

# 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, SK 14-430 and SK 14-470. 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.

- No water needed for the skinning operation, but multiple water options are available depending on the precise needs of an operation
- Cost of ownership is a fraction of competitors
- High throughputs with output capacities ranging from 60 to 160 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.

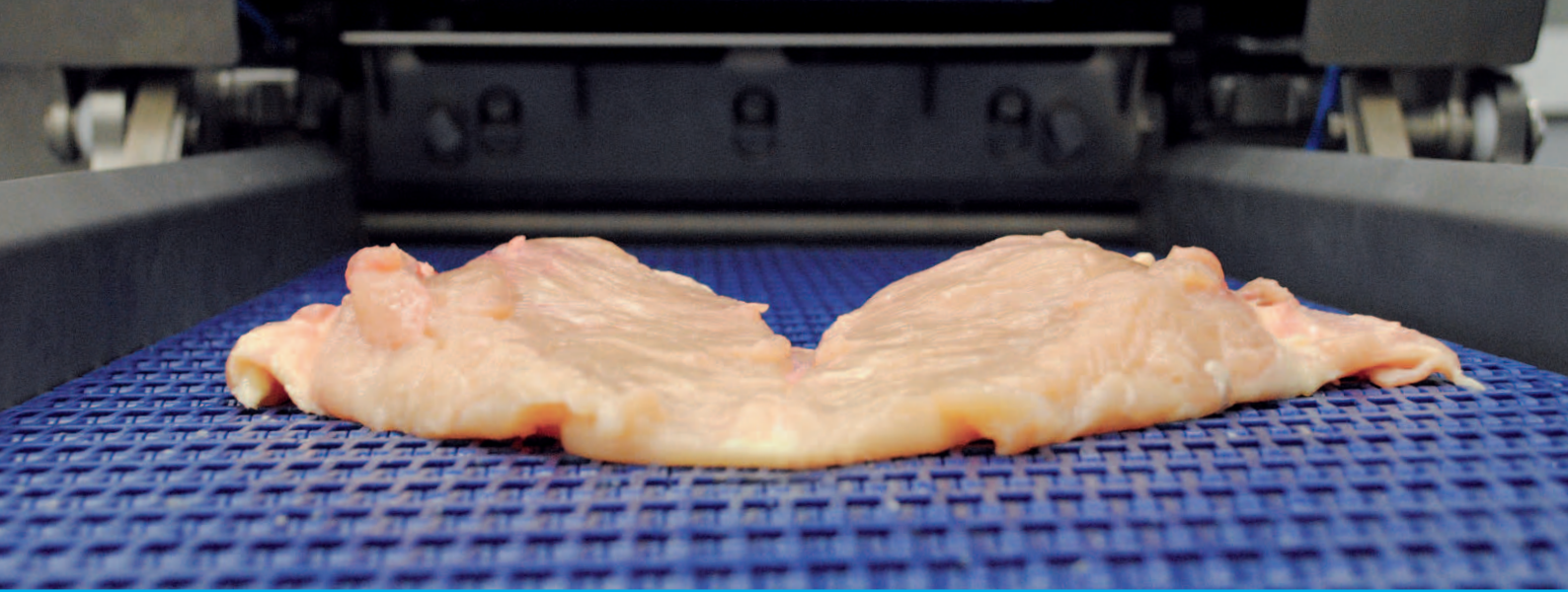
- Simple and open design of the machine allows for easy disassembly for cleaning
- No tools required for teardown prior to sanitizing
- The shoe remains with the machine during cleaning to reduce accidental damage or loss
- Updated conveyor belts from previous models are easier to clean





## Application chart

	Product	Belt Width	Capacity
<b>SK 14-410</b> Chicken products	Aged (matured) bone-in thighs	14" (355 mm)	80 pc/min
	Aged (matured) bone-in thighs	20" (508 mm)	120 pc/min
	Boneless whole legs	14" (355 mm) / 20" (508 mm)	80 pc/min
	Air chilled breast caps	14" (355 mm) / 20" (508 mm)	60 pc/min
<b>SK 14-410</b> Turkey products	Bone-in thighs	14" (355 mm)	40 pc/min
	Bone-in thighs	20" (508 mm)	50 pc/min
	Breast single lobe	20" (508 mm)	30 pc/min
	Turkey toupees	20" (508 mm)	15 pc/min
<b>SK 14-430</b> Chicken products	Whole legs broilers	14" (355 mm) / 20" (508 mm)	100 pc/min
	Whole legs big birds	14" (355 mm) / 20" (508 mm)	100 pc/min
	Boneless butterfly breasts (broilers)	14" (355 mm)	80 pc/min
	Boneless butterfly breasts (big birds)	20" (508 mm)	80 pc/min
<b>SK 14-470</b> Chicken products	Fresh bone-in thighs	14" (355 mm)	120 pc/min
	Fresh bone-in thighs	20" (508 mm)	160 pc/min
	Bone-in drums	20" (508 mm)	100 pc/min



## 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
- Each skinner is available in two widths (14"/355 mm or 20"/508 mm)
- 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 CE certified

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

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