



Know-how in food processing!



Cortex CB598 JERKY SLICER

Cutting thin slices out of high fresh pieces of meat

Sturdy, reliable, proven

NOW

Optimal production of the following products with the JERKY SLICER:

- Beef Jerky
- Pork Jerky
- Thin escalopes, steaks
- Roulades
- Milanesa
- Biltong

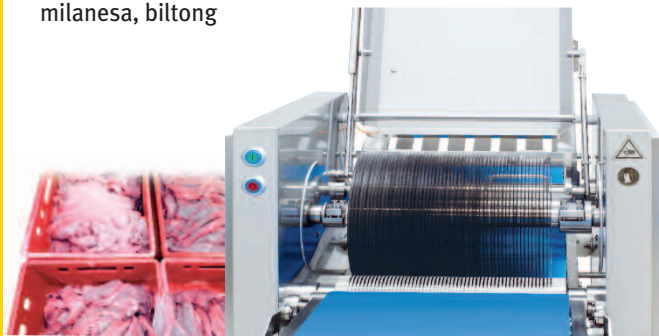


The JERKY SLICER with particular cutting geometry

is perfectly suitable for cutting very thin slices out of high pieces of meat as i. e. top side and silver side of beef or pork, thanks to its particular construction. This way, narrow blade distances are now possible together with the usual enormous processing capacity of our Circular Blade Cutting Machines.

Features and application range

- Operational width: approx. 390 mm
- Blade diameter: 300 mm
- Belt speed: 18 m/min
- Blade distance selectable/adjustable in steps
- Min. blade distance from 6/7 mm (depending on the product)
- **Thickness of slices from approx. 4.5 mm**
- For cutting i.e. beef jerky, pork jerky, thin escalopes or steaks, roulades, milanesa, biltong



Standard equipment

- Infeed conveyor
- Discharge conveyor
- Intersection roller with quick-change technology
- NOCK POWER PLATES® for NOCK typical service friendliness
- NOCK EASY-FLOW® safety cover with gas-pressure spring for model working safety
- Lift-out device for blade roller
- Safety cover for blades
- Lockable castors
- Stainless steel

Options:

- Adjustable side guides on infeed conveyor
- Frequency converter
- Laser trace on infeed conveyor

Technical data + equipment / Cortex CB598 JERKY SLICER

Cutting direction	vertical	Discharge conveyor (external dimensions) mm	1170 x 490
Diameter of circular blades (mm)	300	Belt speed (m/min.)	18 ^②
Max. product height (mm)	120	Motor performance (kW)	1.5
Approx. operational width (mm)	390	Electrical connection	3 AC - 400 V - 50 Hz ^③
Available distance grid for circular blades (mm)	6 - 7 - 8 - 9 - 10 - 11 ^①	Overall dimensions W x H x L (mm)	820 x 1300 x 2410
Infeed conveyor (external dimensions) mm	1170 x 490	Weight (kg)	380 ^④

① different distances possible in 1 machine

② other speeds upon request

③ other voltages upon request

④ with blade distance 8 mm



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