

NOCK Doner and Gyros cutting machines

CB 509 KEBAB • CB 709 KEBAB

Application range

- technical further development of our proven models CB 503 KEBAB / CB703 KEBAB
- further developed geometry of the pressure unit with dynamic adaption to products with variable heights
- machine with large cutting width to gently slice high quality meat slices for Doner Kebab and Gyros meat skewers (Yaprak makinasi)
- **cutting width:** 500/700 mm
- **cutting speed:** 31 m/min
- **bigger throughput height:** 120 mm
- ideally suited to cut not only breast of veal and bull meat, but also suitable for turkey breast, pork and lamb

Standard equipment

- underframe open on all four sides for simple placing and removing of containers from all sides
- blade gap infinitely adjustable from 0,5 – 8 mm (even when the machine is in operation)
- blade holder suspended with special springs
- pressure unit equipped with soft pressure wheels and with special springs
- pressure roller infinitely adjustable in height
- **further developed geometry of the tooth roller**, tooth roller with scraper comb
- **NEW: Scraper comb for transport roller can be operated from the outside**
- infeed conveyor
- **NOCK EASY-FLOW®** safety cover with gas pressure springs for optimal safety at work
- **NEW: Access protection at the rear for more safety at work**
- **NOCK POWER PLATES®** for particular robustness and service friendliness



Cortex CB 509 KEBAB



rear view, Cortex CB 509 KEBAB

Options

- **NOCK INTEGRATED PRODUCT RETURN SYSTEM®** (highly recommendable!)
- **output conveyor for sliced meat** (to fill large containers, e.g. for meat trolleys)
- output conveyor for remaining piece (not possible with NOCK INTEGRATED PRODUCT RETURN SYSTEM®)
- blade holder with other thickness ranges (e.g. 4 – 12 mm)
- multi-cut lines



detailed view, NOCK INTEGRATED PRODUCT RETURN SYSTEM® (option)

Technical Data

	Cortex CB 509 KEBAB	Cortex CB 709 KEBAB	NOCK Maschinenbau GmbH Industriestrasse 14 77948 Friesenheim GERMANY Tel: +49 (0) 7821 / 923898-0 Fax: +49 (0) 7821 / 923898-18 E-mail: info@nock-gmbh.com internet: www.nock-gmbh.com
cutting width (mm)	500	700	
cutting speed (m/min)	31	31	
apply length on infeed conveyor (mm)	300 ²⁾	300 ²⁾	
max. throughput height (mm)	120	120	
motor performance (kW)	1,1	1,1	
electrical connection	3 AC – 400 V – 50 Hz ¹⁾		
weight (kg)	235	300	
overall dimension W x H x D (mm)	950 x 1360 x 1330 ²⁾	1150 x 1360 x 1330 ²⁾	

1) other voltages upon request

2) with NOCK INTEGRATED PRODUCT RETURN SYSTEM®, without conveyor for sliced meat