

Poultry skinning machines

Particularly economic and gentle



Cortex CB 496 POULTRY



Cortex CB 496/6 POULTRY

Features and application range

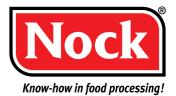
- cutting width: 430 mm
- cutting speed: 24 m/min
- automatic skinning machine for chicken breast, whole chicken legs, chicken drumsticks, chicken thighs and boneless turkey legs
- notice: Manual refinishing may be necessary.
 Turkey wings can not be processed with this machine.

Standard equipment

- special pressure wheelsfor poultry
- spring suspended blade holder
- spring suspended pressure roller, infinitely adjustable in height
- infeed conveyor belt
- output conveyor belt
- NOCK POWER PLATES® for outstanding robustness and service friendliness
- NOCK EASY-FLOW® safety cover for reliable product flow and better processing hygiene
- lockable castors
- stainless steel
- stainless steel bearings

Options

- discharge conveyor belt for removed skin
- plastic modular belts
- inflated pressure balloon
- machines with bigger cutting width



Technical data Cortex CB 496 POULTRY	
cutting width	430 mm
cutting speed	24 m/min
maximum throughput height	90 mm
blade gap	0 - 5 mm
apply length on infeed conveyor belt	400 mm
infeed conveyor belt (1)	850 x 425 mm
output conveyor belt (1)	850 x 425 mm
discharge conveyor belt for removed skin (1)	650 x 425 mm
overall dimension W x H x D	800 x 1190 x 1860 mm
weight	240 kg
motor performance	0.75 kW
electrical connections	3 AC - 400 / 230 V - 50 (60) Hz CEKON 16 A other voltages upon request
compressed air	not required
water consumption	not required

(1) external dimension of the conveyor frame

NOCK Maschinenbau GmbH Industriestrasse 14 77948 Friesenheim / GERMANY **Tel.: +49 (0) 78 21 / 92 38 98-0** E-mail: info@nock-gmbh.com

© 2013 NOCK Maschinenbau GmbH