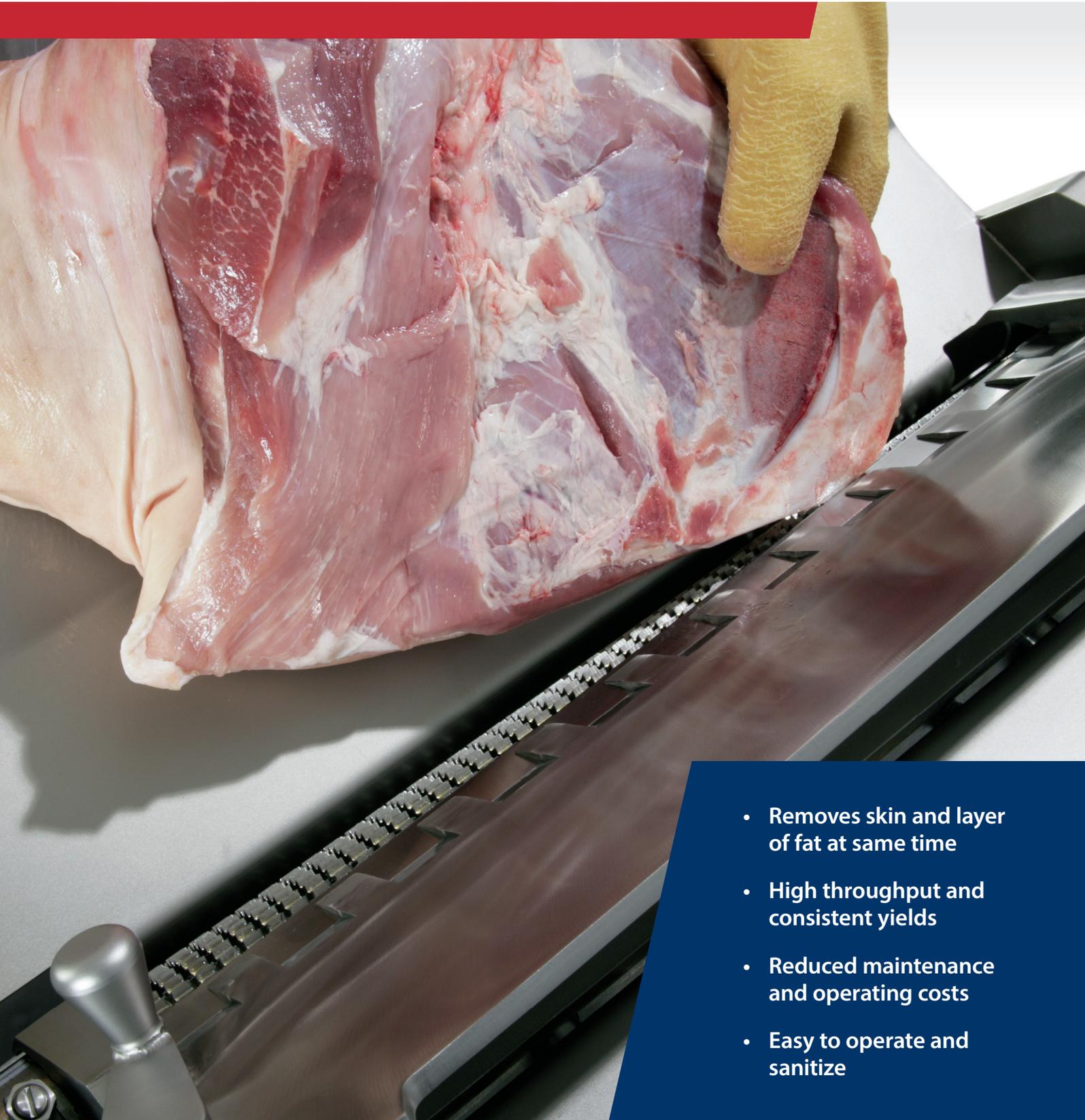


# Dual Blade Skinning

Townsend SK 11-312 Open Top Skinner



- Removes skin and layer of fat at same time
- High throughput and consistent yields
- Reduced maintenance and operating costs
- Easy to operate and sanitize

Open-top derinding skinner to remove skin and fat simultaneously



## Market Leading Performance

The SK 11-312 is an open top derinding machine with a secondary adjustable blade holder located above the primary skinning blade. The secondary blade allows you to simultaneously remove skin and separate a fat layer from products that an automatic machine would not be able to do.

The secondary blade holder is adjustable on both the right and left ends independently, allowing for precise control of the thickness of the layer of fat that will be removed.

## Features & benefits

### Performance

- Market leading skinning performance
- Yields are higher and more consistent than any other machine on the market

### Ease of operation

- Available adjustable base for operator efficiency
- Secondary blade holder is independently adjustable on both the right and left ends
- Simple installation and removal of skinning blades
- Smooth side panel design for right- or left-handed users

### Sanitation

- Fully exposed wheels for sanitation
- Complies with food safety and material regulations
- No tools needed to rotate Stripper Comb for cleaning
- All parts remain with machine during sanitation
- Bottomless base design for simple sanitation

### Safety

- Blade Clamp Safety Pins ensure safety for the operator and maintenance workers
- Easy access to main power switch



Simple to operate



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>Pork</b>				
Boneless Should	Low	36x	Curved	300-400/hr
Bone in Hams	Low	36x	Combo or Low	300-400/hr
Schinken Speck	Medium	36x	Curved	300-400/hr
Boneless Legs /Hams	Medium/Low	36x	Curved, Low or Combo	300-400/hr

## Options chart

Options	Quality	Supply pressure	Consumption
Air stripper	Pre-filter, non-lubricated	60-80 PSI (400-550kPA)	6.5 Ft <sub>3</sub> /min
Adjustable base	To alleviate operator fatigue		
Wider skinning area	A wider skinning area is available with model SK 11-317 (700 mm wide)		



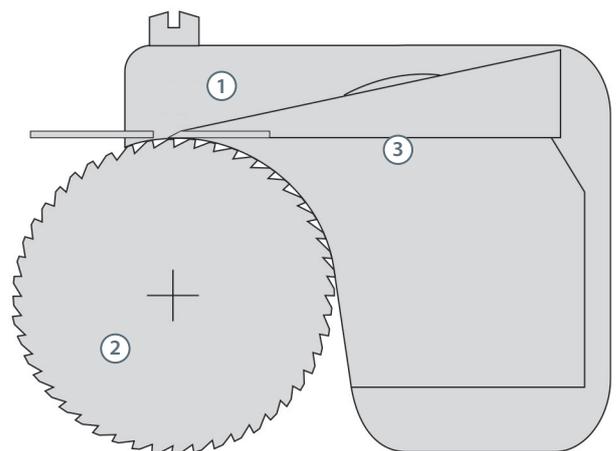
## Townsend skinning principle

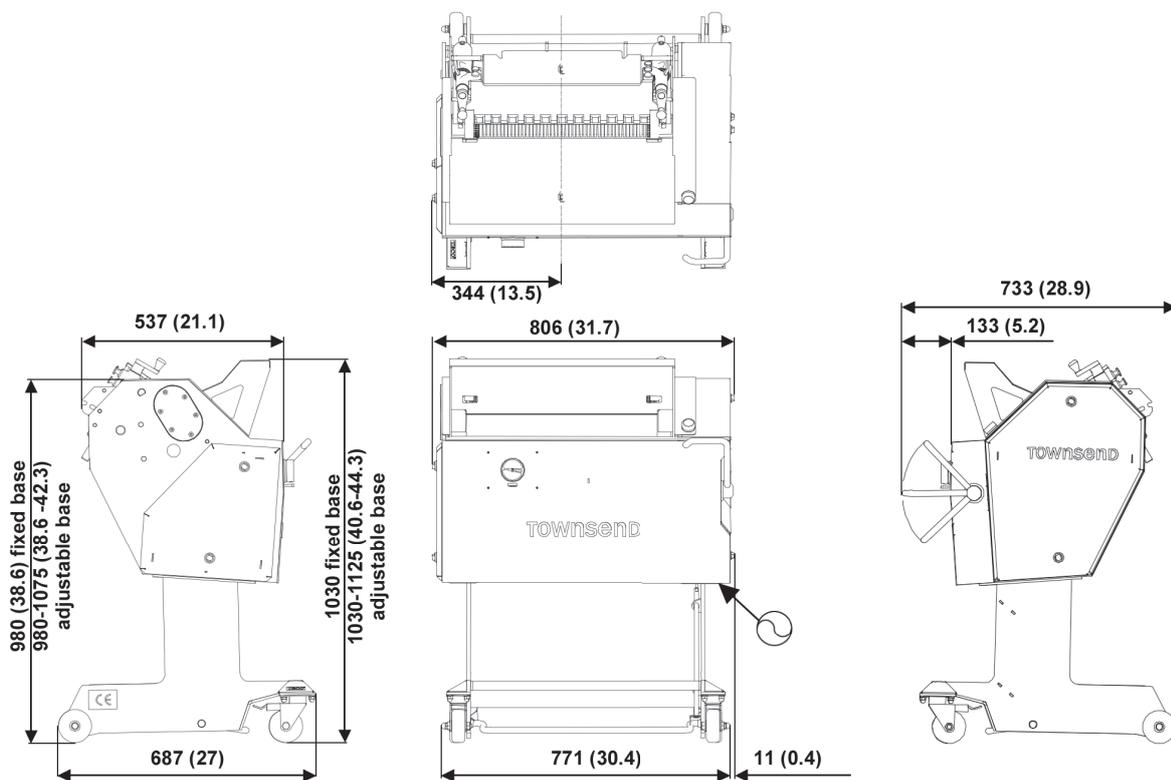
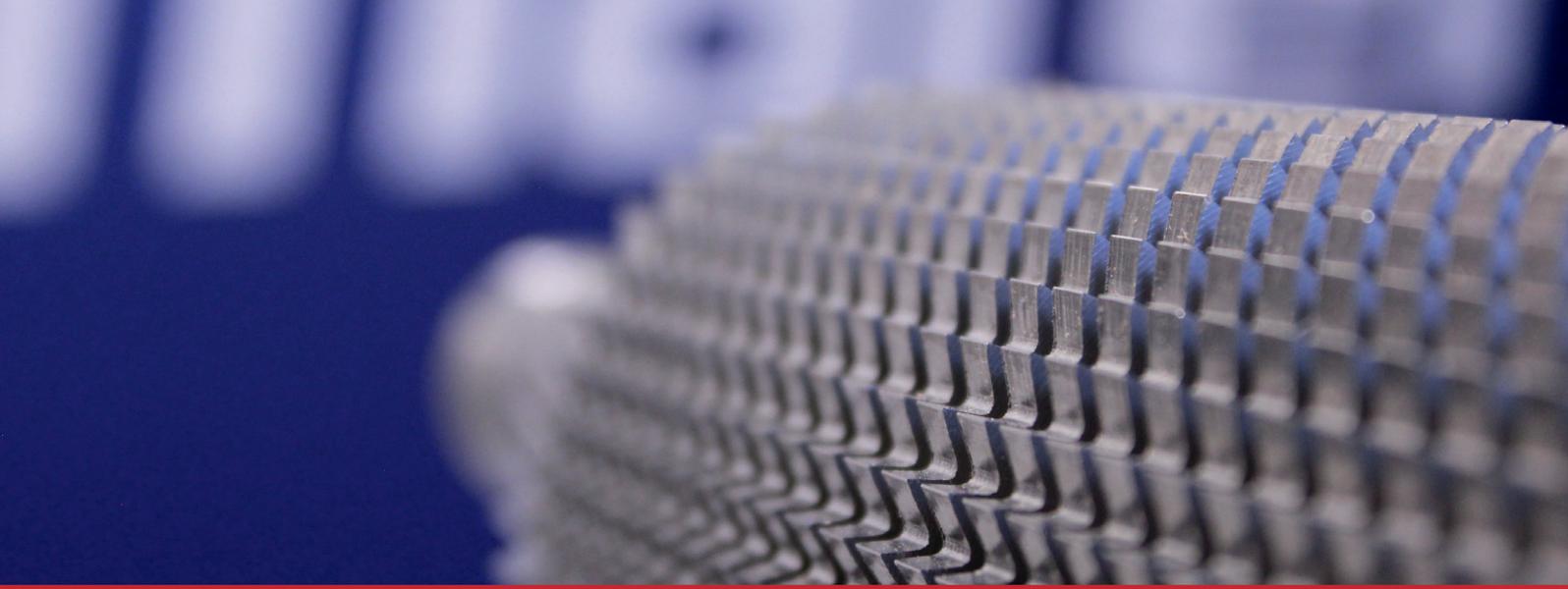
Ray Townsend invented the first pork skinner and his Townsend Skinning Principles in 1946. Ever since, Townsend Skinners have lead the industry.

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.

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.





mm (inch)



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.