



Know-how in food processing!



Cortex CB 435 KEBAB
Cortex CB 496 KEBAB

A cut above the rest !

Cortex CB 496 KEBAB with NOCK INTEGRATED PRODUCT RETURN SYSTEM®

better, more gentle,

Cortex CB 435 KEBAB • CB 496 KEBAB

The special design of the machines makes them ideal for cutting meat. Therefore, a better cut and greater protection of the meat than with a derinder. Large, infinitely variable adjustment range of the blade gap. Can also be adjusted during operation.

Space saving construction

The KEBAB cutting machines for the small trade are very compactly designed and equipped with shorter conveyors so that they take up very little space.

Industrial robustness

The KEBAB cutting machines for the small trade are absolutely equal to the NOCK industrial types in their robustness. They also have the 15 mm thick NOCK POWER PLATES®, which provide special stability and durability.



Cortex CB 435 KEBAB

- cutting width: 430 mm
- cutting speed: 24 m/min
- particularly compact and inexpensive cutting machine with medium-length infeed conveyor
- blade gap infinitely adjustable from 0.5 - 8 mm (even while the machine is running)
- bladeholder suspended by special springs
- pressure unit spring suspended
- transport roller with circumferential grooves (tooth roller) and scraper comb
- NOCK EASY FLOW® safety cover
- NOCK POWER PLATES® provide robustness and service friendliness
- lockable castors
- stainless steel



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- bladeholder suspended by special springs
- pressure unit spring suspended and **infinitely adjustable**
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Options for both machines:

- NOCK INTEGRATED PRODUCT RETURN SYSTEM® (highly recommended!)
- discharge conveyor for the cut meat (for filling huge bins, e.g. meat trolleys)
- discharge conveyor for remaining uncut meat (not in combination with NOCK INTEGRATED PRODUCT RETURN SYSTEM®)
- blade holder with other cutting thicknesses (e.g. 7 - 15 mm)
- pressure spring stiffness depending on Product

more economical



NOCK INTEGRATED PRODUCT RETURN SYSTEM®

Fast return of investment

The NOCK INTEGRATED PRODUCT RETURN SYSTEM® is an optional equipment for the KEBAB cutting machine, which makes cutting doner/kebab meat even more economical and faster.

Function:

The operator places the piece of meat on the infeed conveyor. The machine cuts a slice as it passes through. The remaining piece automatically returns to the table above the infeed conveyor. The operator takes the piece of meat from the table and repeats this process until it is completely cut. Usually, two large or up to four smaller pieces of meat can be processed at the same time.

The cumbersome retrieval of the uncut pieces from the back of the machine is no longer necessary.

Advantages:

- **no second operator** required to retrieve the remaining pieces = high savings
- The operator does not have to interrupt the loading process to retrieve the remaining pieces = **higher production volume per hour.**
- The operator's back will be spared (no need to bend down all the time).
- **Very low space requirement** as the machine does not require a separate, external return conveyor.
- The machine can be placed against a wall
- fast and simple to clean
- **Good value! Pays off in a short time!**



Breast of veal on Cortex CB 496 KEBAB with optional NOCK INTEGRATED PRODUCT RETURN SYSTEM®.

Technical data + equipment

	Cortex CB 435 KEBAB	Cortex CB 496 KEBAB
cutting width (mm)	430	430
cutting speed (m/min)	24	24
cutting direction	horizontally	horizontally
maximum throughput height (mm)	90	90
blade gap infinitely adjustable (mm)	0.5 – 8 ^①	0.5 – 8 ^①
blade holder suspension spring loaded	●	●
pressure unit spring suspended adjustable	● no	● yes
infeed conveyor	●	●
apply length on infeed conveyor (mm)	400 ^③	400 ^③
NOCK INTEGRATED PRODUCT RETURN SYSTEM®	○	○
option: discharge conveyor for remaining uncut pieces	○	○
discharge conveyor for the cut meat	○	○
plastic modular belts	○	○
tooth roller with scraper comb	●	●
lockable castors	●	●
NOCK POWER PLATES®	●	●
weight (kg)	210 ^③	210 ^③
motor performance (kW)	0.75	0.75
electrical connection	3 L – PE – 400 V – 50 Hz ^②	
overall dimension W x H x D (mm)	910 x 1190 x 1210 ^③	910 x 1190 x 1210 ^③
stainless steel	●	●
Available as multi cut lines	○	○

① other thicknesses upon request

② other voltages upon request

③ with NOCK INTEGRATED PRODUCT RETURN SYSTEM®, but without discharge conveyor for cut meat

● standard

○ optional



NOCK Maschinenbau GmbH
Industriestrasse 14
77948 Friesenheim
GERMANY

Telephone: +49 7821 923898 0
Fax: +49 7821 923898 18
email: info@nock-gmbh.com
www.nock-gmbh.com