



3-year
warranty

V1330 D

Automatic derinder

for
**derinding
& barding**
(pork)

A compact machine to derind
your pieces of meat

- ▶ Articulated support wheels
- ▶ Thickness adjustment
- ▶ Continuous operation
- ▶ Safety comb
- ▶ Option: manual operation with outfeed conveyor

V1330 D Automatic derinder

The V1330 D is a compact machine for derinding all types of boneless meat and shaping bards.

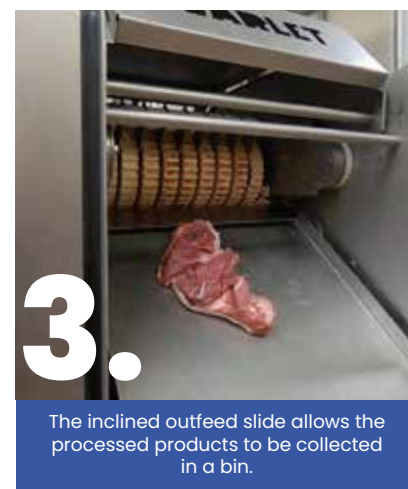
The thickness adjustment handle, by notches, allows constant derinding to optimize work. The V1330 D can work for shallow derinding and up to 7 mm.

To derind meat with bone (ham or shoulder), the machine can be switched to manual mode (optional). In this mode, the machine is controlled by a foot pedal, and a removable work table replaces the infeed conveyor.



Key features

1. Easy to use; no specific maintenance required
2. Notched thickness adjustment for more stability
3. Space-saving design with an inclined outfeed slide
4. Dual position for pressure rollers: high or low position depending on product thickness
5. Removable set of pressure rollers
6. Safety cover (disengaged in manual mode)
7. Removable infeed conveyor (optional removable outfeed conveyor)
8. Quick and easy cleaning (removable blade guard without tools and tilting safety comb)
9. 100% stainless steel



Available options

- ▶ Manual mode
- ▶ Outfeed conveyor
- ▶ Blade holder support
- ▶ Adjustable Shore hardness for pressure rollers (standard: 50 Shore)
- ▶ Thickness > 7 mm upon request

Technical information

Capacity: 15 to 40 pieces/min
Working width: 488 mm
Speed, infeed belt: 15 m/min
Weight: 170 / 195 kg
Standard power connection: 400 V three-phase, 50 Hz*
Power consumption: 0.73 kW three-phase

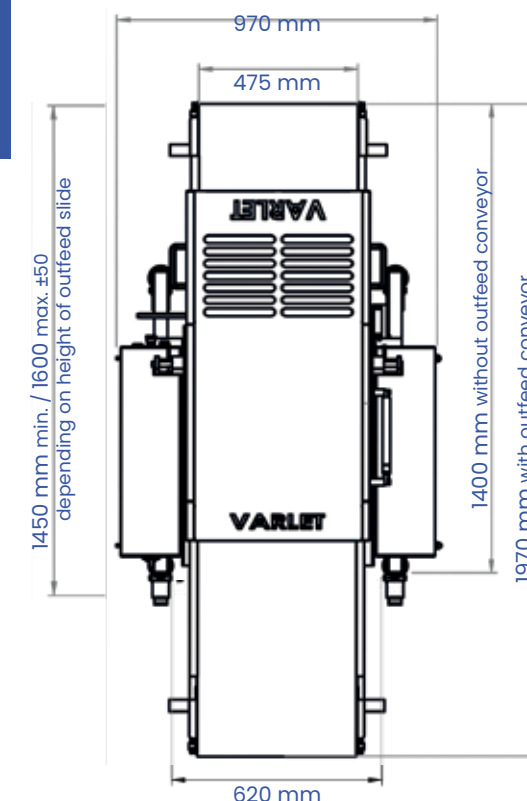
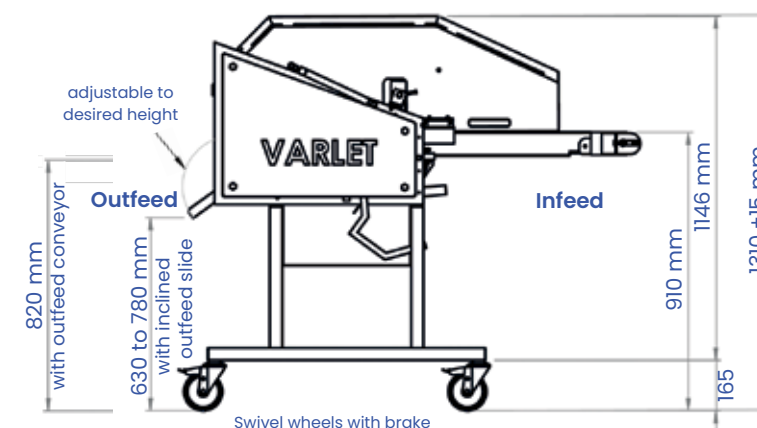
* other power connection available upon request



Flash this QR code to watch the video introducing the V1330D machine



Layout diagram (V1330 D)





VARLET MACHINES

Founded in 1933, Varlet Machines is a French company based in Boulogne-sur-Mer, which designs, manufactures and sells machines for processing fish, meat and poultry.

With an experience of more than 80 years and the will to answer the more and more demanding expectations of the market, the company is today the first French manufacturer of machines in this field.



Varlet Machines, 12-14, rue de Magenta,
62200 BOULOGNE-SUR-MER, FRANCE



Tel. : +33 (0)3 21 31 49 26



contact@varletmachines.com



www.varletmachines.com