



*Know-how in food processing!*

**NEW!**

**Circular Blade Cutting Machine  
QUATTRO SLICER 380**

**Faster, more flexible, more economical**



## Faster, more gentle, more economical: Application range and advantages of the NOCK circular blade cutting machines Cortex CB SLICER

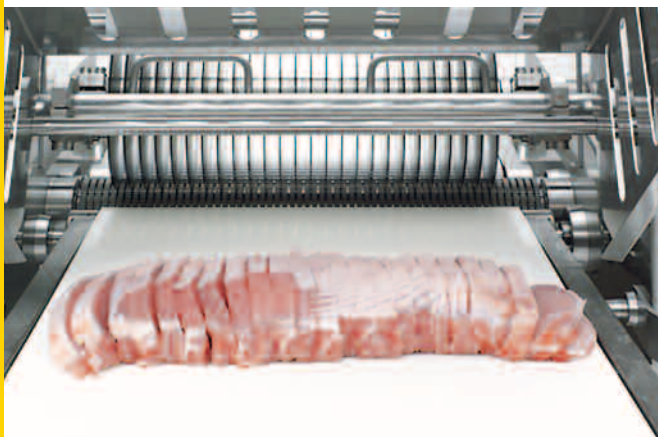
### The cutting method

- The NOCK Cortex CB SLICER work with a **blade shaft upon which circular blades are mounted**.
- The circular blades insert into the grooves of the counter roller (intersection roller). This guarantees a flawless cutting also of products with skin or sinews.
- The cuts take place simultaneously and vertically to the infeed direction.
- The NOCK SLICERS are continuously fed by an infeed conveyor.

### Application range

The NOCK circular blade cutting machines are **the most economical solution, when large amounts of non frozen, boneless products need to be cut into slices or strips in a short space of time with a high cut quality**.

**Examples:** Escalopes or steaks from pork, beef or veal; goulash; diced meat; offal; poultry breast; fish fillets



### Particularly gentle cut

- The circular blade cutting principle as well as the perfected cutting geometry and tested speed ratio between the blade shaft, transport roller and infeed conveyor cater for a gentle infeed and a **clean, even and particularly smooth cut**.
- The product will not be squashed or strained by oscillating blades. There is also no guillotine blade which strains the product.
- The circular blade cutting principle guarantees a **standardized thickness and even slices**, as the product is not squashed into a chamber, contrary to its structure.
- **Frosting** the product before cutting is **not necessary** for an excellent result with the NOCK SLICERS.

### Enormous capacity

The conveyors of the NOCK circular blade cutting machines **continuously run at 18 m/min**. The operator can feed 18 meters of a product per minute = more than 1 kilometer per hour (QUATTRO SLICER 380: 15 m/min = 900 m/h).

### Simple operation and exemplary working safety

- The NOCK SLICERS are **simply, quickly and safely** fed by a continuous infeed conveyor.
- The **operational safety** is exemplary. Due to the long NOCK EASY-FLOW® safety covers, the NOCK SLICERS correspond to the European safety standard EN ISO 13857.
- Both the operator and the nearby colleagues appreciate the **silent and smooth running** of the NOCK SLICERS.

### Very simple and quick to clean

- The machines are equipped with lockable castors and can easily be transported to the cleaning area.
- The conveyor frames can be removed within seconds without any tools.
- Then the complete inside of the machine is accessible from the front and back for the water-jet.
- The large, smooth machine surfaces also benefit the cleaning.
- The blade shaft can stay in the machine while cleaning.

### Robust, proven and service friendly

- The NOCK circular blade cutting machines Cortex CB 495 SLICER are being constructed since 2001. They have proven themselves since then in the hard industrial processing appliance all over the world.
- The clear construction, the highly dimensioned drive elements and the proven design with the 15 mm thick **NOCK POWER PLATES®** account for problem free performance. These **POWER PLATES®** cater for constant precision and the well-known **service friendliness** of all NOCK machines.
- As each blade has to perform less cuts, the **endurance of the blades is a multiple** as those mounted on other cutting machines. Depending on the product approximately 500 - 1000 tons can be cut before the blades need to be sharpened.



*Safety cover opened*



## Particular advantages of the NOCK QUATTRO SLICER 380

- 4 integrated blade shafts for 4 different and immediately available blade distances
- Very fast change of blade distance through motor-driven moving of the blade shafts at the push of a button
- Thus also ideal for rational cutting of smaller quantities with a certain slice thickness

## Technical data / Equipment NOCK QUATTRO SLICER 380

Number of included blade shafts	4
Cutting width (operating width)	380 mm
Diameter of circular blades	300 mm
Maximum throughput height	120 mm
Minimum blade distance	8 mm
Deliverable grids of intersection rollers	5 – 6 – 7 – 8 – 9 – 10 – 11 mm
Infeed conveyor	●
Output conveyor	●
Free apply length on infeed conveyor	310 mm
Belt speed	15 m/min
Overall dimension W x H x D	1200 x 1800 x 2500 mm
Weight	ca. 900 kg ①
Motor performance	1.1 kW
Electrical connection	3 AC – 400 V – 50 Hz ②
NOCK POWER PLATES®	●
NOCK EASY FLOW® safety cover	●
Lockable castors	●
Stainless steel	●
Compressed air requirement	–

① Depending on blade equipment

② Other voltages upon request

● standard



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