



Processing factories



Groceries
Supermarkets
Department stores

HIGH SPEED SLICER

NYL-165V2

Continuous Feeding
Max. 250slices/min.



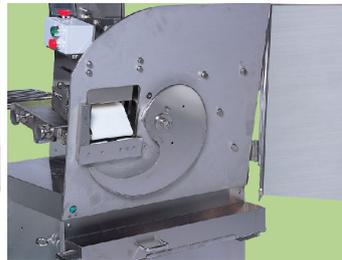
Liquid crystal touch panel for easy operation.



Spiral cutting blade provides the sharpest cutting action.



Conveyor belt is easy to dismantle without tools.



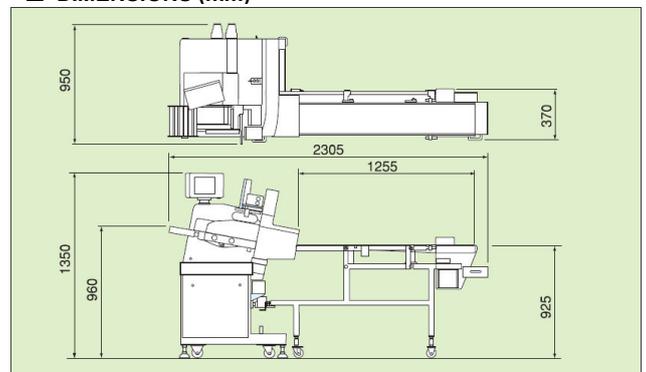
■ SPECIFICATIONS

Power	200V 3Ph 60/50Hz *Other voltage available
Motor	Feeder(AC servo) 0.4kw x1, Blade 0.4kw x1
Machine size	W900 x L2300 x H1400mm / 285kg
Capacity	Max. 250 slices/min (6 various in speed)
Slice thickness	0.1mm-4.0mm(250 slices/min)
	0.1mm-6.0mm(230 slices/min)
	0.1mm-12.0mm(200 slices/min)
	0.1mm-22.0mm(150 slices/min)
	0.1mm-26.0mm(100 slices/min)
	0.1mm-30.0mm(60 slices/min)
Slice dimensions	W165 x H100mm
Ideal temperature	- 2 to + 3 degrees Celsius
Customers	Food Processing Plants, Supermarkets, Department/Groceries Stores, etc

■ SPECIFICATIONS (CONVEYOR)

Conveyor size	W370(belt W220) x L1,650 x H925(mm)/50kg
Motor Power	90W x 1 unit
Speed	0-24m/min (Variable speed)

■ DIMENSIONS (mm)



NYL-165V2 Features

● Slice width 165mm/Max.250rpm (variable speed)

Max. 250 slices/min. at ultra-high speed.
Easy slice for wide range of meat products such as barbecue, shabu shabu, cutlet and steak, up to max. slice width 165mm.

● Slice thickness is controlled in steps of 0.1mm

The integrated microcomputer and AC servo motor controls the slice thickness precisely in steps of 0.1mm at variable speeds.

● Flexible arrangement

Flexible arrangement of interval feeding with number of slice placement. Sliced meat can be uniformly arranged. 1.5m out-feed conveyor is installed as standard.

● Premier special spiral cutting blade

The cutting surface is very sharp and smooth, so no surface irregularities reduce the cutting action. Excellent cutting precision with long working life is maintained.

● Liquid crystal touch panel for easy operation

All the slice processes including thickness, slice speed and number of slice placements can be set from the color touch panel screen. Stored data and machine status can be checked at a glance.

● Safety mechanism

Interlock mechanism provides effective safety.

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