perfectly designed pivot point and locking feature on the working surface tray, heavy-duty trays are easy to open and close.

Option: customized workstation height

Using a simple foot-operated pump, the working height of the machine can be adjusted to the height of the processing line. The operator can easily set a customized working height for better ergonomics.

Outstanding cleaning features to ensure good results

For consistently good results, the tooth roll is continuously cleaned by a fixed stripper comb. This comb is operational at a precise location that ensures the best removal of the skins.

At each end of the tooth roll, there is a hygienic, grooved radius that acts as a drain. Product and grease residues will not build up or enter the bearing housing areas. The grooved radius helps facilitate better sanitation and improves the hygiene standard in this food area.

The large diameter of the tooth roll really makes for a more robust machine that helps control yield loss in derinding/defatting applications. This feature also extends the service life of the tooth rolls.



Optimal hygiene and safety

Skinning is all about the blade; it has a major influence on the result and yield. Above all, the blade should be safe.

The OTB50 series eminently features cam-actuated fasteners, which enable a particularly quick and easy exchange of knives.

The blade clamp's design prevents tampering and ensures a correct installation of the blades every time. Like this, the clamp guarantees consistent results and high yields.

For cleaning, as well as for blade exchanges, the blade clamp can be stored in the tray. Besides saving time, this reduces the risk of injury to operators and cleaning staff. Moreover, accidental damage of parts, due to mishandling during blade exchanges and sanitation processes, is prevented.

Thanks to the ingenious integration of the primary and secondary skinning mechanisms of the OTB50 system, the thickness of fat and skin trim stays consistent during the entire skinning process. If needed, the operator can adjust the fat skinning thickness

independently from side to side, allowing for optimal derinding/defatting results.

When developing skinning solutions, Marel's top priorities are not only performance and yields, but also food safety and hygiene. That is why the systems feature sloped surfaces overall, preventing dirt particles and water from collecting. The use of rounded outside and inside corner edges on the entire machine also helps achieve the highest hygiene standards in the industry. Every single component used in the derinding/defatting skinner has been approved for use in the food industry.

Marel OTB50 complies with the highest safety standards of the CE and EN 12355 for skinning machines.

Marel's skinning solutions respect the highest level of safety standards in the industry. Every machine features a master disconnect switch (with an integrated Lockout/Tagout procedure) and an emergency stop button. Each Marel machine will comply



with safety best practices of your particular processing facility.

The integrated operator indicator light gives the operator a direct easy view of the machine's status. Now the operator can quickly determine if all safety requirements of the machine have been met. When not, the machine will not operate. Marel applies directional coded safety magnets in the entire safety area of the OTB50. These tamper-proof magnets provide one of the highest levels of safety. They ensure that the machine will pass any safety audit, wherever in the world.

The two 12 mm stainless steel side housings are extremely robust. They guarantee a flawless operation of the skinning mechanism continues for many years. The bearings in the skinning mechanism will also enjoy an extended life expectancy. Factory tolerances will be respected for many years, even after rebuilds.

TECHNICAL DATA	
Cutting width	500 mm (both for upper and lower blades)
Machine width	844 mm (33.2")
Machine height	1059 mm (41.7")
Machine depth	978 mm (38.5")
Weight	233 kg (514 lbs)

TRANSFORMING FOOD PROCESSING

