

# Fleischwirtschaft International

Journal for meat production, processing and research

6 / 2010

## Industry News

**Nock**

### Derinder suitable for industrial use

The Nock Cortex CB 604 belongs to the new generation of full automatic conveyor belt derinders which the German manufacturer Nock GmbH (Friesenheim) developed especially for industrial use in meat cutting plants. This machine has been approved for several years in the harsh every day production and is available as a foot model with steering rollers, which allows the simple removal of skins with trolleys or with a skin removal belt also laterally. Alternatively this machine is also suitable as a suspended version to be integrated in the production line. Despite a 600 mm cutting width, the machine casing is only 900 mm wide and 720 mm high.

In close work with key customers, the company was able to constantly develop his blade holder technology, without making it more complicated or prone to break downs. Its skin-




Nock Cortex CB 604 is a fully automatic conveyor belt derinder.

ners obtain a perfect cut also with "hard" (low-fat) skinning without requiring compressed air. The infinitely adjustable and spring suspended pressure unit guarantees a reliable and gentle processing of both thin and of high products. The cutting speed is 29 m/min.

Since 1990, Nock uses the typical 15 mm thick base plates inside the stainless steel machine

construction. The blade holder, pressure unit, conveyor belt drives, all mechanical strongly burdened parts are mounted upon this construction elements. In comparison to other common machines in which the parts are directly mounted onto the thin casing, these solid plates function even after many years without any signs of fatigue or deformation. Service personnel appreciate this Nock construction as all drive elements are easily accessible after opening of the side covers. Last but not least the Nock Power Plates® allow the exterior of the machine to be designed with large smooth areas – an advantage for hygiene and cleaning.

The Nock Easy-Flow® safety cover is constructed similar to a tunnel and protects the product flow against the sides guaranteeing a reliable product flow.

 [www.nock-gmbh.com](http://www.nock-gmbh.com)