



Know-how in food processing!



Fish skinning machines

Cut down costs by innovative technology

Fish skinning machines for conveyor system

Cortex CBF 495 + Skinex SB 495



Very high throughput and highest safety

The NOCK Cortex CBF 495 and Skinex SB 495 are automatic fish skinning machines with conveyor belt system, which have been developed for throughput of huge quantities but at the same time providing highest safety.

The feeding is made by a conveyor belt, the skinned fillet leaves the machine by a conveyor belt for output. If the cover of the machine is opened the power supply is interrupted. Due to the safe operation and easy handling, the machine can also be operated by none-skilled employees.

The cutting speed of 19 m/min and the cutting width of 430 mm allow a huge throughput.

Example: If salmon fillets at a length of 60 cm and weighing 1.5 kg are fed at a 10 cm distance, this results in a throughput of approx. 2,400 kg per hour.

Pulling-off the skin with blunt blade or working with sharp blade

With the NOCK fish skinning machines with conveyor system one can pull-off the skin of the fish with blunt blade or one can skin the fish with the sharp blade.

When pulling-off with blunt blade (silver skinning) there is almost no loss.

When working with sharp blade (deep skinning) the thickness of skinning can be infinitely adjusted from 0 - 5 mm so that it is possible to take off also the layer which is directly under the skin.

Smooth, but effective: different pressure units

The NOCK fish skinning machines with conveyor belt system have a pressure unit which is infinitely variable in height, allowing a gap of up to 70 mm.

The pressure unit is available either spring suspended or with adjustable balance weights.

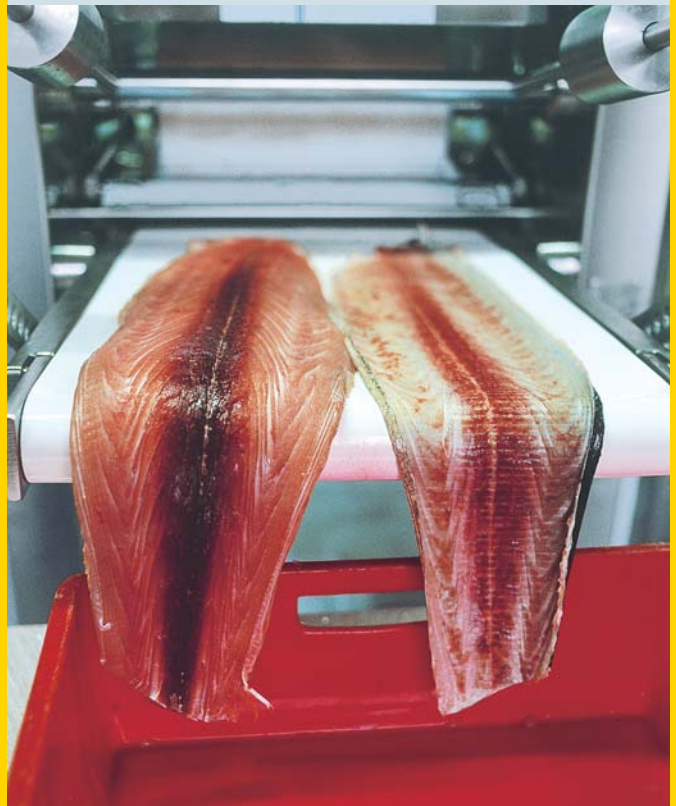
The special pressure unit for fish is easy to handle and has a long durability.

Alternatively an inflated balloon can be installed. This balloon is softer, but has a shorter service life.

With each application a very smooth but reliable processing is ensured.



Precision part: the NOCK blade holder



Skinned with sharp blade: bluefish from the Pacific Ocean (left fillet, right skin)

Turn around device for the skinning of both sides of flat fish

With the new NOCK turn around device flat fish are automatically turned, and brought to the second fish skinning machine with conveyor belt system, for skinning the other side.

Fish skinning machines for conveyor system

Cortex CBF 495: for universal application

The NOCK Cortex CBF 495 features by its very broad application. With this machine a great number of different kinds of fish respectively fish fillets, with thick skin as well as thin skin can be processed, as for example: fresh or smoked salmon, flat fish as flounder and sole, shark, bluefish, atlantic catfish, tuna etc.

The Cortex CBF 495 is provided with a scrapper comb, which cuts in the grooves of the tooth roller in order to keep this roller clean during operation.

An additional water cleaning unit inside the machine supports this function and prevents a blockage. Thereby a good continuous operation is ensured.



Transport roller with medium or coarse toothing and scrapper comb in the NOCK models CBF and CF

Cortex CBF 495 SALMON: The expert for salmon processors

The Cortex CBF 495 SALMON is the perfect machine for plants processing mainly salmon. This machine has been optimized for the skinning smoked and fresh salmon:

- Special toothing of the transport roller for processing salmon
 - Pressure unit with adjustable balance weights and special pressure roller for salmon, made of polyamide (optional: with inflated balloon)
 - Optional with curved blade holder for best yield when deep skinning with sharp blade
 - If desired, additional possibility of positioning of conveyor belt for output for easy bringing together of skin and fillet
 - **NEW:** Innovative **ACTIVE SKIN GRIPPER** for perfect thin skinning with sharp blade – highest yield and elimination of silver skin on the fillets
- Reliable and complete skinning of the fillets
→ No remaining skin on the fish tail or at the sides of the fillets
→ Loss of the fish flesh is comparably low as skinning with blunt blade (silver skinning):
just about 0.5 % of fish flesh remains on the skin, i. e. the yield of the fish flesh is nearly 100%!
→ No remaining silver skin on the fillet, excellent surface!
- **NEW: Cortex CBF 495/7 T SALMON TWIN**
Double lane machine with double capacity



Silver skinning
(skinning with blunt blade)



NEW: result with ACTIVE SKIN GRIPPER

Skinex SB 495: Favourite for all fishes with thin skin

If mainly fish with thin skin is processed as for example atlantic catfish or eel, NOCK recommends the use of the Skinex SB 495 which has been especially developed for these fish. Also other fish as cod, seabass and sea-salmon can be processed with this machine, whereby a bright attractive appearance of the fillet is achieved.

Instead of a scrapper comb in this model the transport roller is kept clean by a counter rotating cleaning roller. An additional water cleaning unit supports this function and avoids a blockage.

The transport roller of the Skinex SB 495 has a finer toothing as the Cortex CBF 495 and does not have grooves for the scrapper comb.



Transport roller with fine toothing and counter rotating cleaning roller in the models Skinex SB 495, S 460 and S 420

Open top fish skinning machines



The NOCK fish skinning machines Cortex CF 460 and Skinex S 460 are open top machines for manual feed.

The ergonomic configuration of the machine and the complete length safety foot pedal allow an efficient and dynamic processing.

With these models both, the pulling-off of the fish skin with blunt blade as well as the skinning with sharp blade is possible. The skinning thickness is infinitely variable.

Cortex CF 460: for universal application

The NOCK model Cortex CF 460 is equipped with a scrapper comb and a water cleaning unit in order to keep the transport roller clean during operation.

The CF 460 is an allrounder machine for skinning fish with thick and thin skin, as for example: salmon, sea trout, sole, bass, shark, dried cod etc.

Skinex S 460: best possible machine for all fish with thin skin

The Skinex S 460 is equipped with a counter rotating cleaning roller and water cleaning unit in order to keep the fine toothed transport roller clean.

This model is recommended if mainly fish with thin skin is processed, e.g.: trout, tilapia, sepia etc.

Feeding unit for smaller fish

The delivery of a feeding unit, to assure the correct and secure skinning of smaller fish as for example bass, is possible for all open top NOCK fish skinning machines. This feeding unit is reliably working by a splash water unit.

Table models



The NOCK fish skinning machines Cortex CF 420 and Skinex S 420 are open top table models. They are ideal for smaller plants, catering establishments, fish markets, fish shops and supermarkets.

With these machines both, the pulling-off of the fish skin with blunt blade as well as the skinning with the sharp blade is possible. The skinning thickness is infinitely variable. The machine is operated by foot pedal.

As all other machines also these skinning machines are robust and of long durability. They are manufactured of stainless steel according to the latest hygienic rules, with lateral panels in 16 mm strong plastics which, in the upper part, are formed as handles. Smooth surfaces for easy and fast cleaning and the best possible hygiene.

Cortex CF 420: for universal application

Analogous to the models CBF 495 and CF 460 also the model Cortex CF 420 is equipped with a scrapper comb which cuts in the grooves of the tooth roller in order to keep this roller clean during operation. An additional water cleaning unit inside the machine supports this function and prevents blockage.

With the Cortex CF 420 a large number of different kinds of fish can be processed, e.g.: salmon, seatrout, eel, pike, sole, bass etc.

In many plants the Cortex CF 420 is used as an additional co-machine to a fish skinning machine with conveyor belt. In fish shops this machine is appraised for its universal application.

Skinex S 420: best possible machine for all fish with thin skin

The Skinex S 420 is equipped with a counter rotating cleaning roller and a water cleaning unit, as well as with a fine toothed transport roller without grooves.

The Skinex S 420 is the best possible machine if mainly fish with thin skin is processed.

An essential benefit of all NOCK machines:

Easy cleaning and best possible hygiene

All NOCK fish skinning machines are made of **stainless steel**. The conveyor belts and pressure rollers are made of food grade plastics.

For the construction the latest rules for hygiene have been taken in consideration. Smooth surfaces and hygienically covered suspensions, out of the processing area, favour the cleanliness of the machines during processing and save time for the cleaning afterwards.

Important details: For cleaning purposes the transport roller can be manually revolved. Conveyor belts, pressure roller and blade holder can just be taken out of the machine without any tools. For cleaning purposes the conveyor belts can be taken out of their frames.



NOCK fish skinning machines: The solution for the high demands of the modern fish-business

The NOCK fish skinning machines have been constructed and perfected in close dialogue with fish processing plants of all sizes in all continents.

They distinguish themselves by smooth processing of the fish, high yield, easy and safe operation as well as a hygienic construction which is easy to clean.

All NOCK machines are produced with advanced production technologies in modular cost-saving construction and have a very high cost-quality-ratio.

The extremely low loss of the expensive fish make the NOCK fish skinning machines an investment which amortizes within short, also in countries which have low wage level.

NOCK fish skinning machines distinguish themselves since years all over the world by their robustness and their high reliability during professional permanent operation.

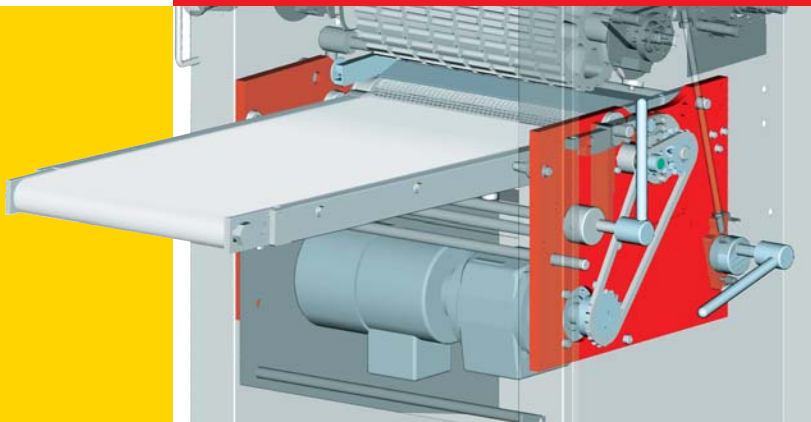


F. Nock

Ferdinand Nock, company founder



Typically NOCK: robust, reliable, durable and of stable value



Solid, sturdy, durable:
the NOCK POWER PLATES inside the machine's casing

The NOCK fish skinning machines are made of stainless steel. They are manufactured exclusively with high quality components according to the latest technical and hygienic rules. As all NOCK machines they distinguish themselves by high reliability and stability.

15 mm thick **NOCK POWER PLATES** inside the machines make them enormous robust and durable. They guarantee permanent precision, service friendliness and smooth, hygienic surfaces of the machines.

All NOCK fish skinning machines are made in Germany.

Technical Data / Machine Features

	Fish skinning machines for conveyor belt system		Open top machines		Table models NEW!		
	Cortex CBF 495	Skinex SB 495	Cortex CF 460	Skinex S 460	Cortex CF 420	Skinex S 420	Cortex CF 300
Cutting width (passage width) in mm	430	430	430	430	430	430	300
Cutting effect in m/min	19	19	19	29	19	24	19
Total measurement in mm (without conveyor belts)							
Width	820	820	820	820	740	740	560
Height	1170	1170	960	960	420	420	350
Depth	1630 (700)	1630 (700)	650	650	500	500	450
Weight (in case incl. conveyor belts) in kg	210	220	150	160	70	80	55
Motor power in kW	0.75	0.75	0.75	0.75	0.75	0.75	0.25
Voltage V-Ph-Hz	230/400-3-50 (60)	230/400-3-50 (60)	230/400-3-50 (60)	230/400-3-50 (60)	230/400-3-50 (60)	230/400-3-50 (60)	230/400-3-50 (60)
Thickness of skinning infinitely variable in mm	0 - 5	0 - 5	0 - 4	0 - 2	0 - 4	0 - 4	0 - 3
Maximum processing height in mm	70	70					
Skinning with blunt blade	•	•	•	•	•	•	•
Skinning with sharp blade	•	•	•	•	•	•	•
Spring suspended blade holder suspension	•	•	•	•			
Pressure unit spring suspended and adjustable in height	•	•					
Manual infeed alternatively possible	•	•					
Scraper comb	•		•		•		•
Counter rotating cleaning roller		•		•		•	
Water cleaning unit	•	•	•	•	•	•	•
NOCK POWER PLATES	•	•	•	•			
Steering rolls to be fixed	•	•	•	•			
Made of stainless steel	•	•	•	•	•	•	•

- Optional features for Cortex CBF 495: curved blade holder, different pressure units or inflated balloon, balance weights, turn around device, Active Skin Gripper
- Other voltages upon request
- Technical changes reserved

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