



Know-how in food processing!



Derinding Machines

Sturdy, reliable, proven

Perfect derinding results

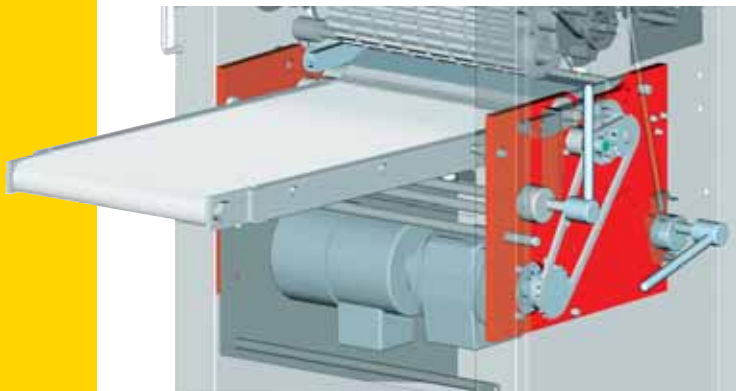
The NOCK derinding machines persuade through their perfect derinding results. They operate with an ingenious geometry of the transport roller, blade holder, pressure device and infeed conveyor belt. The blade holder mounting is spring suspended so that the blade holder adjusts optimally to the thickness 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. Bacon slabs can also be sliced.

The NOCK derinders reach excellent results and perfect cut even when no fat should remain on the rind. They don't work with a prone to breakdown "first-cut-automatic" and don't need compressed air.



Solid. Sturdy. Durable: The 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:



■ Long lasting precision

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®

■ No material fatigue

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.

■ Service friendliness

All components are very easily accessible once the side covers are opened.

■ 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.

→ 15 mm ←

The NOCK EASY-FLOW® safety cover

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



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

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 and bears to the high occupational safety of the NOCK derinders.

for the NOCK derinding machines



Quick cleaning and optimal hygiene

- 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.



Quick and easy to clean:
NOCK derinder after removing conveyor belts, pressure roller and blade holder. Scrapper comb tilted back.

Top quality – Made in Germany

NOCK is an owner run German family business, which since 1990 constructs and sells successfully modern machines for the meat processing industry worldwide. In close contact to meat processing plants and distributors, the machines are constantly further developed. Of course the latest hygiene and safety standards are respected.



F. Nock
Ferdinand Nock,
company founder

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.



Conveyorised automatic derinding machines for the small trade

The conveyorised NOCK derinding machines for the small trade can be operated, in addition to fully automatic conveyor belt operation, as an open top (manual) machine, to derind for example round pieces of ham. (Flat pieces must only be processed in conveyor belt operation according to EN 12355.)

Besides this the machines are equipped with an in the height adjustable foot switch bar and an infeed table. In comparison to the industrial types, the slower speed setting simplifies the processing on the open top machine.

The adjustment of the machine can take place in seconds without any tools:

Open the NOCK EASY-FLOW® safety cover – remove pressure roller and place it in the provided notch in the safety cover – remove infeed conveyor belt – mount infeed table – done.



Space saving construction

The conveyor belt derinders for the small trade are constructed particularly compact and with shorter conveyor belts, so that not much storage place is required.

The optional available integrated NOCK product return system allows that the machine can be placed up against a wall as the derinded product is automatically conveyed back to the operator.



Industrial-suited robustness

The NOCK conveyor belt derinders for the small trade are in their sturdiness in comparison to the NOCK industrial type absolutely equal. They avail also of the 15 mm thick NOCK POWER PLATES®, which give them a particular stability and durability.

Options:

- Output conveyor belt
- Skin removal belt
- Integrated NOCK product return system
- Inflated pressure balloon



Cortex CB 430

- Cutting width: 430 mm
- Cutting speed: 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

- Cutting width: 430 mm
- Cutting speed: 24 m/min
- Derinding machine with middle length infeed conveyor belt
- Universal application in small trades and industrial plants



Cortex CB 495

- Cutting width: 430 mm
- Cutting speed: 24 m/min
- Derinding machine 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 derinding machines for industrial use are equipped 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

- **Cutting width:** 500 mm
- **Cutting speed:** 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**

Options:

- Output conveyor belt
- Skin removal belt
- Plastic modular belts
- Inflated pressure balloon



Operating lever for adjusting the height of the pressure roller



Cortex CB 595 • CB 695 • CB 795

- **Cutting width:** 500 / 600 / 700 mm
- **Cutting speed:** 29 m/min
- Derinding machines with different cutting widths for the meat industry
- Long conveyor belts
- High cutting speed
- Pressure roller spring suspended and adjustable in height, for particularly gently processing of high products. Perfect results also with thin products and flat cuts.

Options:

- Output conveyor belt
- Skin removal belt
- Plastic modular belts
- Inflated pressure balloon



Inflated pressure balloon for NOCK conveyor belt derinding machines (optional)

Fully automatic conveyor belt derinding machines for the meat industry



Cortex CB 501 • CB 701

- **Cutting width:** 500 / 700 mm
- **Cutting speed:** 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)

Options:

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



Cortex CB 604

- **Cutting width:** 600 mm
- **Cutting speed:** 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.

Options:

- 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

- **Cutting width:** 430 mm
- **Cutting speed:** 19 m/min
- Open top derinding machine (table model) to derind large, round pieces, eg. round hams

Option: Underframe

Safety notice: Flat pieces may only be derinded with an automatic conveyor belt machine according to EN 12355.



Cortex C 460 • C 560

- **Cutting width:** 430 / 500 mm
- **Cutting speed:** 19 m/min
- Open top derinding machine (stand model) to derind large, round pieces, eg. round hams

Features of the machines

machine type	pressure roller		open top (manual) operation possible	output conveyor belt	skin removal belt	infeed table for manual operation	plastic modular belts	spring- suspended blade holder mounting	tooth roller with scraper comb	NOCK POWER PLATES®	NOCK EASY-FLOW® safety cover	lockable castors	stainless steel	particularity suitable for	
	spring- suspended	adjustable in height												small trade	industry
Standard CB 430	●		●	○		●	○	●	●	●	●	●	●	●	●
Cortex CB 435	●		●	○	○	●	○	●	●	●	●	●	●	●	●
Cortex CB 495	●	●	●	○	○	●	○	●	●	●	●	●	●	●	●
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			●		○		○	●	●	●		●	●	●	●

Further options:

- Inflated pressure ballon (soft ballon)
- Integrated NOCK product return system
- Pneumatic quick-adjustment of blade holder (CB 501, CB 701)
- Transfer plate for passing without derinding

● in series

○ optional

① alternative: without underframe for integration in cutting lines

Technical data / Machine types

machine type	cutting width	cutting speed	maximum throughput height	blade gap	apply length on infeed conveyor	overall measurements W x H x D (without / with output belt)	measurements infeed belt	measurements output belt	weight (without output conveyor)	motor performance	electrical connection
	mm	m/min	mm	mm	mm	mm	mm	mm	kg	kW	
Standard CB 430	430	19	90	0 - 5	200	800 x 1190 x 1010 / 1460 ^③	1330 x 370	1330 x 370 ^③	190	0.75	
Cortex CB 435	430	24	90	0 - 5	400	800 x 1190 x 1210 / 1660 ^③	1730 x 370	1330 x 370 ^③	210	0.75	
Cortex CB 495	430	24	90	0 - 5	400	800 x 1190 x 1210 / 1660 ^③	1730 x 370	1330 x 370 ^③	220	0.75	
Cortex CB 435/5	500	29	90	0 - 5	400	865 x 1190 x 1210 / 1660 ^③	1730 x 435	1330 x 435 ^③	230	1.1	
Cortex CB 495/5	500	29	120	0 - 5	400	865 x 1190 x 1210 / 1660 ^③	1730 x 435	1330 x 435 ^③	240	1.1	
Cortex CB 595	500	29	120	0 - 5	615	865 x 1220 x 1425 / 2280	2160 x 435	2160 x 435	250	1.1	
Cortex CB 695	600	29	120	0 - 5	615	965 x 1220 x 1425 / 2280	2160 x 535	2160 x 535	265	1.1	
Cortex CB 795	700	29	120	0 - 5	615	1065 x 1220 x 1425 / 2280	2160 x 635	2160 x 635	280	1.1	
Cortex CB 501	500	29	150	0 - 5 ^⑤	615	865 x 1350 x 1425 / 2280	2160 x 435	2160 x 435	270	1.1	
Cortex CB 701	700	29	150	0 - 5 ^⑤	615	1065 x 1350 x 1425 / 2280	2160 x 635	2160 x 635	300	1.1	
Cortex CB 604	600	29	120	0 - 5	615	965 x 1220 ^② x 1425 / 2280	2160 x 535	2160 x 535	280 ^②	1.1	
Cortex C 420	430	19	-	0 - 4.5	-	700 x 420 x 500	-	-	70	0.75	
Cortex C 460	430	19	-	0 - 4.5	-	750 x 950 x 600	-	-	150	0.75	
Cortex C 560	500	19	-	0 - 4.5	-	815 x 950 x 600	-	-	180	0.75	

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

- ^① wider blade gap upon request
- ^② with underframe
- ^③ longer output belt when equipped with skin removal belt
- ^④ other voltages upon request
- ^⑤ optional pneumatic quick adjustment (3 steps, eg. 0 - 5 / 6 - 11 / 12 - 17 mm)

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