

GNS-350
PEGASUS

MEAT SLICER

The cutting edge
nantsune



A completely new slicer that is the ultimate in ease of operation!

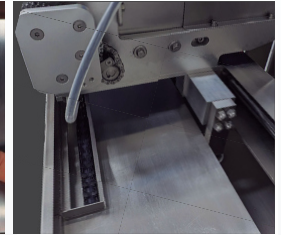


Easy and accurate thickness setting by touch panel

Slicing thickness and speed can be set digitally on the touch panel. Anyone can now easily and accurately slice the same thickness at all times. (Thickness settings can be changed during operation.)



Easy operation with touch panel



Neat and tidy around the meat feeding area

A motor drive system is adopted for meat feeding

The motor system design makes the area around the upper presser and the meat feeding area neat and tidy. The auxiliary feed is also motorized for ease of operation.

Renewed structure by adopting a belt system for upper presser

A structure in which the feeding part opens wide just by lifting the upper presser. Large raw materials can be fed easily.

The use of a belt system for the upper presser reduces the time required for disassembly and cleaning. Since the upper and lower belts are identical, there is no chance of installation errors.



Adopts belt system for upper presser



Push-button operation is adopted

The feeding tank width is 350mm as standard specification

The width of 350mm (conventionally 330mm) is adopted as the standard specification for the feeding of wide materials.

Large raw materials such as beef shoulder loin can be fed directly.



Round blade safety cover is standard equipment



A wide variety of options are available, including foot switches, cutting board extensions, and weighing device board attachments.

Newly equipped with intermittent operation function and stoppage time adjustment function

Equipped with an intermittent operation function that pauses the machine for a certain period of time after slicing a specified number of pieces each time, it enables more convenient product creation. In addition to adjusting the slicing speed, the stop time can also be set. It has become easier to operate according to the product creation content and skill level.

Easy to disassemble and clean

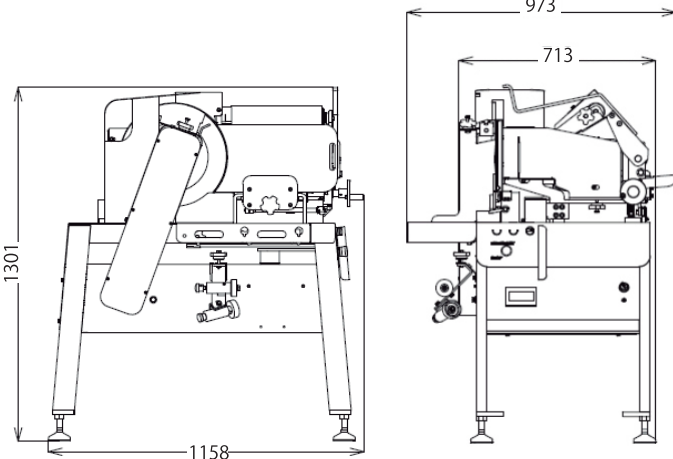
Committed to reducing the time and labor required for disassembly and cleaning, components were redesigned to reduce weight and unevenness of parts, and fit into a standard sink (450mm depth). The main body also has a simple and flat structure.



Component design for easy cleaning in standard size sinks

■ Appearance Dimensional Drawing

(Unit: mm)
973



■ Specifications

Machine Dimensions:	W973 x D1,158 x H1,301mm
Machine Weight:	Around 260kg
Motor Capacity:	For round blade: 0.4kW For feeder: 0.13kW For tank: 0.75kW
Power consumption:	0.2kW (50Hz/60Hz No load)
Slicing Performance:	40, 55, 65 pieces/min (3 level control)
Slice Thickness:	(0) ~ 20mm
Slicable Dimensions:	W350 x L630 x H180mm
Applicable Temperature:	-1°C~+5°C <small>*Varies slightly depending on the thickness, texture and shape of the meat</small>

**The specifications are subject to change without notice for product improvement.*

Webpage

<https://www.nantsune.co.jp/en/>



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