



Die Fleischerei

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Perfect cut of meat

Nock (Friesenheim, Germany) offers seven automatic derinding machines that can handle cutting widths between 430 and 700 mm. According to the company, the Active Skin Gripper knife-holding technology that is optionally available for all Nock Industrie derinding machines has the following advantages: perfect cutting and derinding, even in the case of very thin rinds; a clear increase in yield and a longer service life of the pressure wheels and knives. The main distinguishing feature of Nock-Industrie derinding machines is their polygon-shaped housing on a stand that is open on four sides.

The Cortex CB 496 and CB 435 are especially compact and have a 430 mm cut width, shorter transport belts and are suitable for derinding round products such as pork knuckles or rump in open (manual) operation.

The open derinding machine types Cortex C 660/C 860 with 600 and 800 mm cut widths respectively, are available with exchangeable derinding tables for handling bone-in hams or pork loin. The new Cortex C 560 DBD dual derinder simultaneously derinds and degreases round products.

The trapezoid shaped housing of the Nock membrane skinner gives the machine great stability when moving over uneven floors. Four types with 430 and 500 mm cutting widths and various accessories are characterized by

their high yield and user-friendly operation. The effective Nock Air Jet compressed air cleaning unit reliably cleans the feed roller. Nock membrane skimmers can be optionally equipped with a quick-change knife system and with transport rollers with different types of serration.

According to the manufacturer, the Nock derinding machine and membrane skinner thank their robustness and serviceability to the Power Plates built into the machine housing: the 15 mm thick base plates in which all parts that are under great mechanical stress are mounted. This construction also favors the typical Nock design with large, smooth, easily cleaned surfaces.

The company's offers are rounded out by combination machines for derinding and membrane skinning, which due to their construction principle, however, do not achieve top values in terms of yield and are less recommended for large amounts of meat that require membrane skinning.



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