

seafood PROCESSOR

SKINNING



Nock claim their high-capacity Skinex SB 495/T Twin fish skinning machine provides an excellent yield

◀ NOCK'S TWIN SKINNER

THE high capacity Skinex SB 495/T Twin is one of the latest skinning machines from German manufacturer Nock, which claims it provides excellent yield.

Nock produces a range of fish skinners including machines with conveyor system, open top machines and table models. They concentrate on providing machines that maximise yield.

'Due to strongly increased prices for the most important fish worldwide, the yield has become a deciding factor of more and more importance when buying such a machine,' Egon Albert Meel, Nock's sales manager, tells *Seafood Processor*.

Attracting great interest at this year's Seafood Processing Europe show in Brussels, the Nock Skinex SB 495/T

Twin allows thin skinning with a sharp blade as well as with a blunt blade (silver skinning). Deep skinning is also possible. Equipped with a double lane in-feed, the machine has an enormous capacity of up to 450 fillets per minute, according to Meel.

'From experience, processors can reach a better yield of at least one percentage point with such a machine, in comparison to the common automatic skinning machines,' he says. 'Compared with open top machines or manual skinning, improvements of several percentage points are common; this way the cost of the machine is liquidated within a few months.'

The skinning machine is suitable for processing several varieties of fish, such as tilapia, basa, catfish, pollock and cod, and is available as a single-lane version.