



Know-how in food processing!



Poultry skinning machine Cortex CBP 496 VARIO

Economical skinning of chicken corpus

Poultry skinning machine



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Cortex CBP 496 VARIO

Features and application range

- **Conveyorized double lane skinning machine for chicken corpus** (chicken breast with skin and bone)
- cutting speed: 24 m/min
- cutting width: 2 x 160 mm

Standard equipment

- **Special pressure roller (paddle roller) with variable speed and adjustable counterweight for chicken corpus**
- infeed conveyor
- discharge conveyor
- special poultry skinning blade
- blade holder spring suspended
- special transport roller for poultry skinning
- dynamic (counter-rotating) stainless steel cleaning roller
- NOCK Air-Jet compressed air cleaning system
- NOCK POWER PLATES® for special 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 for removed skins
- plastic modular belts
- sister models CBP 496 POULTRY and CBP 695 POULTRY for skinning of chicken breast without bone, whole chicken legs, thighs and drumsticks



Technical data / Cortex CBP 496 VARIO

cutting width	2 x 160 mm	motor performance	0.75 kW
cutting speed	24 m/min	electrical connections	3 AC - 400 V - 50 Hz IEC 60309 16 A 6h other voltages upon request
maximum throughput height	160 mm		
apply length on infeed conveyor	530 mm	compressed air connection	5 < p < 10 bar plug coupling DN 7.2 (G1/4 external)
infeed conveyor ^①	1370 x 425 mm		
output conveyor ^①	850 x 425 mm	compressed air consumption	approx. 250 l/min (surrounding pressure)
discharge conveyor for removed skin ^①	650 x 425 mm		
overall dimension W x H x D	800 x 1250 x 2380 mm	water consumption	not required
weight	265 kg		

① external dimensions of the conveyor frame



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