

# FLEISCH WIRTSCHAFT

## International

Journal for meat production, processing and research

### Nock

## Derinder processes all meats

**T**he derinding machines designed by Nock Maschinenbau GmbH from Friesenheim, Germany, persuade through their good derinding results. They operate with an ingenious geometry of the transport roller, blade holder, pressure device and infeed conveyor. The blade holder mounting is spring suspended so that the blade holder adjusts optimally to the thickness of the rind (skin). The pressure roller is also spring suspended in all models and in most models it is also infinitely variable in height. This way

all pieces such as belly of pork, backs of pork, top pieces of bacon, flat cuts, loins, hams and so on can be flawlessly derinded. Even freshly slaughtered meat can be easily processed. Bacon slabs can also be sliced.

The Nock Active Skin GripPer (ASG) is optionally available for all industrial models. It offers a lot of important advantages like flawless first cut and perfect derinding also with very thin skinning and a noticeable increase of yield assuring best rind quality.

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