

Membrane Skinner

Model SK 11-320



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

Ergonomic Optimization

The SK 11-320 Skinner removes membrane from pork and beef muscle. Its flexibility and design also allows it to work with a variety of other products.

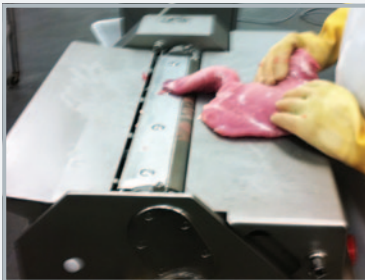
It is designed to maximize operator efficiency, increase productivity and significantly reduce downtime for cleaning.

Features & Benefits

Performance

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

- **Simple to operate**



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**



Ease of Operation

- Adjustable base for operator efficiency
- Smooth side panel design for right- or left-handed users

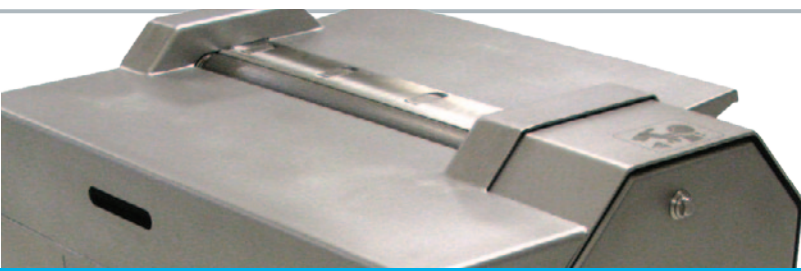
- **Sliding electrical box for easy access**



- Simple installation and removal of skinning blades

“Reduced Maintenance is a big benefit. And we save on operations costs too. The design makes the SK 11-300 Series real easy to clean. We don’t break as many belts. We save on parts. We avoid downtime. It’s a dependable machine with a flatter top tray, which is ergonomically better for operators.”

Mr. Chris Promes
Ham Boning Supervisor
Farmland Foods



Open-top membrane skinner for high yield skinning of pork, beef, fish and poultry.

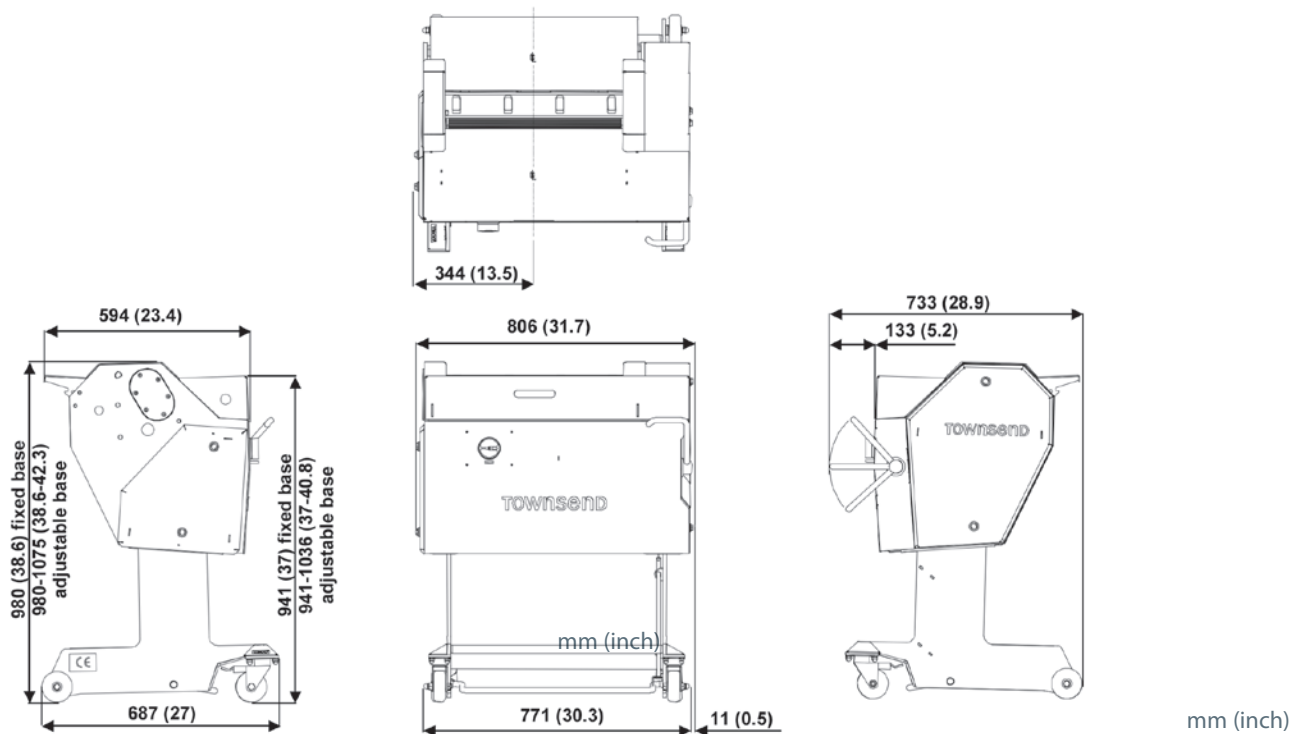
Application Chart

Product	Tooth Roll	Cleaner	Thru put Rates
Beef			
Tenders	64	Air	150-250/hr
Veal Membrane	72	Air	180-200/hr
Teras Major	64	Air	300-400/hr
Flat Iron	48	Air	300-400/hr
Loin Tail	48	Air	180-200/hr
Loin Flap	48	Air	180-200/hr
Eye of Round	48	Air	300-400/hr
Beef Liver	64 72	Water	180-300/hr
Beef Tongue	64 48 Multi	Water	250-300/hr
Pork			
Pork Loins	64 48X	Air	180/hr
Ham Membrane 4D	64 72	Air	300-400/hr
Tripe	64	Water	100-150/hr



Options Chart

Options	Quality	Supply Pressure	Consumption
Air Stripper	Prefilter, non-lubricated	60-80 PSI (400-550kPA)	6.5 Ft ₃ /min
Water Attachment	Potable	30-40 lbs/in ₂ (200-300 kPA)	0-1 gal/min (0-4 lt/min)
Adjustable Base	To alleviate operator fatigue		

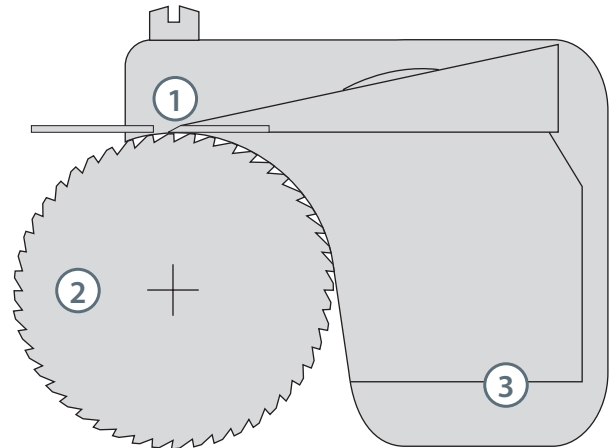


Townsend Skinning Principle

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

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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.

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www.marel.com/usa

