

Nock[®]

Know-how in food processing!



Descouradoras

Resistente, confiável, com provas dadas

Resultados perfeitos

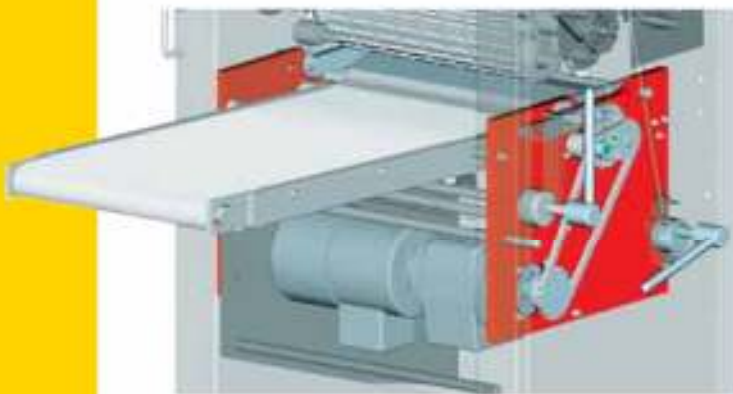
A descouratadora NOCK convence através dos seus resultados perfeitos. They operate with an ingenious geometry of the transport roller, blade holder, pressure device and infeed conveyor belt. The blade holder mounting is spring suspended so that the blade holder adjusts optimally to the thickness of the rind (skin). The pressure roller is spring suspended in all models and with several models it is also infinitely variable in height. This way all pieces such as belly of pork, backs of pork, top pieces of bacon, flat cuts, loins, hams and so on can be flawlessly derinded. Even freshly slaughtered meat can be easily processed. O Bacon pode também ser cortado.

A descouratadora NOCK alcança excelentes resultados e um corte perfeito mesmo quando se pretende que nenhuma gordura fique na peça. Não trabalham com nenhuma alavanca inclinada para forçar o "primeiro corte automático" e também não necessitam de ligação a ar comprimido.



Sólida. Resistente. Durável: A NOCK POWER PLATES®

The mechanically highly strained machine components such as drive, transport roller, blade holder and pressure device are mounted in **solid, 15 mm thick base plates**, the **NOCK POWER PLATES®**, which are located in the machine casing. Thousands of NOCK machines have since 1990 proven this construction. In comparison to the mounting of these parts in the casing like known from other brands the NOCK construction has deciding advantages:



- **Precisão duradoura**
The NOCK POWER PLATES® guarantee an excellent bearing alignment and precise positioning of the machine parts. And thereby a constant better function of the machine.

NOCK POWER PLATE®

15 mm

- **Sem fadiga de material**
When the highly strained parts of a derinding machine are positioned on the casing, sooner or later it can come to deformation or crevices. With a 15 mm thickness, the NOCK POWER PLATES® are resistant to material fatigue. This has been proven by thousands of NOCK machines since 1990 in the hardest industrial operation, even in several shift operation. They make the NOCK derinders especially sturdy and durable.
- **Manutenção amigável.**
Uma vez que as tampas laterais sejam abertas todos os componentes são muito facilmente acessíveis
- **Hygienic and easy to clean machine surfaces**
Due to the positioning of the machine components on the NOCK POWER PLATES®, the steel casing can be designed with large smooth surfaces. This makes the NOCK machines particularly hygienic and easy to clean.

A tampa de segurança NOCK EASY-FLOW®

The covers of the NOCK conveyor belt machines are constructed **similar to a tunnel**:

All machine parts which could obstruct the flow of the product, for example the mountings and handles of the blade holder, the mountings of the pressure device and of the conveyor belts, are located outside the tunnel-like safety cover.

The advantages:

- Reliable product flow ("easy flow") = higher processing safety
- Hardly any accumulation of surpluses on the mountings during processing = better processing hygiene and faster cleaning of the machine

A safety switch stops the machine, once the cover is opened.

A safety bolt hinders reliably that the opened safety cover does accidentally fall closed.

The NOCK EASY-FLOW® safety cover complies to the European safety standard EN 12355 und bears to the high occupational safety of the NOCK derinders.



Interference-free product flow due to tunnel-like protection against machine parts

as descouradoras NOCK



Limpeza rápida e higiene optima

- The NOCK machines have not only a modern, but also a **hygienic design**, which of course can comply with the latest hygienic standards.
- Casing, conveyor frames, transport roller, blade holder and so on are made of **high quality stainless steel**. The conveyor belts and pressure wheels are made of approved food safe plastics.
- Due to the standard installed **NOCK POWER PLATES®**, it is possible that the machines can be designed with large smooth surfaces, which are particularly hygienic and easy to clean.
- The **NOCK EASY-FLOW® safety cover** prevents the build-up of product surpluses on the mountings of the blade holder, the conveyor belts and the pressure unit during processing.
- All of the NOCK derinders except the table model Cortex C 420 are equipped with lockable castor rollers. This eases the transporting process to a cleaning area.



Conveyor belts, pressure roller, blade holder, infeed and output tables can be removed and replaced for cleaning purposes from the machine within seconds without any tools. Therefore soiled parts are easily accessible. The scrapper comb can be tilted downwards, the transport roller can be turned by hand. The conveyor belt frame can be folded back so that the inside of the belt can be cleaned. The belts can also be easily removed from the frames for thorough cleaning.

The machines can be optionally equipped with plastic modular belts.



Rápido e fácil de limpar:

NOCK derinder after removing conveyor belts, pressure roller and blade holder. Scrapper comb tilted back.

Qualidade de topo – Made in Alemanha

A NOCK é um negócio familiar alemão, que desde 1990 constrói e vende com sucesso máquinas modernas para a indústria de processamento da carne no mundo inteiro. Em contacto próximo com os industriais e os distribuidores da indústria da carne, as máquinas são constantemente melhoradas e aperfeiçoadas. Naturalmente os mais recentes standards de segurança e higiene são respeitados e implementados.



Ferdinand Nock,
fundador da companhia

NOCK stands for uncompromising quality "Made in Germany". This begins with the quality-orientated concept and construction of the NOCK derinding machines, comprising of the manufacturing of all central components at the company-own ultra-modern machine park, exclusively using premium base materials and acquired parts, the collaboration with established suppliers, diligent assembling and final inspection of the NOCK machines. An experienced team of highly qualified and motivated employees also contributes significantly to this high quality standard. This results in modern, particularly reliable and durable machines of continuous quality.



NOCK can offer German high class workmanship to interesting prices due to modular construction, modern production methods and strict cost management. This is an important aspect considering the often tightly calculated investment budgets of meat processing plants.



Descouratadora automática com transporte para a pequena industria

As descourtadoras NOCK com tapetes transportadores para a pequena industria podem ser operados, para além do modo de operação automática com tapete transportador, como uma máquina de topo aberto (manual), para descourtar por exemplo um presunto. (As peças baixas devem ser processadas em operação automática de acordo EN 12355.)

A máquina vem equipada com um pedal ajustável em altura e uma mesa de alimentação. Em comparação com os modelos tipo industrial, os ajustes de baixa velocidade simplificam o processamento em relação as máquinas de topo aberto.

O ajuste da máquina podem ser efectuados em segundos sem utilizar quaisquer ferramentas:

Abra a tampa de segurança NOCK EASY-FLOW® – remova o rolo de pressão e coloque-o no suporte existente na tampa – remova o tapete de alimentação – monta mesa de alimentação – e já está.



Construída para poupar espaço

As descourtadoras NOCK com tapetes transportadores para a pequena industria são particularmente compactas e tapetes curtos, de modo a que não seja necessário muito espaço.

O sistema integrado (opcional) de retorno de produto NOCK permite que a máquina seja colocada contra uma parede uma vez que o produto descourtado é automaticamente devolvido ao operador.



Robustez Industrial

As descourtadoras NOCK com tapetes transportadores para a pequena industria são na sua robustez absolutamente iguais aos modelos tipo industrial NOCK. Possuem também os NOCK POWER PLATES® 15mm de espessura, que lhes proporcionam uma particular estabilidade e durabilidade.

Opções:

- Tapete de transporte de saída
- Tapete de remoção de pele
- sistema NOCK integrado de retorno de produto
- balão pressão inflável



Cortex CB 430

- **Largura de corte:** 430 mm
- **Velocidade de corte:** 19 m/min
- Particularly compact and good value derinding machine with short infeed conveyor belt
- Preferred operation in small to medium sized trades



Cortex CB 435

- **Largura de corte:** 430 mm
- **Velocidade de corte:** 24 m/min
- Descourtadora with middle length infeed conveyor belt
- Universal application in small trades and industrial plants



Cortex CB 495

- **Largura de corte:** 430 mm
- **Velocidade de corte:** 24 m/min
- Descourtadora with middle length infeed conveyor belt
- **Pressure roller adjustable in height** to gently process higher products and also that different blade holders can be applied

Fully automatic conveyor belt derinding machines for the meat industry

The conveyorised NOCK Descouratadora para uso industrial são equipadas with longer conveyor belts and operate with high cutting speeds. They may not be operated in open top (manual) operation.



Cortex CB 435/5 • CB 495/5

- **Largura de corte:** 500 mm
- **Velocidade de corte:** 29 m/min
- Good value, compact industrial machine with middle length conveyor belts
- Pressure roller is spring suspended, **CB 495 /5 additionally infinitely adjustable in height**

Opções:

- Output conveyor belt
- Skin removal belt
- Plastic modular belts
- balão pressão inflável



Cortex CB 595 • CB 695 • CB 795

- **Largura de corte:** 500 / 600 / 700 mm
- **Velocidade de corte:** 29 m/min
- Descouratadoras com diferentes larguras de corte para a industria da carne
- Tapete transportador longo
- Alta velocidade de corte
- Pressure roller spring suspended and adjustable in height, for particularly gently processing of high products. Perfect results also with thin products and flat cuts.

Opções:

- Output conveyor belt
- Skin removal belt
- Plastic modular belts
- balão pressão inflável



Alavanca para ajustar a altura do rolo de pressão



balão pressão inflável para tapete de transporte descouratadora NOCK (opcional)

Fully automatic conveyor belt derinding machines for the meat industry



Cortex CB 501 • CB 701

- **Largura de corte:** 500 / 700 mm
- **Velocidade de corte:** 29 m/min
- Derinding machine with 150 mm high throughput. Particularly suitable for derinding high products like air dried or smoked hams etc. Perfect derinding results also with flat products.
- Determined de-fatting with optional quick-adjustment blade holder (pneumatic)

Opções:

- Output conveyor belt
- Skin removal belt
- Plastic modular belts
- Pneumatic quick-adjustment blade holder for determined de-fatting
- Inflated pressure balloon



Cortex CB 604

- **Largura de corte:** 600 mm
- **Velocidade de corte:** 29 m/min
- Automatic conveyor belt derinding machine with compact machine casing, particularly suitable for integration in processing lines.
- Available as mobile foot model with accessibility for skin removal from the sides. Or as suspended version with plant specific adaptation.

Opções:

- Suspended version with plant specific adaptation
- Mobile foot model. Output conveyor belt. Skin removal belt
- Skin removal belt from the side with separate drive
- Suspension arrangement for conveyor belts
- Plastic modular belts
- Inflated pressure balloon

Open top derinding machines



Cortex C 420

- **Largura de corte:** 430 mm
- **Velocidade de corte:** 19 m/min
- Open top derinding machine (table model) to derind large, round pieces, eg. round hams

Opções Underframe

Safety notice: Flat pieces may only be derinded with an automatic conveyor belt machine according to EN



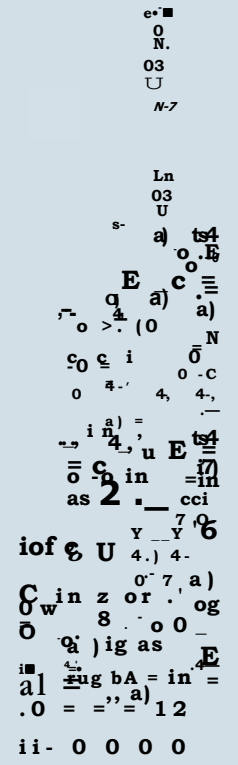
Cortex C 460 • C 560

- **Largura de corte:** 430 / 500 mm
- **Velocidade de corte:** 19 m/min
- Open top derinding machine (stand model) to derind large, round pieces, eg. round hams

Features of the machines

machinery type	pressure roller		open top operation possible	output conveyor belt	skip removal belt	infeed table for manual operation	plastic modular belts	spring-suspended blade holder mounting	tooth roller with scrapper comb	NOCK POWER PLATES®	NOCK EASY-FLOW® safety cover	lockable castors	stainless steel	particularily suitable for		
	spring-suspended	adjustable in height												small trade	Industry	
Standard CB 430	●		●	○		●	○	●	●	●	●	●	●	●	●	●
Cortex CB 435	●		●	○		●	○	●	●	●	●	●	●	●	●	●
Cortex CB 445	●	●	●	○		●	○	●	●	●	●	●	●	●	●	●
Cortex CB 435/5	●		●	○		●	○	●	●	●	●	●	●	●	●	●
Cortex CB 495/5	●	●	●	○		●	○	●	●	●	●	●	●	●	●	●
Cortex CB 595	●	●	●	○	○	●	○	●	●	●	●	●	●	●	●	●
Cortex CB 695	●	●	●	○	○	●	○	●	●	●	●	●	●	●	●	●
Cortex CB 795	●	●	●	○	○	●	○	●	●	●	●	●	●	●	●	●
Cortex CB 501	●	●	●	○	○	●	○	●	●	●	●	●	●	●	●	●
Cortex CB 701	●	●	●	○	○	●	○	●	●	●	●	●	●	●	●	●
Cortex CB 604	●	●	●	○	○	●	○	●	●	●	●	●	●	●	●	●
Cortex C 420			●						●				●	●	●	●
Cortex C 460			●				○		●				●	●	●	●
Cortex C 560			●				○		●				●	●	●	●

① alternative: without underframe for integration in cutting lines



Subject to technical changes

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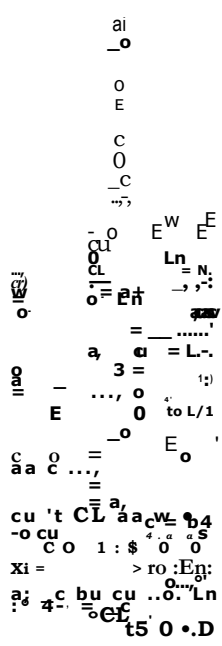
● in series

○ optional

Technical data / Machine types

model	cutting width	cutting speed	maximum throughput height	blade gap	overall measurements W x H x D (without / with output belt)	measurements infeed belt	measurements output belt	weight (without output conveyor)	main dimensions	electrical connection
Standard CB 430	500	4	0	0/1	800 x 1190 x 1010 / 1460	1330 x 370	0	0	L5	
Cortex CB 435	500	4	0	0/1	800 x 1190 x 1210 / 1660	1730 x 370	0	0	N7	
Cortex CB 495	540	4	0	0/1	800 x 1190 x 1210 / 1660	1730 x 370	0	0	L1	
Cortex CB 435/5	400	4	0	0/1	865 x 1190 x 1210 / 1660	900 x 495	0	0	L1	zH (09) 05 - A 0Ez / 0017 -
Cortex CB 495/5	500	4	0	0/1	865 x 1190 x 1210 / 1660	900 x 495	0	0	L5	
Cortex CB 595	500	4	0	0/1	865 x 1220 x 1425 / 2280	200 x 51	200 x 51	5	L1	
Cortex CB 695	500	4	0	0/1	965 x 1220 x 1425 / 2280	200 x 51	200 x 51	5	L1	
Cortex CB 795	500	4	0	0/1	1065 x 1220 x 1425 / 2280	200 x 51	200 x 51	5	L1	
Cortex CB 501	500	4	0	0/1	865 x 1350 x 1425 / 2280	200 x 51	200 x 51	5	L1	
Cortex CB 701	500	4	0	0/1	1065 x 1350 x 1425 / 2280	200 x 51	200 x 51	5	L1	
Cortex CB 604	500	4	0	0/1	865 x 1350 x 1425 / 2280	200 x 51	200 x 51	5	L1	

Compressed air not necessary (except option ⑤ Cortex CB 501/701)



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