

SB46

Manual meat membrane skinner & derinder

The enhanced sanitation, the reduced maintenance costs and the optimized ergonomics make the SB 46 an outstanding piece of equipment. Designed for intensive industrial use, the model SB 46 is conceived to process continuously at high speed with the best possible yield.



When reliability becomes important

Cretel designs and manufacture high quality machines and equipment with focus on hygiene, durability and efficiency, by delivering goods with the best cost benefit.

Cretel owes its privileged market position to its ability to develop a standard range of products and tailor-made solutions.

Thickness control

Equipped with a thickness wheel control adjustment, it is possible to skin membrane (when adjusted on the minimum gap) and derind the skin with a layer of fat (when adjusted on the maximum gap).

Applications

To remove the tissue that surrounds most of meat cut without loss of valuable meat (membrane skinning) and to derind skin and/or fat of rounded meat cuts, such as veal, beef and pork.

Technical Features

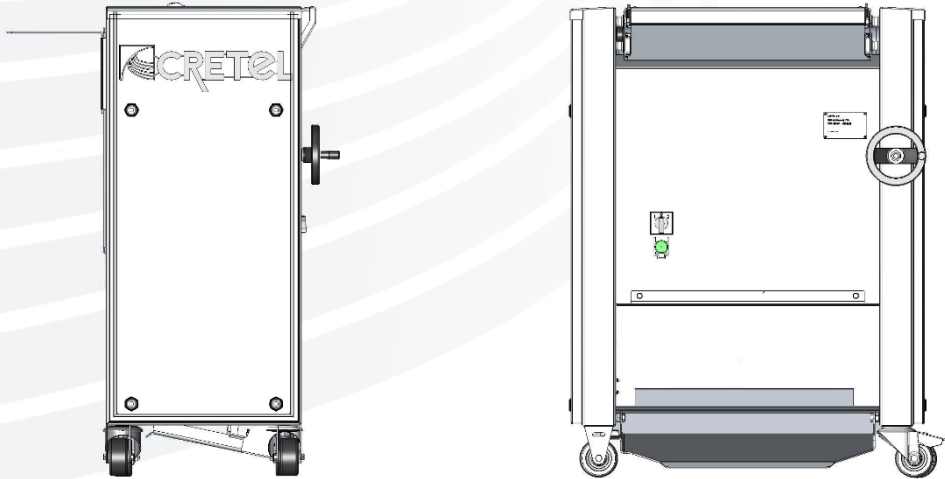
TECHNICAL FEATURES		
MODEL	DESCRIPTION	PROD. SPEED
SB46	Automatic membrane skinner & derinder, equipped with a 72T toothed roller	24 m / min

Options

OPTIONS		
POS	DESCRIPTION	MODEL
EW001	Electrical wiring 3 x 230V – 50/60 Hz	SB46
EW004	Chainwheels for 60Hz	
TR001	92T toothed roller instead of 72T (standard)	



Layout



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Skinning width	Weight	Motor	Dimension (L x W x H)
460 mm	150 kg	0.75 kW	531 x 755 x 990 mm

