



Know-how in food processing!



Doner Cutting Machines

Yaprak makinasi



Doner-Cutting Machine

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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

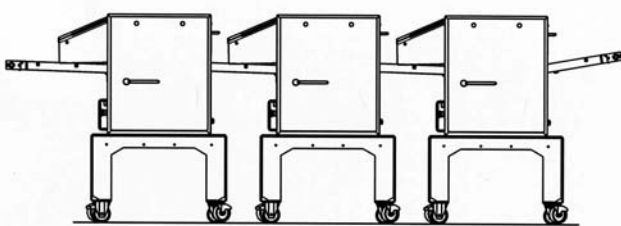
500 mm (ideal width for cutting e.g. ribs of veal)

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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Technical data + equipment / Doner and Gyros cutting machines

	Cortex CB 435 KEBAB	Cortex CB 435/5 KEBAB	Cortex CB 495 GYROS
cutting width (mm)	430	500 ^①	430
cutting speed (m/min)	24	28	24
NOCK Integrated Product Return System®	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
alternative: output conveyor belt for remaining uncut meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
output conveyor belt for cut meat	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
pressure roller spring suspended adjustable in height	<input checked="" type="checkbox"/> –	<input checked="" type="checkbox"/> –	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
blade gap infinitely variable (mm)	0.5 – 8 ^②	0.5 – 8 ^②	2 – 10 ^②
apply length on infeed conveyor belt (mm)	400 ^④	400 ^④	400 ^④
tooth roller with scraper comb	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
blade holder spring suspended	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
max. throughput height (mm)	90	90	90
lockable castors	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
NOCK POWER PLATES®	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
motor performance (kW)	0.75	1.1	0.75
electrical connection	3 AC - 400/230 V – 50(60) Hz – CEKON 16 A ^③		
weight (kg)	210	230	220
overall measurement W x H x D (mm)	800 x 1190 x 1210	865 x 1190 x 1210	800 x 1190 x 1210
stainless steel	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
available as a multi cut system	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

- ① other cutting widths available (e.g. 600 mm)
- ② optional other thicknesses available
- ③ other voltages available upon request
- ④ in case of NOCK Integrated Product Return System®

- standard**
- optional**

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