

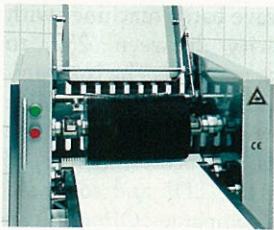
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Compact slicer for various needs

The **Nock** Fleischereimaschinen GmbH (Friesenheim, Germany) slicing machines type Cortex CB 495 slicer have been operating



for ten years to cut large amounts of meat into strips or slices. Nock introduces now a smaller model, the Cortex CB 435/4E compact-slicer. It has a 300 mm cutting width and can be continuously loaded by an in-feed belt. For larger amounts the optional output belt is recommended. The 200 mm blades allow a maximum throughput height of 70 mm. Depending on the product the smallest blade distance is between 6 and 8 mm.

The machine slices simultaneously without squashing or pressing the product – an advantage in comparison to other cutting methods. High capacities can be reached with the 18 m/min cutting speed. The new Nock compact-slicers have versatile applications. Solely frozen products or products with bones can not be sliced. The compact-slicer corresponds to the safety standard EN 12355 and might be loaded by non-trained staff too. The large, smooth surfaces allow simple and quick cleaning. The infeed-, and output belts can be removed without tools and the 15 mm base plates stabilise the machine.

 www.nock-gmbh.com