



Cortex C 560 DBD

- **Cutting width:** 500 mm
- **Cutting speed:** 24 m/min
- Open top machine to remove skin and fat simultaneously with dual blades ("double blade derinder")
- lower blade holder to separate skin from fat; blade gap 0 - 4.5 mm (infinitely adjustable with lateral handle)
- upper blade holder to simultaneously separate fat from meat; blade gap 0 - 40 mm (independently adjustable with crank handles right and left)

Option for all NOCK open top derinding machines

The NOCK IMMEDIATE CUT-OUT® (ICO) safety system

Function

- Immediately stops the machine when touching the blade
- Option for all NOCK open top derinders



Benefits

- Minimized risk of injuries
- Operator-friendly
- Proven and reliable system

