

MAX

2500 / 3000 / 6000

Massaging technology



**STRONGER
TOGETHER**

SCHRÖDER
THE SAFE SIDE OF FOOD.

MAX Massaging technology

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 mechanical energy directly to the muscle. The specific paddle positions generate a horizontal and vertical flow of material within the container. This results in a uniform and effective massaging action, which is additionally supported and accelerated by the system's high degree of filling.

MAX 2500 Massager

The MAX 2500 – efficient and reliable. The economical solution in the world of Schröder massagers. Sound basic equipment, optimum price-performance ratio, and can be integrated in every Schroeder production line thanks to the inline concept (loading at the front, unloading at the back).



MAX technology means:

- 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 final product
- Highly efficient thanks to the high filling volume of the container

Controller

The intuitive user interface of the controlling unit guides through the program and guarantees safe and practical operation while storing all audit-relevant data.

- 100 freely selectable recipes for automatic operation
- Alarm and event log in the ring buffer for 1000 entries
- Recording and storing the temperature for product and cooling system
- Recording and storing the process parameters (speed, vacuum, operating time)
- Recording and storing the weight when weighing cells are present

Technical data

| | |
|---------------------------------|---|
| Nominal volume | 2900 l |
| Fill level | approx. 86 % |
| Capacity | 2500 kg |
| Outer cylinder diameter | 1500 mm |
| Machine length, including drive | 2400 mm (without vacuum suction unit) |
| Machine length, including drive | 5300 mm (with vacuum suction unit, BB600) |
| Machine width | 1600 mm |
| Height with base frame | 2900 mm |
| Discharge height | 940 mm |
| Electrical connection | 3x380 – 420V, N, 50 Hz or 3x380 – 460V, 60 Hz or 3x200 – 240V, 50/60 Hz |

MAX 3000 / 6000

Massager

The top-of-the line massager for large capacities – highly productive, powerful, reliable. With the MAX 3000 and 6000, quantities of up to 3000 kg or 6000 kg can be processed.

A wide range of options make integration into any individual industrial manufacturing process possible. From automatic loading by suction through to the program-controlled intelligent Schröder FLOWMAX belt discharge system.

Loading valve
Pneumatic.

Connection for refrigerant
Propylene glycol.

Manhole
For inspection.

Drive
With automatic chain lubrication, optional.

Touch panel control
STP 104

Straightforward operation, ergonomically designed.

Discharge flap
Pneumatic.

Basic configuration

- Thermoplate and insulated exterior
- Schröder 10.4" touch panel
- 100/160 m³/h rotary slide vacuum pump
- Connection ports for cleaning nozzles
- Connection to customer's cooling system (refrigerant: propylene glycol)
- Pneumatic loading valve
- Generously dimensioned discharge flap

Options

- Paddle with bulge for sensitive products
- Weighing cells
- Product-specific loading (lifting-/tilting-device, belt, suction container)
- Loading container with batching software for completing a batch
- FLOWMAX automatic belt discharge system
- Dosage and spraying device

Technical data

| | |
|---|---|
| Nominal volume | 3600l / 7000l |
| Fill level | approx. 84 % / 86 % |
| Capacity | 3000 / 6000 kg |
| Outer cylinder diameter | approx. 1500 mm / 2000 mm |
| Machine length, including drive (without vacuum suction unit) | approx. 3325mm / 3400mm |
| Machine length, including drive (with vacuum suction unit) | approx. 4700mm / 4700mm |
| Machine width | approx. 1670mm / 2040mm |
| Height with base frame | approx. 3120mm / 3600mm |
| Discharge height | approx. 900mm / 900mm |
| Compressed air | min. 6 bar |
| Electrical connection | 3x380 – 420V, N, 50 Hz or 3x380 – 460V, 60 Hz or 3x200 – 240V, 50/60 Hz |



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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^{web} system



FLOWMAX

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

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. |

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

Optional.

Batching program

In combination with weighing cells, optional.

MAX charge container
BB 3700 and BB 7000



Special paddles

Designed for application-specific massaging.