



*Know-how in food processing!*



# Doner Cutting Machines

Yaprak makinasi

# Doner-Cutting Machine

## Yaprak makinasi

### Cortex CB 435/5 KEBAB



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#### Operational fields

Cutting machine for cutting thin slices for Doner and Gyros production

#### Sorts of meat

Veal, beef, lamb, turkey breast etc.

#### Blade holder

Stepless adjustment from 0.5 - 8 mm (other thicknesses available)

#### Cutting width

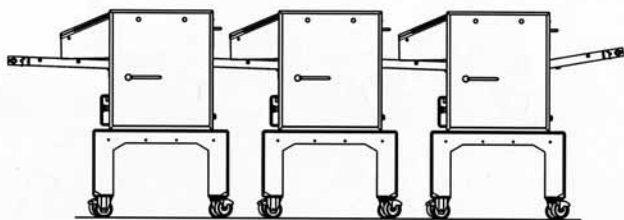
500 mm (ideal width for cutting e.g. ribs of veal)

#### Careful processing of the meat

Special blade holder and spring suspended pressure roller guarantee a very careful processing of the meat.

#### Optional

- Output conveyor belt for sliced meat (to fill box wagons)
- Other thicknesses available
- Cutting width 430 mm (type Cortex CB 435 KEBAB)
- Output conveyor belt instead of product return system
- Multi-cut cutting combinations for 2 - 5 sequential automatic cut processes



#### Quality

- Made of stainless steel
- Made in Germany
- Base plates, thickness 15 mm (NOCK POWER PLATES®) for NOCK-typical robustness, durability and service friendliness

#### Technical Data

Type:	Cortex CB 435/5 KEBAB
Cutting width:	500 mm
Transmission height:	120 mm
Cutting effect:	28 m/min
Motor data:	1.1 kW 3 phases
Weight:	210 kg
Dimensions (with infeed belt):	width: 810 mm height: 1190 mm depth: 1250 mm

#### Unique: The NOCK product return system

The integrated NOCK product return system allows processing by **only one operator**, as the meat comes **automatically** back into his hands and only needs to be placed on the infeed conveyor belt again.



#### Benefits

- No second operator necessary = enormous savings.
- The operator can feed the machine without interruption.
- The operator's back is spared (no need to bend down all the time)
- Integrated in the machine, needs no extra space as no extra conveyor belt is necessary
- Easy and quick cleaning of system.
- Reasonable price !



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