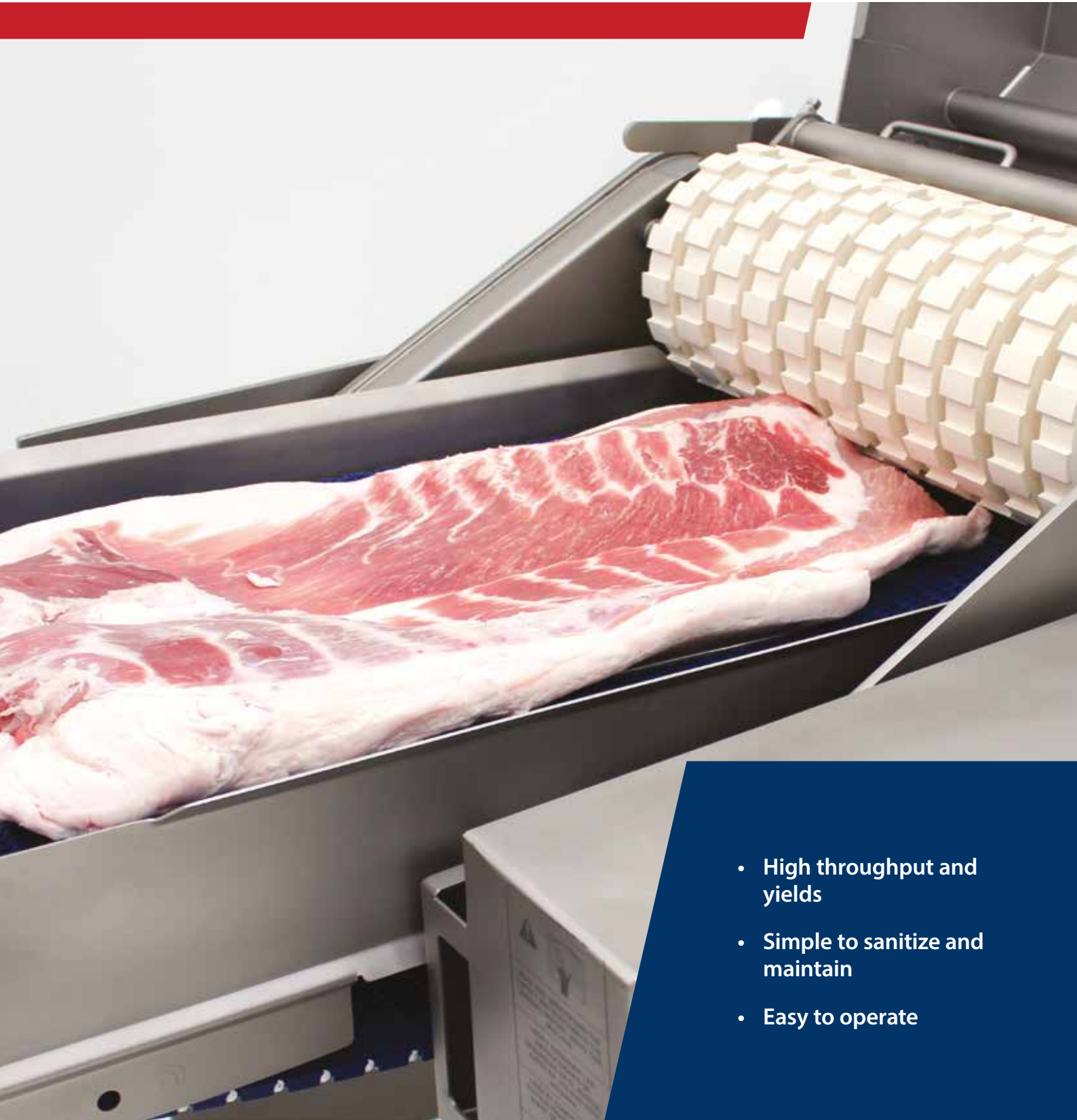


Conveyorized Pork Skinner

Townsend SK 15-340 Conveyorized Skinner



- High throughput and yields
- Simple to sanitize and maintain
- Easy to operate

Multiple height adjustments on the exit conveyor makes the SK 15-340 ideal for a multitude of line layouts.



Market Leading Performance

Marel's line of Townsend Conveyorized Skinners are ideal for maintaining consistent yields throughout the skinning process and eliminating additional manual knife work.

The SK 15-340 Conveyorized Skinner automatically skins all flat pork pieces without the loss of valuable meat products while achieving the best yields possible and high throughput.

Features & benefits

Performance

- Market leading skinning performance provides best yields possible
- ThinAdjust Control allows the blade to be adjusted during operation, resulting in consistent yields and end product
- Cabinets are line bored which ensures tooth roll and skinning mechanism remain in perfect alignment

Ease of operation

- Easy lock-down for the top-feed cylinders and spring cartridges
- Top-feed has a belt drive vs. chain drive; belt is easily accessed for maintenance
- Utilizes a single drive belt eliminating high repair costs associated with sprockets and chains

Sanitation

- Open Conveyor frames and modular belts make for easy sanitation
- Shoe can remain on the machine during sanitation, reducing the chance for accidental damage
- Blade clamp and hold-down pins stay together during cleaning, eliminating unintentional damage or loss
- Built-in storage for loose parts



Open-bite adjustment, which ensures a positive skinning start, is built into the open-bit cylinders and spring cartridges



Easy access to the electrical, air and drive systems makes maintenance simple



In-feed conveyor latches located externally making set-up for sanitation simple

Application chart

Product	Belt width	Tooth Roll	Top feed	Throughput rates
Pork Bellies	20" or 26"	36, 48, 64	Firm	1200-1600/hr
Fatbacks	14" or 20"	48, 64	Firm	1600-1800/hr
Jowls	14" or 20"	48	Firm	2200hr
Plates	14" or 20"	48	Firm	1300hr

Options chart

Infeed and exit conveyor extensions (150 mm increments)
Conveyor available in 14, 20 and 26 inch widths (356, 508 and 660 mm)
Adjustable and non-adjustable stand
Adjustable and non-adjustable blade clamp
Air or spring hold-downs
"T"-handle adjust
Hood assist
Available in left handed model SK 15-345



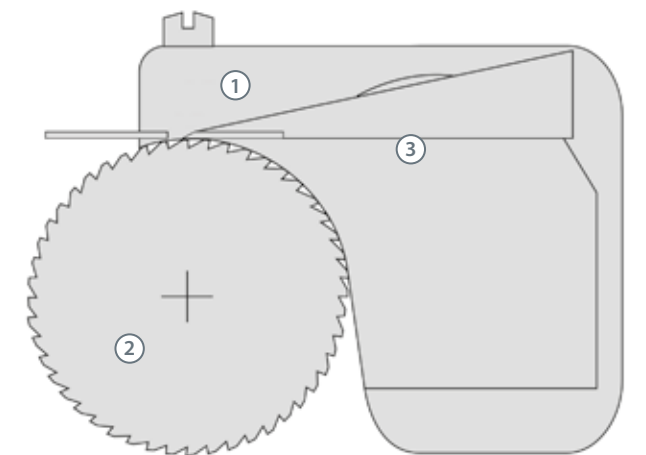
Townsend skinning principle

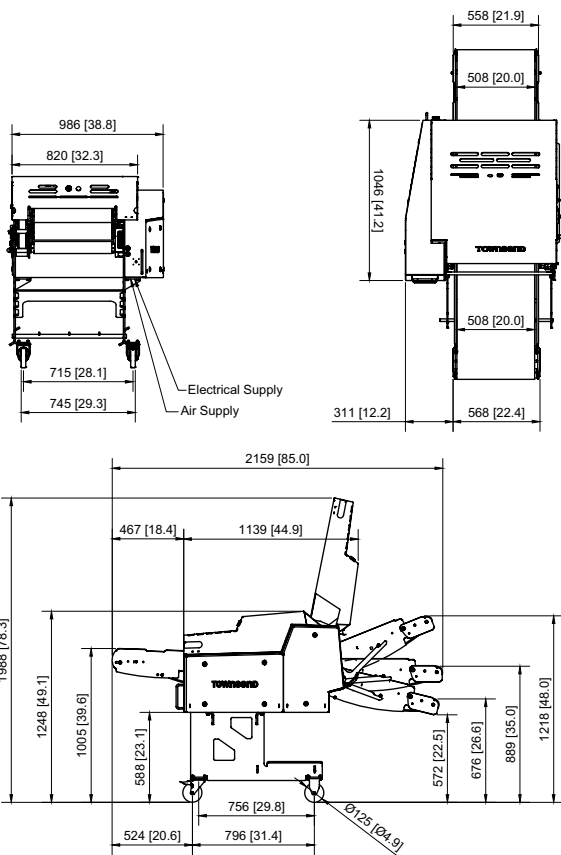
Ray Townsend invented the first pork skinner and his Townsend Skinning Principles in 1946. Ever since, Townsend Skinners have lead the industry.

All Marel skinning products are still based on the Townsend skinning principles which is made up of three components:

- 1 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.
- 2 Pulling power**
 Forward motion is produced as the tooth roll grabs and pulls products toward and across the blade. The tooth roll and blade must maintain factory set tolerance and work in conjunction with one another.
- 3 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.

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.





* Drawing and data are for 20" (508 mm) belt width. Dimensions and information varies depending on options of the machine purchased. mm (inch)

Machine Dimensions

- Length 2160 mm (85 in)
- Height 1250 mm (49 in)
- Width 1010 mm (40 in)

Shipping Weight

- Net: 481 kg (1060 lbs.)
- Crated 503 kg (1330 lbs.)

Power Supply

- Total Power (KW): 1.5

Volts (V)	Amp (A)	Frequency (Hz)
230	6	60
400	3,5	50
460	3.5	60
575	3	60

Air Pressure (Optional)

- 4.0-5.5 Bar
- 60-80 PSI

Airborne Noise

- < 70 dB



Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.

In close partnership with our customers we in Marel Meat develop advanced systems and software for primary, secondary and further processing, to ensure maximum efficiency, sustainability and traceability.

We have an extensive global sales and service network that spans more than 30 countries; and our red meat processing experts are always within easy reach when you need support.