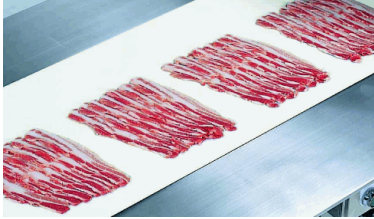
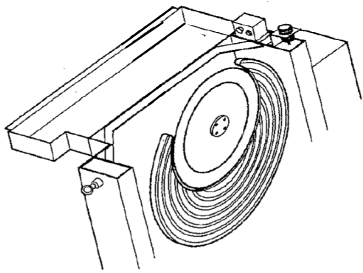


NS-200

Compact and reasonable high speed slicer



Pork belly, 2mm-thickness, Interval slicing



Face plate for higher yield rate.



Ideal temperature: -2 to +3°C

NS-200 Features

- **Ultra-high Speed Slicing at Max.200rpm (Variable speed) for products up to width 260mm**
Ultra-high Speed Slicing can make cutting surface sharply & smoothly.
- **2.0m Conveyor belt for higher productivity**
- **Face plate for higher yield rate**
Face plate holds product well until the end part, even there is no tail grip system.
- **Feed continuously – No tail grip system**
The machine feeds continuously and no wasting time. Maintain accuracy of feeding without tail grip system.
- **Slice thickness adjustable up to 20mm**
Feeder conveyor for cutting up to 20mm, adjustable every 0.1mm.
- **Multi purpose uniform slicing for chilled & fresh meat**
Applied for various slicing such as bacon, ham, shabu-shabu, barbecue, etc.
- **Automatic easy adjustment by Microcomputer Control**
Slice Thickness
Slice Speed
Conveyor Speed
Feeding (Continuous or Interval Slices)

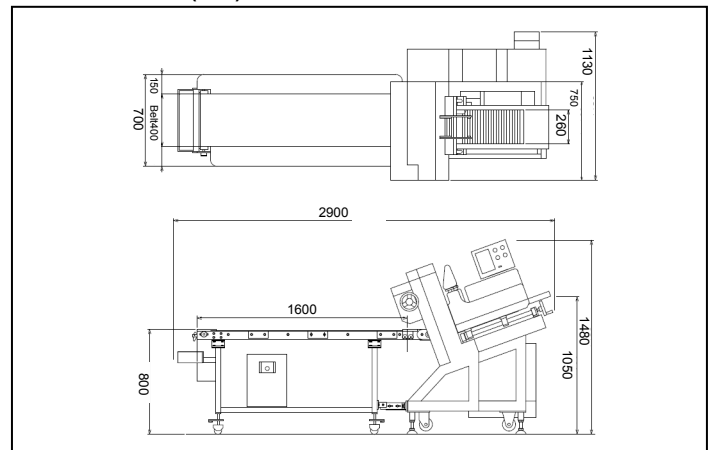
■ SPECIFICATIONS – MAIN BODY

Power	200V 3Ph 60/50Hz
Motor	Feeder 0.4kw x1, Blade 0.4kw x1, Face plate 0.4kw x1
Machine size	W1130 x L2900 x H1480mm / 400kg
Capacity	Max 200slices/min. *Speed is adjustable.
Slice thickness	(0) to 20mm
Slice dimensions	W260 x H140 x L∞mm
Blade	φ 300mm (Diameter)
Customers	Food Processing Plants, etc

■ SPECIFICATIONS - CONVEYOR

Motor	120W x1
Machine size	W700 (belt W400) x L2150 x H800mm / 130kg
Speed	(0) to 35m/min. *Speed is adjustable.

■ DIMENSIONS (mm)



Nantsune Co., Ltd.

Headquarters & Plant

4-17-41, Ohi, Fujidera, Osaka 583-0008 JAPAN
TEL: +81-72-939-1500 FAX: +81-72-939-1504

Website: www.nantsune.co.jp/en/

E-mail: nan.global@nantsune.co.jp