

## High Speed Wide Slicer

# NYL-310V2



**Continuous Feeding**  
**275slices/min.**  
**Slice up to W310mm**



Standard out-feed conveyor 2.0m  
Air compressor is required



for food  
processing  
factories

# NYL-310V2 - FLEXIBLE SOLUTIONS WITH JUST ONE MACHINE

## Features of NYL-310V2

### Flexible Solutions

Various products are processable using only the NYL-310V2. Sliced meat is lined up continuously or in groups. By setting the speed of the out-feed conveyor, the overlap amount of each slice is customizable.

### Continuous Feeding - Maximize Uptime

It is not necessary to manually feed the meat block after initial loading. The operation will keep going with the continuous feeding system to maximize uptime.

### Up to 310mm width, Max 275slices per minute

It can be sliced the wide range of products up to 310mm in width. The integrated microcomputer and AC servo is able to control the slice thickness in steps of 0.1 mm up to 30.0mm at variable speeds.

### Premier Special Stainless Steel Blade

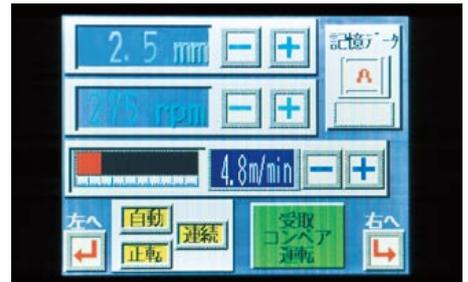
The cutting surface is very sharp and smooth so no surface irregularities reduce the cutting action. Excellent cutting precision with long working life is maintained.

### Operator-friendly Color LC Touch Panel

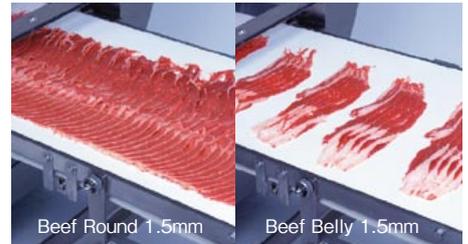
It displays operation setting, memorized data (4), check machine status, maintenance and basic troubleshooting . . . Everything can be operated with the operator-friendly touch panel.

### Safety & Sanitation

Measures for safety and hygiene have been fully considered and installed. All the conveyor belts are removable without using tools.



The color touch panel layout is easy to view and operate.



Air-pressure holding grips optimum results



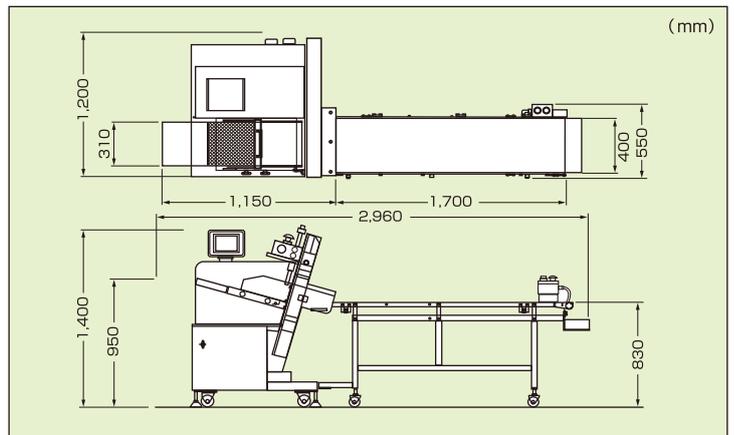
Sharp spiral blade

#### ■Specification

Machine Dimension	W1200 X L2960 X H1400 (mm)
Machine Weight	435kg (Main Unit)
Electrical Power	200V/3Ph 60Hz/50Hz
Motor Power	Blade 0.75kw X 1unit Feeder 0.4kw (AC servo) X 1unit
Slicing Capacity	Max. 275 slices/min (7 variations in speed)
Slice Thickness	0.1mm-3.0mm (275 slices/min) 12.1mm-22.0mm (150 slices/min) 3.1mm-4.0mm (250 slices/min) 26.1mm-26.0mm (100 slices/min) 4.1mm-6.0mm (230 slices/min) 26.1mm-30.0mm (60 slices/min) 6.1mm-12.0mm(200 slices/min)
Slice Dimensions	W310 X H150 (mm)
Ideal Temperature	-2 to +3°C *Will vary depending on the thickness, quality and shape of meat.
■Specification of Conveyor	
Dimensions	W550 (belt width 400) X L2150 X H830 (mm)
Weight	75kg
Motor Power	90W X 1 unit
Speed	0 to 24m/min (Variable speed)

\*The above specifications may change without prior notification subject to product improvement.

#### ■Dimensions



Pioneer of Food machinery  
**NANTSUNE**

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