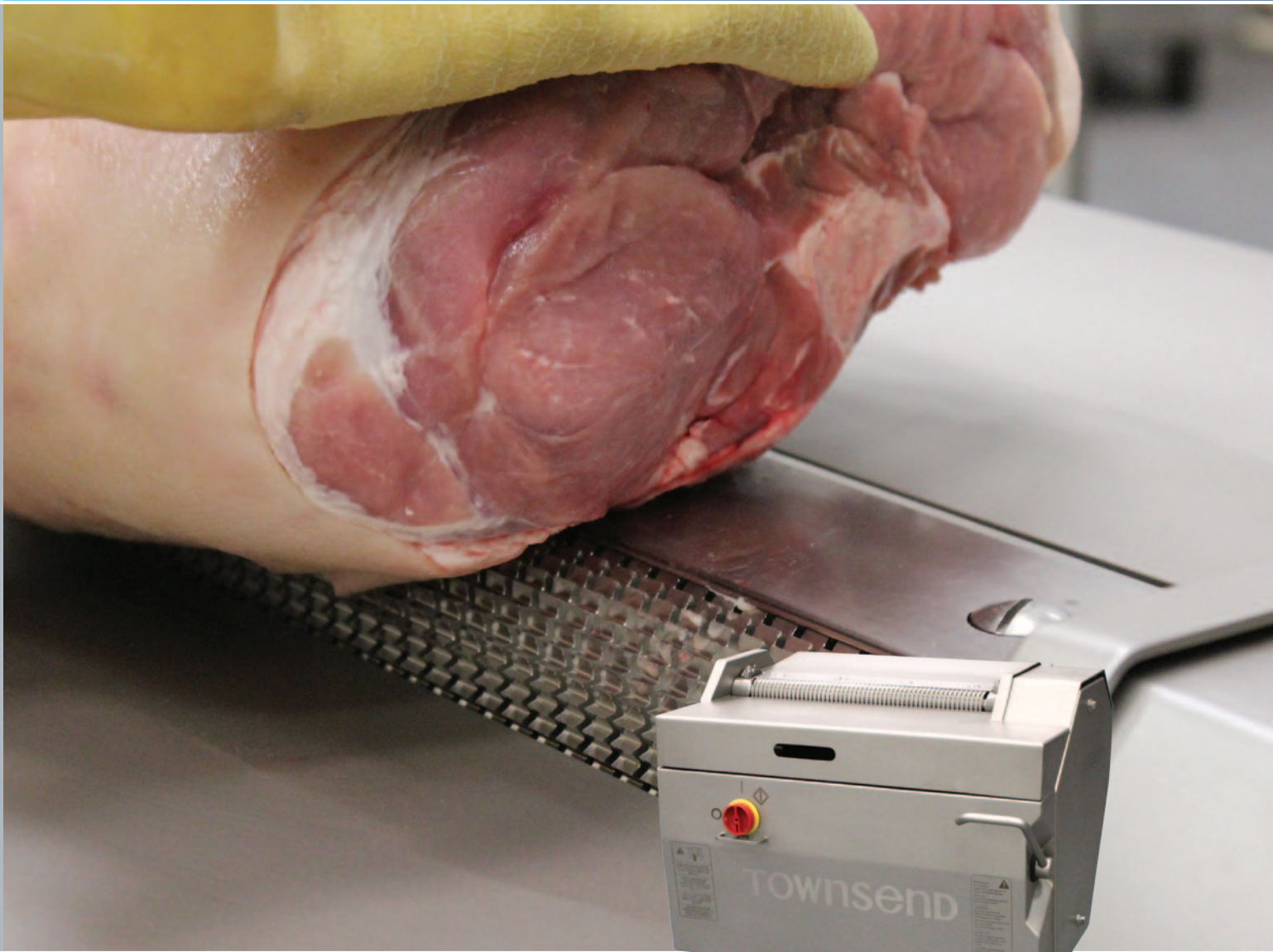


Derinding Skinner

Model SK 11-350

 marel



- Sanitation enhancements
- Ergonomic optimization
- Reduced maintenance and operating costs



Yield Optimization

The SK 11-350 Skinner removes skin, rind and heavy membrane from all pork and beef cuts. It also works on a variety of specialty products.

It is designed to maximize operator efficiency, increase productivity and significantly reduce downtime for cleaning.

Features & Benefits

Performance

- Market leading skinning performance continues with this machine
- Yields are higher than any other machine on the market

- **Simple to operate**



Ease of Operation

- **Adjustable base for operator efficiency**



- Smooth side panel design for right- or left-handed users

- **Sliding electrical box for easy access**



- Simple installation and removal of skinning blades

Sanitation

- Bottomless base design for easy cleaning and sanitation
- Fully exposed wheels for sanitation

- **Easy to adjust air manifold for efficient cleaning and visual checks**





Open-top skinner for removing heavy skin and membrane from pork and beef cuts.

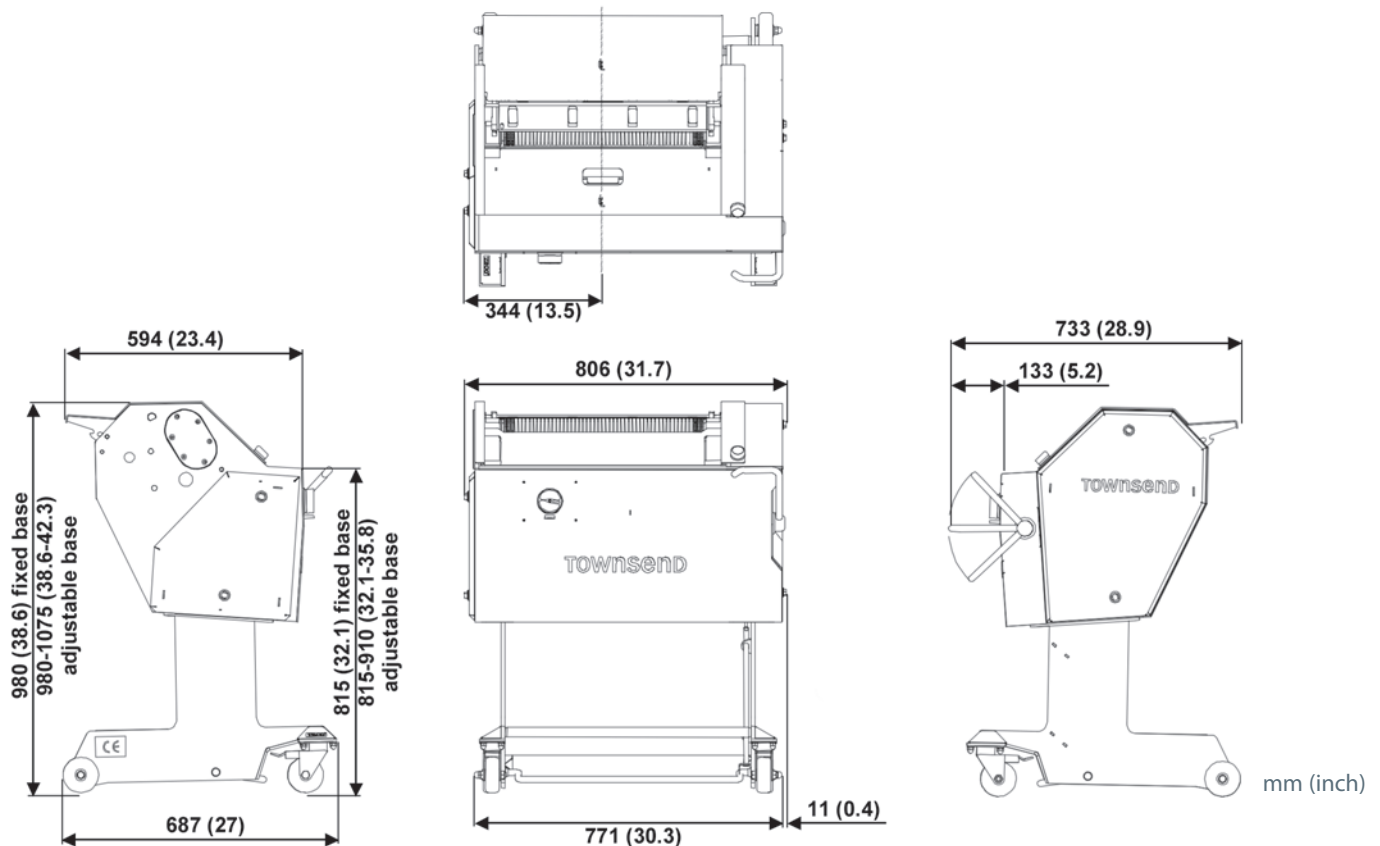
Application Chart

Product	Speed	Tooth Roll	Tray	Thru put Rates
Beef				
Skirts	Medium	36X 48X 64X	Standard	150-250/hr
Top	Medium	36X 48X	Standard	180/hr
Bottom Round	Medium	36X 48X	Standard	180/hr
Mock Tenders	Medium	36X 48X	Standard	180/hr
Pork				
Ham Shank	Low/Medium	36 36X 48X	Low or Hi-Low	400-500/hr
Picnics	Low/Medium	36 36X 48X	TR Deflector	400-500/hr
Bone in Ham Step #2 Danish Method	Low	36X	Low	300-400/hr
Ham-Collar Line	High	36X	Standard	500-600/hr



Options Chart

Options	
Adjustable Base	To alleviate operator fatigue

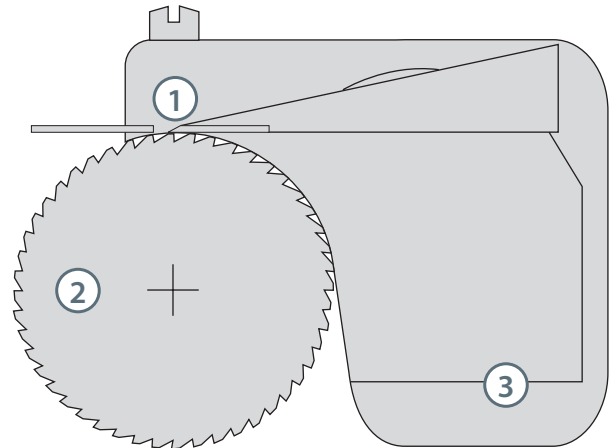


Townsend Skinning Principle

Ray Townsend invented the first pork skinner and his Townsend Skinning Principles in 1946. Ever since, Townsend Skinners have lead the industry.

All Marel skinning products are still based on the Townsend skinning principles which is made up of three components: Pressure applied by the shoe and blade clamp; Pulling Power provided by the tooth roll and a Sharp Blade. The three principles work in unison to assure maximum machine performance and yield earning potential.

- ① Pressure
Precise top pressure on the product will allow the shoe to “float” during skinning and visibly move away from the tooth roll as product advances across the skinning surface.
- ② Pulling Power
Forward motion produced by the tooth roll grabs and pulls product toward and across the blade. The tooth roll and blade must maintain factory set tolerance and work in conjunction with one another.
- ③ Sharp Blade
Townsend No-Load Blades are manufactured to resist nicks and cuts and minimize wear. The reduced wear decreases “drag” and energy demands from both machine and operator.



Marel

The leading global provider of advanced equipment and systems for meat, poultry and fish industries.

Marel, Townsend Further Processing and Stork Poultry Processing - Our brands are among the most respected in the meat, poultry and fish processing industries. Together we offer the convenience of a single source to meet our customer's every need.

For further information please visit
www.marel.com/usa

