

## NOCK Membrane Skinner Type Vliesex V 5744 TURBO **NEW!**

cutting width: 500 mm  
cutting effect: 44 m/min

**Operational field:** High performance membrane skinner for meat processing industry with intensive use of the machine and highest demands on performance and yield. Increased cutting speed. For membrane skinning of pork, beef, veal, turkey, lamb, game etc.

**Function:** High precision transport roller (roller without radial grooves) and spring suspended special blade holder for extremely low loss of expensive meat. Dynamic (counter-rotating) cleaning roller and silent air-jet-cleaning device keep the transport roller clean during operation. Thereby always good grip, quick and easy operation and excellent hygiene during operation. Boxes can be placed underneath the machine from the front and from the back, guides underneath the machine to lead the membranes into the box.

**Operation and ergonomics:** Very easy handling. Safety foot-switch which is variable in height and a **new level and ergonomic working table** for quick and fatigue-proof working. Automatic (pneumatic) adjustment of the blade holder and of the air-jet-cleaning device when starting the machine to avoid adjustment mistakes; *no lateral adjusting levers*.  
Optional: Blade holder with quick-change-of-blade-system.

**Cleaning and hygiene:** Hygienic construction made of stainless steel with large and smooth surfaces. Steering rolls for easy transport to cleaning place. For cleaning purposes transport roller may be revolved by hand. High pressure water cleaning allowed.

**Safety:** Main switch; safety foot-switch; safety switch for cover; blade holder can be lifted up to change the blade and for cleaning (no risk of injury or damage by disassembly!). Steering rolls with brakes.

**NOCK-typical reliability and robustness:** *Designed for permanent running in industry, even in multi-shift operation.* Exclusive use of high quality machine components (DIN-parts). Very low and easy maintenance, low follow-up costs. 15 mm NOCK POWER PLATES inside the casing make the machine even more robust and durable.



### Technical data:

motor data:	1.1 kW, 3 phases, 230/400 V, 50(60)Hz
cutting effect:	44 m/min
cutting width:	500 mm
width x height x depth:	820 x 930 x 650 mm
compressed air supply:	5 - 6 bar
weight:	205 kg

**NOCK Fleischereimaschinen GmbH**

Date: 07-2008