

# Derinding Skinner

Townsend SK 11-350 Open Top Skinner



- High throughput and yields
- Simple to Sanitize
- Easy to operate and ergonomic designed





# Yield and throughput 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

- Smooth side panel design for right- or left-handed users
- Simple installation and removal of skinning blades

### Sanitation

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



Adjustable base for operator efficiency



Sliding electrical box for easy access



Easy to adjust air manifold for efficient cleaning and visual checks

## Application chart

Product	Speed	Tooth roll	Tray	Throughput rates
<b>Beef</b>				
Skirts	Medium	36X 48V 64M	Standard	150-250/hr
Top	Medium	36X 48V	Standard	180/hr
Bottom round	Medium	36X 48V	Standard	180/hr
Mock tenders	Medium	36X 48V	Standard	180/hr
<b>Pork</b>				
Ham shank	Low/Medium	36T 36X 48V	Low or Hi-Low	400-500/hr
Picnics	Low/Medium	36T 36X 48V	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

Adjustable base	To alleviate operator fatigue
Wider skinning area	A wider skinning area is available with model SK 11-355 (700 mm wide)

## 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 Sharp blade

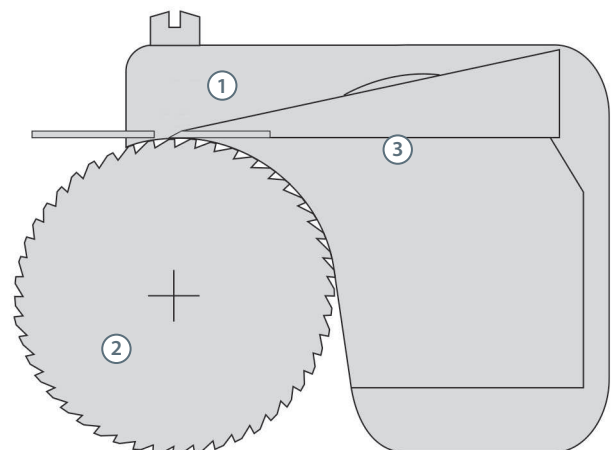
Precise top pressure on the product will allow the shoe to "float" during skinning and visibly move away from the tooth roll as product advances across the skinning surface.

### ② Pulling power

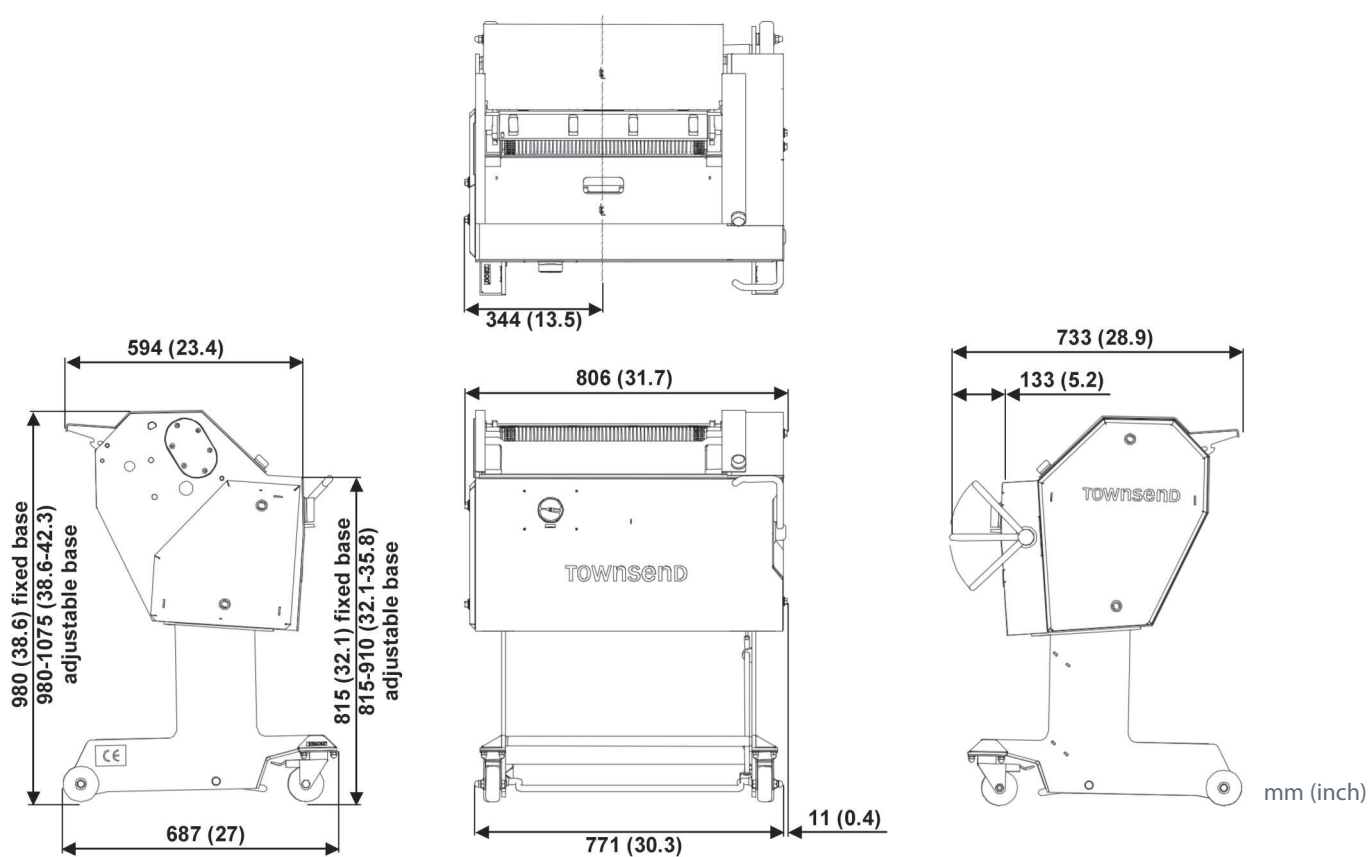
Forward motion is produced as the tooth roll grabs and pulls products toward and across the blade. The tooth roll and blade must maintain factory set tolerance and work in conjunction with one another.

### 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.







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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.