



**3-year**  
warranty

**V340CD / V340C / V340D**  
Membrane remover / Derinder

for **all types**  
of **meat**

▶ ***A manual machine*** to easily remove the membrane and/or derind your products

- ▶ Easy to use
- ▶ Femoral control
- ▶ Without air injection
- ▶ Interchangeable blade
- ▶ Thickness adjustment using a handle (depending on model)

## V340CD / V340C / V340D Membrane remover / Derinder

The V340 machines are ideal for butchers and delicatessen makers who want to process all types of meat (horse, beef, pork, ostrich, etc.) up to 400 kg per day. They are equipped with a toothed roller combined with a comb to properly grip tendons or rind.

The V340C (membrane remover) removes surface tendons from all products. The V340D (derinder) removes the rind from all products (preferably deboned to avoid breaking the blade).

A side handle (CD and D versions) enables precise thickness adjustment for derinding and shaping lard strips.



Skirt steak

Bib

Bard

## Features

1. Machine on support on wheels
2. Compact machine with a working width of 400 mm
3. Femoral control
4. Self-cleaning roller with mechanical system (Cleaner)
  - No air injection
5. Thickness adjustment (CD or D)
6. Interchangeable blade
7. Easy to move: machine on 4 swivel wheels
8. No specific maintenance required
9. 100% stainless steel



## Technical information

**Capacity:** up to 400 kg of meat/day  
**Working width:** 400 mm  
**Working speed:** 28 cm  
**Weight:** 70 kg  
**Standard power connection:** 3 x 400 V, 50 Hz\*  
**Power consumption:** 0.55 kW  
**Noise level:** 65 dB (A)

\* other power connection available upon request

Flash this QR code to watch the video introducing the V340 machine



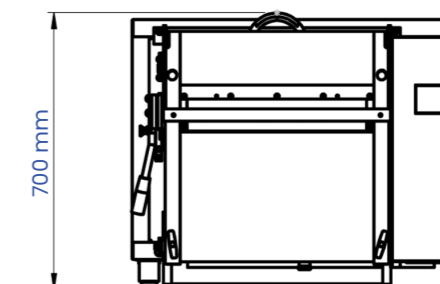
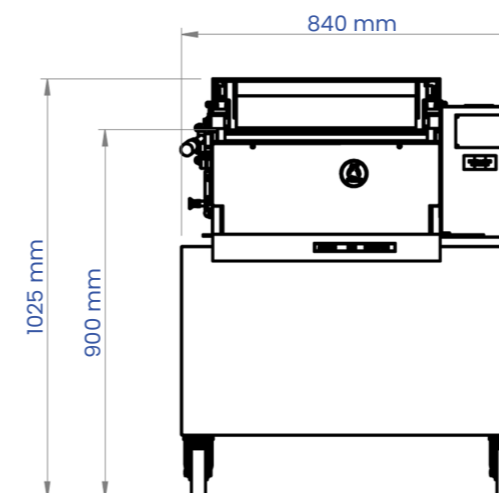
### Available options

- ▶ Bearing roller (C, CD or D)
- ▶ Blade holder support (C, CD or D)

The bearing roller (available as an option on each of the C, CD, and D versions) provides uniform pressure for shaping lard strips and derinding other flat products. It also eliminates the need to manually press on flat products during membrane removing (flank steak, skirt steak).



### Layout diagram (V340)





## 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.



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