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New and proven products



Nock Maschinenbau GmbH (Friesenheim, Germany) is going to show an extensive range of new, further developed and already established machinery. The exhibited conveyerised derinding machine Cortex CB 604 with a cutting width of 600 mm and a cutting speed of 29 m/min allows - thanks to its base frame open to all four sides - also a side removal of the rind. Its new blade-holder technology Active Skin Gripper entails impressive advantages: perfect first cut and derinding also when derinding extremely thin; considerable increase of yield and best rind quality; longer durability of the rubber pressure wheels and protection of the blade because of less contact with the rind. The high-performance membrane skinner Vliesex V 5744 Turbo is a reference regarding the achievable yield. With the ultra-flat working table it offers advantages thanks to an all-round and barrier-free infeed or outfeed of

the commodity to be membrane skinned as well as when derinding long pieces of beef or pork. New is the trapeze-shaped housing for all Nock membrane skinners, providing a maximum stability when crossing uneven floors. Producers of Kebab skewers or Gyros meat find affordable top technique for rationalising their factories: The Kebab cutting machine Cortex CB 503 Kebab with Integrated Product-Return System spares a second operator and saves a lot of space. The blade holder of this machine has been optimized in order to gently cut thin layers of meat and it can be adjusted infinitely from 0.5 - 8.0 mm. The circular blade cutting machines with an operational width of 300 - 600 mm and different blade diameters cut deboned pork meat, beef or veal, poultry, fish and many other products very protectively in slices or strips. With a continuous belt speed of 18 m/min tremendous operational capacities are achieved. Installations of two machines placed rectangular gently cut cubes of excellent cutting quality and efficiency and easily accomplish industrial quantities. The new Quattro-Slicer with 4 mounted circular blade rollers permits to change the blade distance within seconds.

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