

MULTI BLADE CUTTER MBC 330 SLICER

Application range

- Precisely suited to automatically cut cooked and roasted boneless / not frozen poultry pieces.
- Other kinds of meat and fish upon request.

Special features

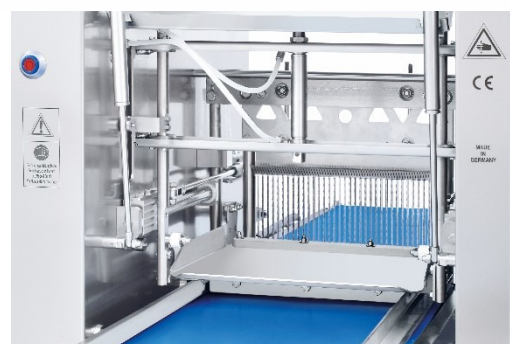
- Lower blade contact surface to the product than with a circular blade
- Long cutting stroke for an excellent cutting surface with very quiet operation.
- NOCK-typical simple operation
- Particularly space saving and economical model
- Movable with lockable castors

Machine equipment

- Infeed conveyor
- Discharge conveyor
- Compact machine casing
- Large blade stroke (130 mm), for particularly gentle cut
- **Serrated blades** for ideal cutting results
- Easy to change **blade frame**, standard blade distances: 3, 4, 5, 6, 8, 10 and 12 mm
- **Hold-down plate** adjustable to products with different heights, adjustable 40/80 mm
- **NOCK POWER PLATES®** for notable robustness and service friendliness
- Access protection from the front and back via **safety covers**
- Infeed conveyor with guidance rails for **ideal process hygiene**
- Transport conveyors can be removed in seconds without tools
- Lockable castors
- Stainless steel

Options

- Other frames with different blades or different blade distances
- **Cleaning wagon** to deposit and clean dismountable parts: such as infeed conveyor, discharge conveyor, conveyor belts, hold-down plate and guidance rails or to secure the blade frame when changing blades or blade distance.



Detail blade frame / hold down plate

Technical data MBC 330 SLICER

cutting width	330 mm
cutting performance ⁽¹⁾	2 t / 8 h
max. throughput height ⁽²⁾	40/80 mm
apply length on infeed conveyor	200 mm
motor performance	1,4 kW
electric connection ⁽³⁾	3 L - PE – 400 V – 50 Hz
weight	350 kg
overall dimension W x H x D	930 x 1650 x 2150 mm
compressed air connection	5 < p < 10 bar plug coupling DN 7,2 (G1/4 external)
compressed air	ca. 50 l/min (at 6 bar)

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(1) depending on product

(2) other heights upon request

(3) other voltages upon request

Subject to technical changes

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