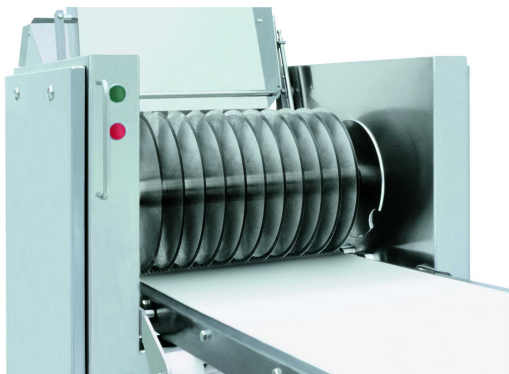


NOCK Circular Blade Cutting Machine

Cortex CB 495 SLICER

Operational fields

- Cutting slices or stripes of non-frozen products without bones, e.g.
 - escalopes or steaks from pork, beef or veal
 - fish
 - poultry
 - offal
- Cutting up meat in processing lines



Safety cover tilted upwards



CB 495/5K SLICER

Features of the machine

- Circular blade cutting machine with blade diameter of 200 mm / 300 mm
- Maximum processing height 70 mm/120 mm
- Blade distance, depending on product available from 6 mm (standard: 8 mm steps)
- Cutting width: 400 mm / 600 mm
- Continuous operation with detachable conveyor belts for infeed and for output
- Newly designed safety cover

Further benefits

- **Very high throughput**
- **Fine, smooth and gentle cutting**
- Ideal operating safety
- Very easy to clean, conveyor belts dissembled in seconds
- Machine in stainless steel with 15mm NOCK POWER PLATES inside the machine for the well-known robustness and durability of NOCK machines
- Excellent cost-quality-ratio
- **Made in Germany**

Technical data

Model:	Cortex CB 495/5 K SLICER 200/300	Cortex CB 495/7 K SLICER 200/300	NOCK Fleischereimaschinen GmbH
Cutting width:	400 mm	600 mm	Industriestraße 14
Diameter of blades:	200 mm / 300 mm	200 mm / 300 mm	D-77948 Friesenheim/ GERMANY
Cutting effect:	18 m/min	18 m/min	Telefon: +49 (0) 7821 / 99 78 16
Motor data:	1,5 kW 3 phases 230 / 400 V 50(60) Hz	1,5 kW 3 phases 230 / 400 V 50(60) Hz	Telefax: +49 (0) 7821 / 99 78 18
Weight:	230 kg (without blades)	280 kg (without blades)	E-Mail: info@nock-gmbh.com
Weight:	blade shaft: 12 – 50 kg	15 – 80 kg	Internet: www.nock-gmbh.com
Measurements:	Width: 820 mm	Width: 1020 mm	
	Height: 1300 mm	Height: 1300 mm	
	Depth: 2450 mm	Depth: 2450 mm	
			Technical changes reserved