



Know-how in food processing!



reduce costs



Features

- **cutting width:** 500 / 600 / 700
- **cutting performance:** 31 m/min

Distinctiveness

- technical further development of our proven models CB 504 / CB 604 / CB704
- further developed geometry of the pressure unit with dynamic adaption to products with variable heights
- available as mobile model with accessibility for skin removal from the sides
- or as a "suspended" version with plant specific adaption
- improved cleaning process

Application range

- automatic conveyorised derinding machine for industrial application
- perfect derinding of all flat and high pieces such as belly, back fat, rind cut to size, partial cuts, shoulder etc.



with leading technology



Cortex CB 519 / 619 / 719

Standard equipment

- infeed conveyor
- discharge conveyor
- compact casing (new design) with sloping tops and underframe open on all four sides
- **NEW:** The blade holders are designed for blades with dimensions: 518/618/718 x 22 x 0. 7 mm
- NEW: Fastening of the blade from above with screws, for fast and safe blade change
- NEW: The blade holder can remain in the machine for cleaning and is adjustable upwards for this puprose, so that thorough cleaning is possible
- spring suspended blade holder for perfect derinding results
- NEW: Pressure system with special geometry and spring identification for and spring identification for dynamic adaption to variously high pieces; preadjustment of height
- NOCK POWER PLATES® for outstanding robustness, service friendliness, smooth and easy to clean surfaces
- NEW: Access protection from the front and from behind due to NOCK EASY-FLOW® safety covers
- conveyors can be removed within seconds without any tools
- lockable castors
- stainless steel
- stainless steel bearings



Option: cleaning trolley



Options:

- discharge conveyor for removed skin
- lateral discharge conveyor for removed skin with separate drive
- suspended version with plant specific adaption
- plastic modular belts
- inflated pressure balloon
- transfer plate for passage without processing
- NOCK ACTIVE SKIN GRIPPER® for best quality rind and protection of the pressure wheels with perfect first cut
- NEW: Cleaning trolley for storage and cleaning of dismountable parts like: conveyors, belts, pressure roller and blade holder

Our new CLEANING TROLLEY / STORAGE TROLLEY

accommodates all parts that can be removed from the machine for cleaning. This allows for easy cleaning, followed by a drying phase and safe storage is possible.

Two conveyor frames are easily and effectively incorporated. The belts can be hung up individually, the blade holder and pressure roller positioned separately.

With our cleaning trolley you are on the safe side!



Technical data + equipment / Cortex CB 519 · CB 619 · CB 719

	Cortex CB 519	Cortex CB 619	Cortex CB 719
cutting width (mm)	500	600	700
cutting performance (m/min)	31	31	31
maximum throughput height (mm)	120	120	120
blade gap (mm)	o – 5	o – 5	o – 5
Apply length on infeed conveyor (mm)	520	520	520
infeed conveyor (mm) (external dimension of the conveyor frame)	1070 x 490	1070 X 590	1070 x 690
discharge conveyor (mm) (external dimension of the conveyor frame)	1070 x 490	1070 X 590	1070 x 690
discharge conveyor for removed skin (mm) (external dimension of the conveyor frame)	850 x 490	850 x 590	850 x 690
overall dimension W x H x D (mm)	865 x 1370 x 2260	965 X 1370 X 2260	1065 X 1370 X 2260
weight (kg)	310	330	350
motor performance (kW)	1.1	1.1	1.1
electrical connection	3 AC - 400 V – 50 Hz IEC 60309 16 A 6h other voltages upon request	3 AC - 400 V – 50 Hz IEC 60309 16 A 6h other voltages upon request	3 AC - 400 V – 50 Hz IEC 60309 16 A 6h other voltages upon request
compressed air requirement without ASG	no	no	no
compressed air requirement with ASG	yes	yes	yes
NOCK POWER PLATES®	•	•	•
NOCK EASY FLOW® safety cover for reliable product flow at infeed and discharge	•	•	•
lockable castors	•	•	•
stainless steel	•	•	•
discharge conveyor for removed skin	0	O	0



optional



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