

MSK SKINNER MACHINES SERIES MSK 420 MSK 520 MSK 600

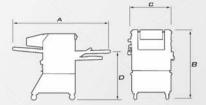
The MSK skinner machines series are the perfect solution for small and large productions. Its high performance and easy maintenance make it an indispensable tool for a skinning quality.



- Wide range of skinners.
- Complete stainless steel construction.
- Easy disassembly of the belts, gum rollers and blade holders, without tools.
- Great versatility of products to be skinned: pork, chicken, alhoe vera, ham...
- Easy adjust able cut from 3 to 6 mm.
- Operating by reducer engine.
- Ergonomic and compact design.
- Antibacterial Polythylene conveyor belts FDA.
- Easy maintenance.
- Construction according to CE European Standards.



Dimensions



	Mak buu	Mak azu	MSK 42
LENGTH (A):	2240мм.	1780мм.	1780мм.
HEIGHT (B):	ПБОММ.	ПБОММ.	IIGDMM
WIDTH (C):	960мм.	850мм.	750mm.
BELT HEIGHT (D):	910мм.	910мм.	910мм.
WEIGHT:	270Ka.	230Ka.	200KG.
PULLING GUMS:	12	10	В

Technical data

POWER:	1.5Cv (1.1Kw)	ICv (0.75Kw)	ICv (0.75Kw
CONSUME:		ACCORDING CUTTI	VG
PRODUCTION:	ACCORDING CUTTING		
ENTRY BELT SPEED:	D.4DM/S.	D.4DM/S.	D.40M/S.
EXIT BELT SPEED:	D.48M/S.	D.48M/S.	D.48M/S.
BLADE CUTTING WIDTH:	БІЯММ	519 _{MM}	419MM
CONVEYOR BELT WIDTH:	535MM	435MM	335мм
TRANSMISSION:		CHAIN	
BARK BOX SUPPORT:	INTEGRATED IN MACHINE		
WHEELS:	REAR FIXED / FRONT SWIVEL		

MSK BOD

MSK 520

MSK 420

Adjustments

- Blade height (cut thickness) through external control.
- Height adjustment of pulling gums drag through external control.
- · Suspension adjustment of pulling gums drag through internal adjustment.
- Stiffness adjustment of blade holders through internal adjustment.





The easy disassembly of the belts without tools, facilitates maintenance and cleaning.



The quick and easy disassembly of the blade holders minimizes its changing times.



The accurate and easy blade height adjustment allows a great variety of cuts and adapt itself to different products.



The third conveyor belt of autput crust, optional, increases versatility in

Options

- Third conveyor belt to output crust.
- Extra height of the blade holder for: pig snacks, slicing for kebab, for roast beef...
- Optimum position of the gum according to product.
- Special belts on request.



Abad Maquinaria Industrial S.L.

C/Roure Gros 31 - 08181 Sentmenat (Barcelona) ESPAÑA

Telf: 93 715 45 13 Fax: 93 715 45 65

laint@laint.net - www.laint.es



** Abad Maquinaria Industrial reserves the right to make changes in the information herein without prior notice and is not responsible for any harm caused by them.

