



Know-how in food processing!



NOCK CORTEX CB 519

Cortex CB 519 · CB 619 · CB 719

derinding machine with further developed geometry of the pressure system with dynamic adaption for variably high products

robust · reliable · proven

reduce costs

Cortex CB 519 with open lid



detailed view: simple cleaning

- blade holder and clamping plate in cleaning position
- scraper comb tilted away from the transport roller



Features

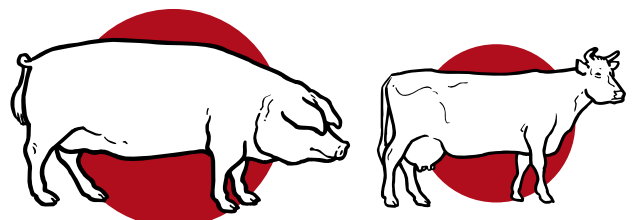
- cutting width: 500 / 600 / 700
- cutting performance: 31 m/min

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

Nock

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 purpose, 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 dismantable 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)	0 – 5	0 – 5	0 – 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	○	○	○

● standard

○ optional



NOCK Maschinenbau GmbH
 Industriestrasse 14
 77948 Friesenheim
 GERMANY

Tel: +49 (0) 7821-92 38 98-0
 Fax: +49 (0) 7821-92 38 98-18
 E-mail: info@nock-gmbh.com
www.nock-gmbh.com



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

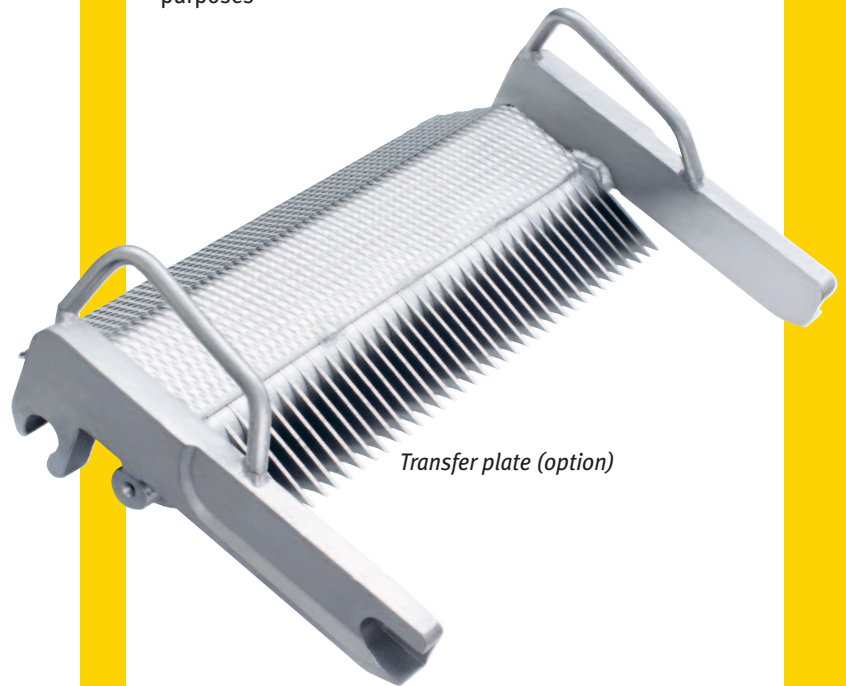
Standard equipment

- 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



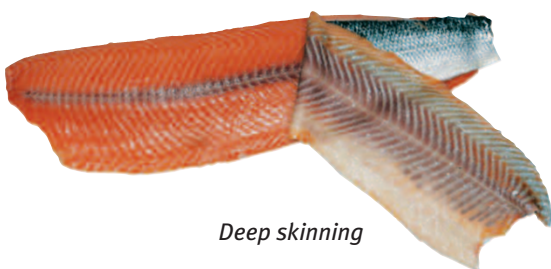
Transfer plate (option)



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	



NOCK Maschinenbau GmbH
Industriestrasse 14
D-77948 Friesenheim
GERMANY

Tel: +49 (0) 7821-92 38 98-0
Fax: +49 (0) 7821-92 38 98-18
E-mail: info@nock-gmbh.com
www.nock-gmbh.com

NOCK Doner and Gyros cutting machines

CB 509 KEBAB • CB 709 KEBAB

Application range

- technical further development of our proven models CB 503 KEBAB / CB703 KEBAB
- further developed geometry of the pressure unit with dynamic adaption to products with variable heights
- machine with large cutting width to gently slice high quality meat slices for Doner Kebab and Gyros meat skewers (Yaprak makinasi)
- **cutting width:** 500/700 mm
- **cutting speed:** 31 m/min
- **bigger throughput height:** 120 mm
- ideally suited to cut not only breast of veal and bull meat, but also suitable for turkey breast, pork and lamb

Standard equipment

- underframe open on all four sides for simple placing and removing of containers from all sides
- blade gap infinitely adjustable from 0,5 – 8 mm (even when the machine is in operation)
- blade holder suspended with special springs
- pressure unit equipped with soft pressure wheels and with special springs
- pressure roller infinitely adjustable in height
- **further developed geometry of the tooth roller**, tooth roller with scraper comb
- **NEW: Scraper comb for transport roller can be operated from the outside**
- infeed conveyor
- **NOCK EASY-FLOW®** safety cover with gas pressure springs for optimal safety at work
- **NEW: Access protection at the rear for more safety at work**
- **NOCK POWER PLATES®** for particular robustness and service friendliness



Cortex CB 509 KEBAB



rear view, Cortex CB 509 KEBAB

Options

- **NOCK INTEGRATED PRODUCT RETURN SYSTEM®** (highly recommendable!)
- **output conveyor for sliced meat** (to fill large containers, e.g. for meat trolleys)
- output conveyor for remaining piece (not possible with NOCK INTEGRATED PRODUCT RETURN SYSTEM®)
- blade holder with other thickness ranges (e.g. 4 – 12 mm)
- multi-cut lines



detailed view, NOCK INTEGRATED PRODUCT RETURN SYSTEM® (option)

Technical Data

	Cortex CB 509 KEBAB	Cortex CB 709 KEBAB	NOCK Maschinenbau GmbH Industriestrasse 14 77948 Friesenheim GERMANY Tel: +49 (0) 7821 / 923898-0 Fax: +49 (0) 7821 / 923898-18 E-mail: info@nock-gmbh.com internet: www.nock-gmbh.com
cutting width (mm)	500	700	
cutting speed (m/min)	31	31	
apply length on infeed conveyor (mm)	300 ²⁾	300 ²⁾	
max. throughput height (mm)	120	120	
motor performance (kW)	1,1	1,1	
electrical connection	3 AC – 400 V – 50 Hz ¹⁾		
weight (kg)	235	300	
overall dimension W x H x D (mm)	950 x 1360 x 1330 ²⁾	1150 x 1360 x 1330 ²⁾	

1) other voltages upon request

2) with NOCK INTEGRATED PRODUCT RETURN SYSTEM®, without conveyor for sliced meat

NOCK derinding machine Cortex CB 460

Application range

Derinding machine with medium length infeed conveyor for automatic processing and for „manual“ derinding with open top operation.

Automatic derinding of flat and high pieces for example belly, back fat, rind cut to size, partial cuts, shoulders etc.

Derinding of round parts, for example ham or shoulder, manually with open top.

Maschinenausstattung

- infeed conveyor
- discharge slide sheet
- blade gap infinitely adjustable
- spring suspended blade holder for perfect derinding results
- tooth roller with scraper comb
- spring suspended pressure roller, **3-stage variability in height**
- **infeed conveyor and pressure roller** for automatic derinding, can be removed without tools
- **exchangeable infeed table and foot switch bar** to derind round pieces with open top (machine can be effortlessly converted)
- **safety cover on the machine infeed**
- **access protection at the rear for improved safety during work**
- **NOCK POWER PLATES®** provide robustness and service friendliness
- **centring plate** positions the stacking container (E1, E2), can be removed without tools



Cortex CB 460



Cortex CB 460, rear view with optional discharge conveyor

Options

- **discharge conveyor with safety cover for increased safety at work**
- plastic modular belts
- inflated pressure balloon
- cleaning trolley / storage trolley

Further advantages

- **low side walls** for optimal working in open top operation
- **Made in Germany**



Cortex CB 460, open top

Technical Data Cortex CB 460

cutting width	430 mm
cutting speed	24 m/min
max. throughput height	90 mm
motor performance	0.75 kW
electrical connection	3 L - PE – 400 V – 50 Hz ⁽¹⁾
weight	218 kg ⁽²⁾
overall dimension W x H x D	800 x 2025 x 1250 / 1820 mm ⁽²⁾

NOCK Maschinenbau GmbH

Industriestrasse 14
77948 Friesenheim
GERMANY

Phone: +49 (0) 7821 / 923898-0
Fax: +49 (0) 7821 / 923898-18

E-Mail: info@nock-gmbh.com
Internet: www.nock-gmbh.com

(1) other voltages upon request
(2) without/with discharge conveyor

Subject to technical changes