

Conveyorized skinner

Townsend Derinding Skinner SK 15-340



- ThinAdjust Control for easy skinning thickness adjustments
- Easy access to electrical, air and drive systems
- Open conveyor frames for easy sanitation

Market leading performance

Versatile and high performance conveyORIZED skinner that removes skin from a variety of flat pork and beef products with the loss of valuable lean.

Features & benefits

Performance

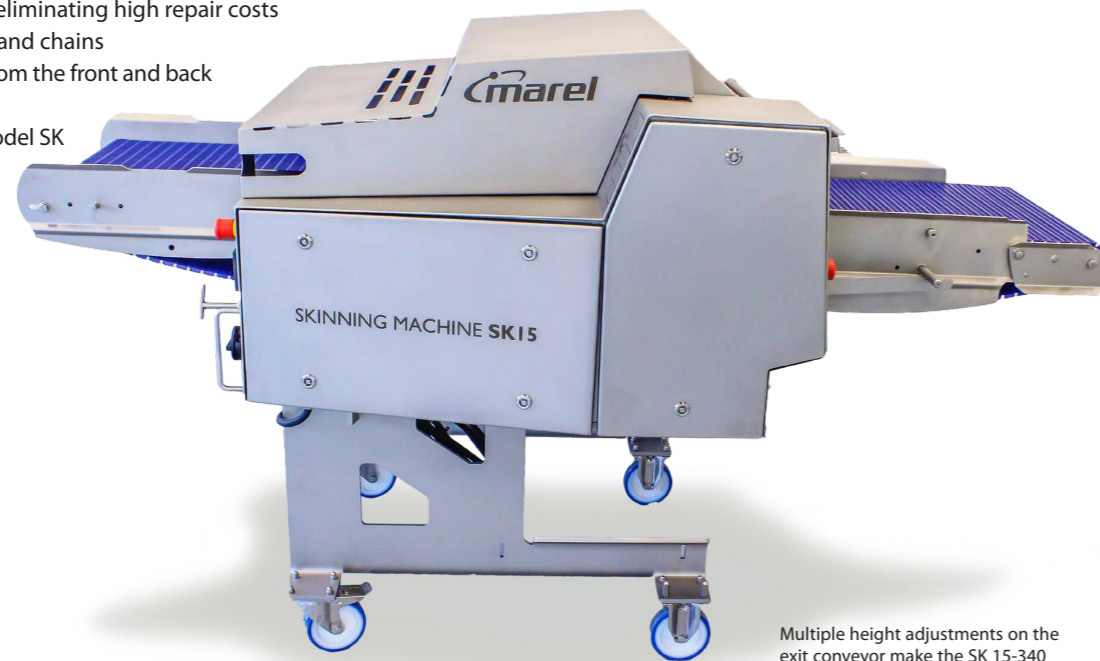
- Market leading skinning performance provides best yields possible
- Spring force adjustments on the top-feed spring cartridges allow for optimal yields

Ease of operation

- Easy lock-down for the top-feed cylinders and spring cartridges
- Top-feed has a belt drive vs. chain drive; belt is easily accessed for maintenance
- Utilizes a single drive belt eliminating high repair costs associated with sprockets and chains
- E-Stop button accessible from the front and back of the machine
- Available in left handed model SK 15-345

Sanitation

- Open Conveyor frames and modular belts make for easy sanitation
- Shoe can remain on the machine during sanitation, reducing the chance for accidental damage
- Blade clamp and hold-down pins stay together during cleaning, eliminating unintentional damage or loss
- Built-in storage for loose parts



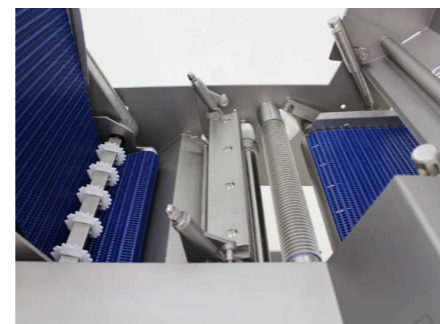
Multiple height adjustments on the exit conveyor make the SK 15-340 ideal for a multitude of line layouts



ThinAdjust Control allows for the skinning thickness to be adjusted during operation, resulting in consistent yields and final product.



Easy access to the electrical, air and drive systems makes maintenance simple



In-feed conveyor latches located externally making set-up for sanitation simple

Application chart

Product	Belt width	Tooth roll	Top feed	Throughput
Beef				
Heavy beef: rosemear, loin wings, chuck flaps, sirloins, misc.	20, 26 in (508, 660 mm)	48X	Airbag/rolls	20/min
Cow meat: inner skirts, outer Skirts	20, 26 in (508, 660 mm)	64X	Airbag/rolls	20/min
Inside caps	20, 26 in (508, 660 mm)	64X	Airbag/rolls	30/min
Beef outer skirts	14, 20 in (356, 508 mm)	48X, 64X	Airbag/rolls	20-30/min
Flap meat	14, 20 in (356, 508 mm)	48X, 64X	Airbag/rolls	20/min
Rib lifter meat	20 in (508 mm)	64X	Airbag/rolls	20/min
Pork				
Fatback	14, 20 in (356, 508 mm)	48, 64	Firm	1600-1800/hr
Jowls	14, 20 in (356, 508 mm)	48	Firm	2200/hr
Plates	14, 20 in (356, 508 mm)	48	Firm	1300/hr
Trimming	14, 20 in (356, 508 mm)	48	Firm	2000/hr
Bellies	20, 26 in (508, 660 mm)	36	Firm	1200-1600/hr



Options chart

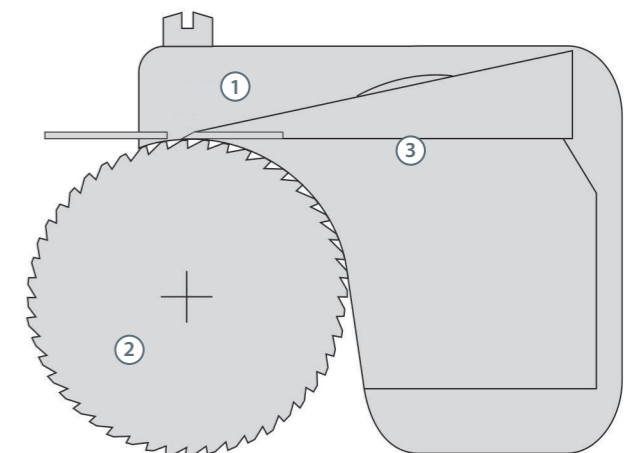
- Infeed and exit conveyor extensions (150 mm increments)
- Available in 14 inch (356mm), 20 inch (508mm) and 26 inch (660mm) skinning widths
- Adjustable and Non Adjustable Lower Base
- Air or spring hold-downs

Townsend skinning principle

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

All Marel skinning products are still based on the Townsend Skinning Principles which consist of three components: pressure applied by the shoe and blade clamp; pulling power provided by the tooth roll; a sharp blade. The three principles work in unison to assure maximum machine performance and yield earning potential.

- 1 Sharp blade**
Townsend No-Load Blades are manufactured to be the sharpest, longest lasting blades on the market. 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.





Machine dimensions

- Length 2160 mm (85 inch)
- Height 1250 mm (49 inch)
- Width 1010 mm (40 inch)

Shipping weight

- Net: 408 kg (900 lbs.)
- Crated 508 kg (1120 lbs.)

Power supply

- Total Power (KW): 1.5

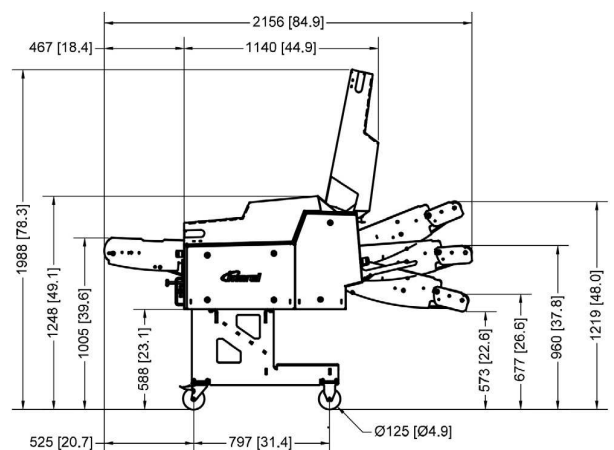
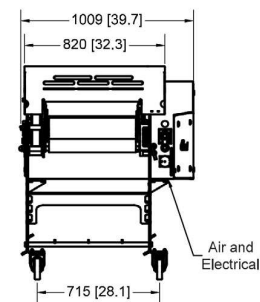
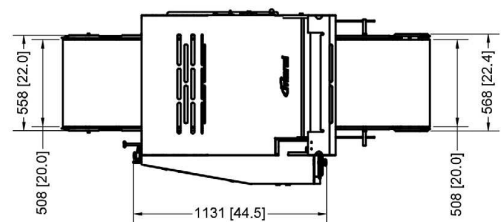
Volts (V)	Amps (A)	Frequency (Hz)
230	6	60
400	3,5	50
480	3.5	60
575	3	60

Air pressure (Optional)

- 4.0-5.5 Bar
- 60-80 PSI

Airborne noise

- < 70 dB



ME000-EN-20-07



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