





Astonishing chucking residual meat thickness at a minimum of 15mm



HADES NAB-250

Ideal for producing short ribs

High-speed slicing of 80 slices per minute for thicknesses up to 15mm. We also paid particular attention to the beauty of the cross section of the slice.

Astonishing yield with chucking residual meat of only 15mm

- Proprietary two-step chucking mechanism holds the meat firmly and makes adjustment depending on the remaining length of the material. When the meat is near the end of slicing, the counter plate pushes the remaining for a final slice to minimize the thickness of residual meat down to 15mm.
- The length of raw meat is automatically measured, and the most efficient initial cutting position based on the thickness setting is automatically calculated to minimize the amount of residual meat and improve yield.

Smooth receiving process by enabling shingles

Unique conveyor control enables shingles discharge. Slicing and receiving tasks that used to require two people, can now be handled by one person.

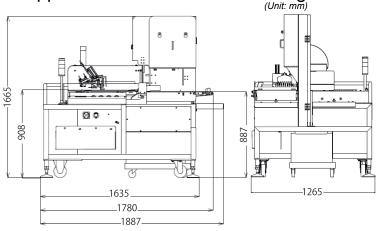
Automatically adjusts the tension of the blade and also has a load detection function.

The tension of the blade is automatically controlled by an air cylinder. The load detection function changes to the optimum operating speed depending on the deterioration of the blade and the condition of the raw material.

Designed with thorough safety in mind

- Requires pushing switches by both hands to start the machine
- In case of no operation for a certain period of time, the blade stops automatically
- When stopped, the blade is hidden inside the cover
- Safety design that automatically stops operation if the blade comes off and prevents popping out even in the event of an accident
- Locks the door when the blade is rotating or when coasting after stopping

Appearance Dimensional Drawing





Proprietary two-step chucking mechanism



Counter plate pushes the remaining meat for a final slice to minimize the thickness of residual meat down to 15mm



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Safety-conscious twohand push switch

Specifications

Machine Dimensions:	W1,887 x D1,265 x H1,665mm
Machine Weight:	Arouond 600kg
Motor Capacity:	For round blade: 1.5kW For feeder: 0.1kW For tank: 0.75kW For conveyor: 0.09kW
Power Consumption:	240W (50Hz/60Hz No load)
Slicing Performance:	80 pieces/min (5.0~15.0mm) 70 pieces/min (15.1~25.0mm) 60 pieces/min (25.1~35.0mm) 50 pieces/min (35.1~60.0mm)
Slicable Dimensions:	W250 x L300 x H100mm
Max. Loading Weight:	10kg
Bandsaw Size:	W16 x L2747mm
Applicable Temperature:	-20°C~-25°C *Varies slightly depending on the thickness, texture and shape of the meat
Air Supply:	0.5MPa 19.8L/min tube outer diameter 10mm

Air Supply:

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





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