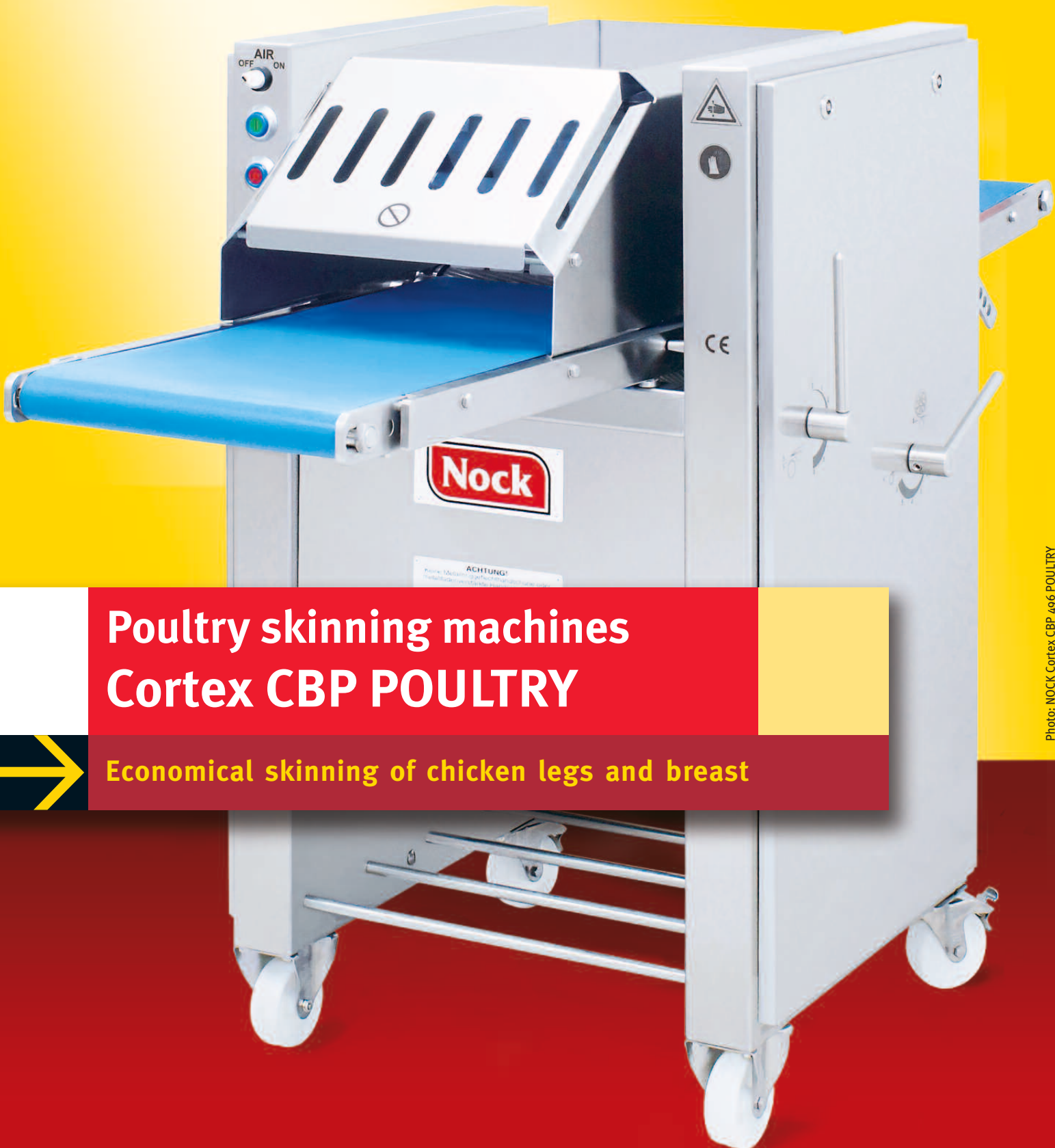




Know-how in food processing!



Poultry skinning machines Cortex CBP POULTRY

Economical skinning of chicken legs and breast

Poultry skinning machines



Know-how in food processing!

Cortex CBP 496 POULTRY · CBP 695 POULTRY



Photo: NOCK Cortex CBP 695 POULTRY with plastic modular belts (option)

Standard equipment

- special poultry skinning blade
- spring-suspended blade holder
- special transport roller for poultry skinning
- spring-suspended pressure roller, infinitely adjustable in height
- special, star shaped pressure wheels to skin poultry legs (whole legs, thighs, drumsticks; with bones in)
- dynamic (counter-rotating) stainless steel cleaning roller
- NOCK Air-Jet compressed air cleaning system
- infeed conveyor
- discharge conveyor
- NOCK POWER PLATES® for special robustness and service-friendliness
- NOCK EASY-FLOW® Safety cover for reliable product flow and better processing hygiene

Features and application range

- automatic skinning machine for whole chicken legs, chicken drumsticks, chicken thighs and chicken breast
- cutting width: 430/600 mm
- cutting speed: 24 m/min

Options:

- inflated pressure balloon to skin chicken breast
- plastic modular belts
- discharge conveyor for removed skin

Technical data / Cortex CBP 496 POULTRY · CBP 695 POULTRY

machine model		CBP 496 POULTRY	CBP 695 POULTRY
cutting width	mm	430	600
cutting speed	m/min	24	24
maximum throughput height	mm	90	90
apply length on infeed conveyor	mm	400	520
infeed conveyor ①		850 x 425	1070 x 590
output conveyor ①		850 x 425	1070 x 590
discharge conveyor for removed skin ①	mm	650 x 425	850 x 590
overall dimension W x H x D	mm	800 x 1190 x 1860	965 x 1190 x 2280
weight	kg	240	300
motor performance	kW	0.75	1.1
electrical connection		3 AC - 400 V - 50 HZ ②	
compressed air connection	bar	5 < p < 10	

① external dimensions of the conveyor frame

② other voltages/frequencies upon request



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