



*Know-how in food processing!*



Photo: NOCK CBF 496/7 SALMON TWIN

# Cortex CBF 496/7 SALMON TWIN

Double line salmon skinning machine

# Cuts down costs by

## Cortex CBF 496/7 SALMON TWIN



Photo: Cortex CBF 496/7 SALMON TWIN cover open

### Features and application range

- double lane skinning machine optimized for skinning fresh and smoked salmon
- cutting width: 2 x 300 mm (double lane)
- cutting speed: 29 m/min
- 3 methods of skinning:
  - deep skinning with sharp blade
  - thin skinning (shallow skinning) with sharp blade
  - pulling-off the skin with blunt blade (**silver skinning**)

### TIP:

With the NOCK Cortex CBF 496/7 SALMON TWIN you achieve **deeper skinning in the area of the dark side muscle** due to the standard hard pressure roller for salmon. This effects more pressure in the middle of the fillet and therefore deeper skinning. The sides of the fillets are skinned less deep.

## Cortex CBF 496/7 SALMON TWIN

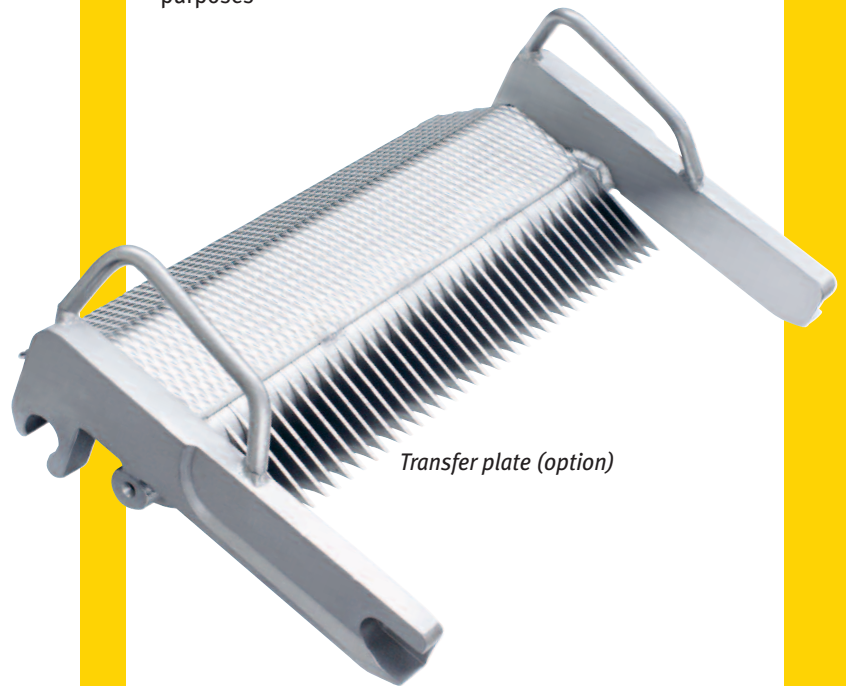
### Standard equipment

- suitable for double lane feeding, therefore 2 separate blade holders, 2 tooth rollers, 2 pressure units
- tooth rollers with grooves and scraper comb (CF technology)
- **NOCK ACTIVE SKIN GRIPPER® (ASG) for thin skinning with sharp blade, no remaining skin on the fish tail**
- blade gap independently and infinitely adjustable on the right and left side
- spring suspended blade holders for perfect skinning results
- pressure units with pneumatic release
- special hard pressure roller for salmon, made of polyamide with very long lifetime and more pressure in the middle of the fillet (less pressure at the sides of the fillets = less loss when deep skinning)
- water cleaning unit for steady continuous operation when processing fresh fillets
- infeed and output conveyor; can be taken out of the machine within seconds without any tools
- a gas pressure spring facilitates lifting and closing the safety lid

- **NOCK POWER PLATES®** for a machine construction which is easy to clean, for outstanding robustness and service friendliness
- **NOCK EASY-FLOW®** safety cover
- lockable castors
- stainless steel
- stainless steel bearings

### Options:

- transfer plates on which fillets pass through without being skinned
- cleaning trolley / storage trolley can store all parts which can be removed from the machine for cleaning purposes



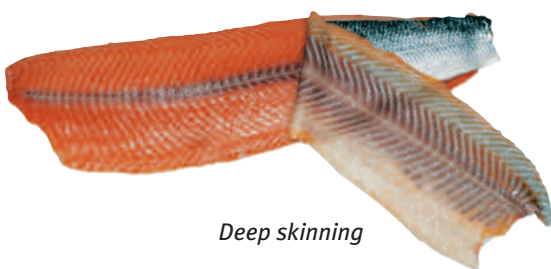
Transfer plate (option)



Thin skinning with sharp blade and **NOCK ACTIVE SKIN GRIPPER® (ASG)**



Pulling off the skin with blunt blade (silver skinning)



Deep skinning



Smoked salmon



## Technical data Cortex CBF 496/7 SALMON TWIN

cutting width	2 x 300 mm
cutting speed	29 m/min
maximum throughput height	70 mm
blade gap	0 - 5 mm infinitely adjustable
NOCK ACTIVE SKIN GRIPPER® (ASG)	series standard
pressure units	pneumatic release
apply length on infeed conveyor	400 mm
infeed conveyor ①	850 x 690 mm
output conveyor ①	850 x 690 mm
overall dimension W x H x D	1200 x 1200 x 1860 mm
weight	360 kg
motor performance	0.75 kW
electrical connections	3 AC - 400 V - 50 Hz IEC 60309 16 A 6h other voltages upon request
water connection	G 1/4 internal thread
water consumption	approx. 300 l/h
compressed air connection	6 < p < 10 bar (dry)
compressed air consumption	approx. 30 l/min (ambient pressure)
① external dimension of the conveyor frame	



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