

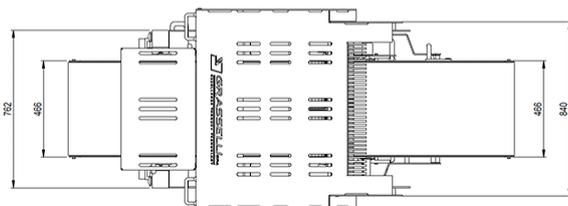
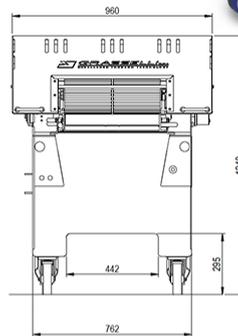
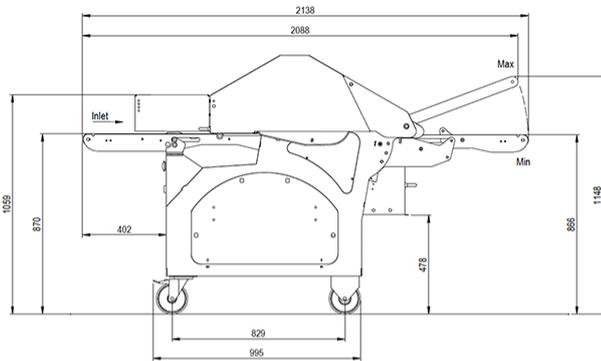
AUTOMATIC DERINDER AND MEMBRANE SKINNER



NAB 520 / 520 M

Fully automatic derinder and membrane skinner for in-line solutions

Accuracy and precision with even the most delicate cuts of pork meat and poultry.



Technical Data

	NAB 520 / 520 M
Height	1248 mm / 49.13"
Width	960 mm / 37.8"
Depth	2138 mm / 84.17"
Weight	460 Kg - 1014 lb
Motor Power	2.2 Kw
Noise Level	78.5 db
Maximum working width	520 mm / 20.47"
Operator Control Circuit	24V
Air Consumption (M version)	140 lt/min

NAB 520 / 520 M

AUTOMATIC DERINDER AND MEMBRANE SKINNER



1. Efficient skinning and derinding

Thanks to the adjustable infeed belt in relation to blade and toothroll NAB520 ensures perfect skinning and derinding operations.



2. In-line solution

With fully automatic infeed and outfeed, NAB 520 is the ideal automated solution for in-line processing, complete with height-adjustable outfeed conveyor belt.



3. Superior Durability

Exclusive toothroller made from special high-resistance steel for greater durability and constant efficiency over time.



4. Easy and thorough cleaning

Cutting-edge design with continuous welding and rounded edges to ensure greater hygiene without the need for any tools. Conveyor belts can be opened for perfect washing and improved hygiene.



5. Maximize productivity

Product pressure roller with hydraulic control, fully adjustable, and various types of rubber rollers for all applications.



6. Easy access for maintainance

All major mechanical and electrical components are accessible through two side panels, making access easier for maintenance purposes.



7. Robust construction

Machine base made entirely in ultra-thick, food-grade non-radioactive stainless steel.



8. DD Model available

The Grasselli NAB 520 DD model is designed specifically for the derinding and removal of fat at a preset thickness, with the maximum efficiency and output control, for pork meats such as pork loin, bacon and shoulder.



Follow Us