

Meat processing

Professional solutions

Belly slices cut fast

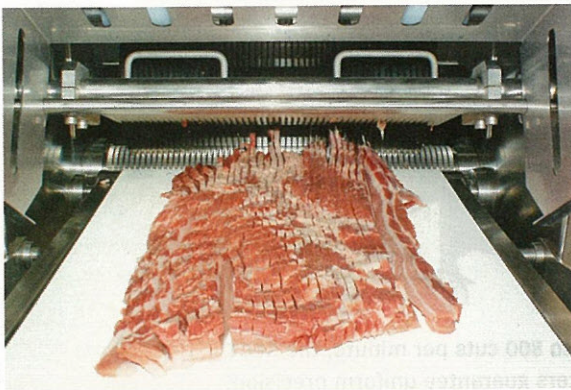
Thin pork belly slices for those popular torchlight sticks are being cut by the practice-proven round knife cutting machines type Cortex CB 495 slicer from equipment manufacturer Nock of Friesenheim near Offenburg, Germany, which do the job particularly fast, gentle and in an economically efficient manner, as the company itself points out. To continue with that product statement, a complete belly is simultaneously being cut into slices which, dependent upon type of unit construction, may for example have a thickness 5.5 or 7 mm. Thanks to a continuous belt speed of 18 m/min, the most price-favorable model configuration type Cortex CB 435/4E Compact slicer already reaches a capacity of more than five tons per hour.

Next, the slicer 200, type Cortex CB 495/7K, which comes with an operating width of 600 mm, enables belly cutting in crosswise direction as well. The equip-

ment unit's knife shaft can be changed within just a few minutes so that barbecue steaks can be cut with that unit as well. The round

knife cutting machines type Cortex CB 495 Slicer are being used in case large quantities of meat, poultry, fish and other products, not containing bones, are to be gently and economically cut into strips or slices.

As is the case with all machines from Nock, the high-hygienic sanitational construction as well as large and smooth unit surfaces allow fast and simple cleaning. The infeed and discharge belts can be removed from the machine in seconds, without any tools necessary. The Nock-typical base plates (Power-Plates) of 15 mm thickness, to be found inside the machine, turn this unit into a robust, service-friendly piece of equipment with a long useful lifetime.



The round knife cutting machines type Cortex CB 495 Slicer cut 7 mm belly slices for torchlight meat sticks fast, gentle and in economically efficient manner.

Nock