



Know-how in food processing!

- **Solid.**
- **Sturdy.**
- **Durable.**



The 15 mm

NOCK POWER PLATES®

Approved since 1990

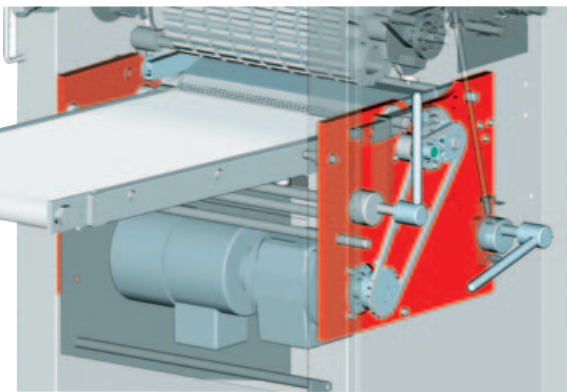




Know-how in food processing!

The NOCK POWER PLATES®: Solid. Sturdy. Durable.

The construction of the NOCK derinding, membraning and cutting machines as well as the fish and poultry skinning machines differ radically from the structure of machines of other manufacturers:



The mechanically highly strained machine components, such as drive, transport roller, blade holder, pressure unit, etc. are mounted on solid, 15 mm thick base plates, the NOCK POWER PLATES®. These are found in the machine's casing and consist of high-strength, corrosion proof (saltwater proof) aluminium alloy, that is also e.g. used for motor construction. The NOCK POWER PLATES® play a deciding role in comparison to other brands where these elements are constructed directly onto the casing.

● Permanent precision

The NOCK POWER PLATES® have an absolutely even surface. The notches and drilled holes for bearings are inserted with high precision by modern CNC machines. An ample material thickness is available for threading, e.g. to mount bearing rims. Welding that will cause unavoidable material distortion is not necessary. Consequently the NOCK POWER PLATES® guarantee an excellent bearing alignment and precise positioning of the machine components. And thereby a permanent improved function of the machine.

● No material fatigue

Stainless steel is an essential material for foodstuff machinery. However, stainless steel is a relatively „soft“ metal and is prone to material fatigue when falsely applied.

With foodstuff machinery there is enormous strain with numerous load alternations, which must be accommodated for by the bearing carrier. Even with several millimetres or with a double up, stainless steel panels are no match for this strain. Sooner or later material fatigue, deformation and crevices will appear in industrial highly strained machines.

The 15 mm thick NOCK POWER PLATES® are strangers to such an aftermath of long lasting heavy labour. They never tire. They never deform. They don't get any crevices. This has been proven by thousands of NOCK built machines, in constant operation, in heavy industrial use since 1990, also in multi shift operation. A NOCK POWER PLATE® has never been required as a spare part!

● Service friendliness

Service technicians appreciate the special service friendliness of the NOCK machines, which exists due to the construction with the NOCK POWER PLATES®: All components are easily accessible. This of course reduces the service costs!

● Hygienic and easy-to-clean machine surfaces

The positioning of the machine components on the NOCK POWER PLATES® has a further advantage: The stainless steel casing can be designed with large, smooth surfaces. This makes the NOCK machines particularly hygienic and easy-to-clean.

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