

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 wheels for 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



Know-how in food processing!

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

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