
Nock Cortex CB495/7K Slicer



Application: For cutting large quantities of boneless products into slices or strips with a high cut quality in a short space of time, .e.g. beef or pork escalopes or steaks, diced meat, poultry, fish fillets or whole fish, offal, etc.



Technical data:

- Blade diameter: 200 / 300 mm
 - Max. throughput height: 70 / 120 mm
 - Cutting width (operational width): 600 mm
 - Conveyor belt speed: 18 m/min
 - Min. blade distance: 6 - 8 mm depending on the product
 - Available blade distance grids: 6 - 7 - 8 - 9 - 10 - 11 mm
 - Overall dimension: W x H x D: 1020 x 1300 x 2450 mm
 - Weight: 320 kg
 - Motor performance: 1.5 kW
 - Electrical connections: 3 AC - 400/230 V - 50 (60) Hz, Cekon 16 A, other voltages upon request
 - Compressed air: Not required
-