

Highest yield and throughput in reliable skinning

Poultry skinning solutions



- High yields
- Variety of water options
- Improved safety and hygiene features
- Flexibility in machine adjustments

Removing skin without the loss of valuable meat

Marel's line of SK 14-400 poultry skinners offer specific solutions for a variety of poultry skinning applications. By removing skin without the loss of valuable meat, each machine delivers unequalled performance. Available models are the SK 14-410 and SK 14-430. Each model works with specific products and conditions to ensure high yields, quality skin for secondary processing and efficient throughputs.

Performance

The SK 14-400s are built to work at peak performance throughout the processing day.

- Low cost of ownership
- High throughputs with output capacities ranging from 60 to 120 pieces of chicken per minute depending on the product type, condition and size
- The skinning mechanism ensures optimal yields and minimal rework
- Variety of top feed rollers are available to ensure proper skinning for different product types

Operation

Each machine is designed with the operator in mind. Simple operating procedures, ergonomic features and proven technology that results in less downtime.

- Simple to operate, disassemble and sanitize
- Height adjustable exit conveyors to fit nearly any processing line layout
- Downtime is minimized due to easy access to electrical, air and drive systems
- Improved safety features, compared to previous models, like a new eStop and interlocked hood and exit conveyor guarding

Sanitation

Each skinner has an open cabinet and base for the purpose of easier cleaning.

- Simple and open design of the machine allows for easy disassembly for cleaning
- No tools required for teardown prior to sanitizing
- The shoe remains with the machine during cleaning to reduce accidental damage or loss
- Updated conveyor belts from previous models are easier to clean

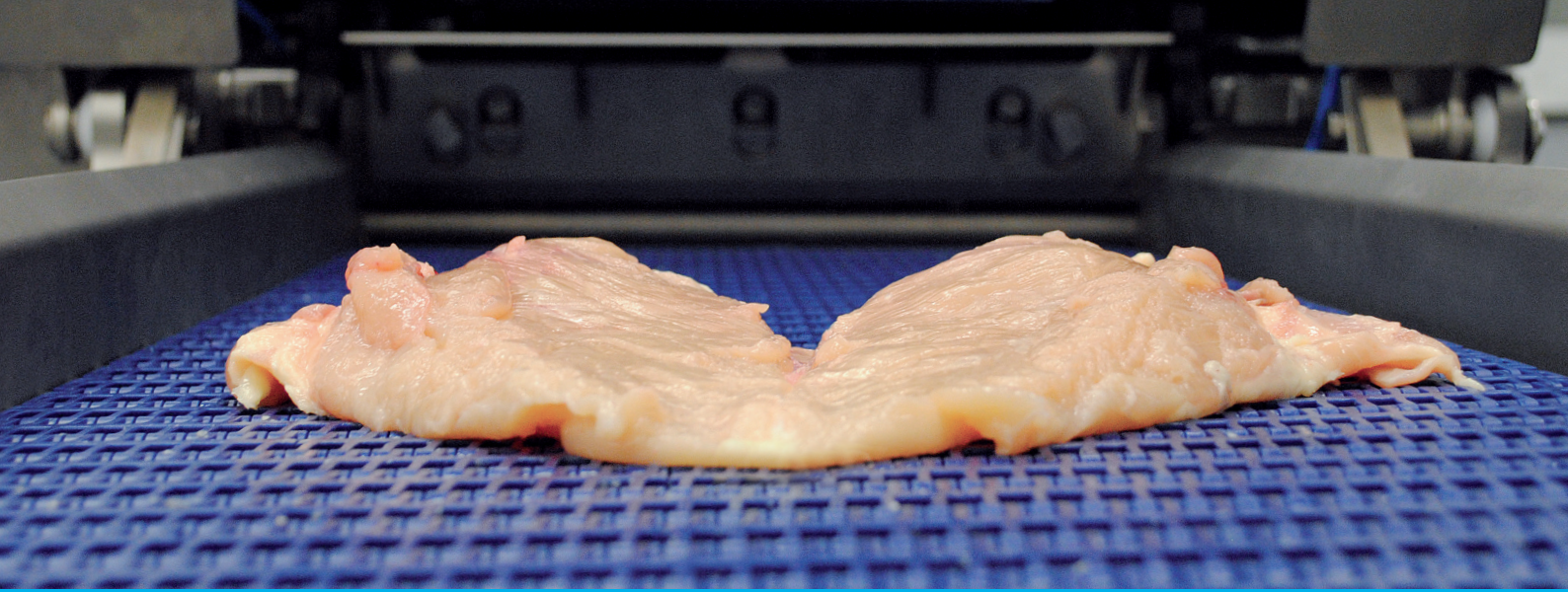




Application chart

	Products	Capacity *
Chicken	Aged (matured) bone-in thighs	120 pc/min
	Boneless whole legs	80 pc/min
	Air chilled breast caps	60 pc/min
	Whole legs (broilers and big birds)	80 pc/min
	Whole legs (broilers and big birds)	80 pc/min
	Boneless butterfly breasts (broilers and big birds)	80 pc/min
	Fresh bone-in thighs	100 pc/min
	Bone-in drums	80 pc/min
Turkey	Bone-in thighs	50 pc/min
	Breast single lobe	30 pc/min
	Turkey toupees	15 pc/min

* Capacities subject to line layout, machine configurations and specific product specifications



Advantages at a glance...

- Highest yield with lowest cost of ownership
- Heavy duty shoe and tooth roll allow for high yields, consistent performance, higher quality product and low maintenance costs
- Optional conveyor extensions allow the skinner to easily fit into existing or new plant layouts
- Multiple water spray options available to help keep belts clean during operations
- A variety of top feeds allow the skinner to be precisely configured for specific applications
- Interlocked hood and guards prevent access to moving parts for extra safety
- Modular belting for longer life span, improved sanitation and easy repair or replacement
- Modular belting, tapered and beveled parts and collapsible conveyors means faster clean up and less standing water
- Each skinner is 3rd party CE certified

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

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