NAS-330ER













Further improvement in safety and durability NEW standard of Hermes series



High Clean Meat Slicer HermesER"NAS-330ER" View it on YouTube!

NAS-330ER HermesER

Retains the same price as HermesE Further pursues safety and durability!

Flat structure & wide space for easy cleaning

The simple, flat and smooth design with wide space around the round blade area allows for easy cleaning and is very hygienic

Enables rack removal for cleaning

The rack can now be removed to improve the cleanability of the meat box

Changed resin parts to stainless steel

All handles and knobs made of resin parts have changed to stainless steel

Slices small ingredients evenly

The minimum slicable ingredient width improved from 92mm down to 70mm. Even ingredients with narrow width can be held firmly and sliced evenly

An emergency stop button has been added for extra safety

In addition to the conventional button, an emergency stop button to shut off the power has been added

Easily removable and hygienic chopping boards

The chopping board can be detached easily for cleaning which makes it hygienic

Easy attachment and removal of the meat-feeding conveyor for hygiene

The cassette type conveyor makes it easy to attach and detach for cleaning. It is hygienic and does not accumulate drips or meat debris. The belt conveyor uses a lightweight, non-stretching urethane belt (antibacterial type) without meat slipping or skidding.





Easy cleaning and hygienic due to flat structure all the way to the back of the machine





Space behind the round blade Rack can now be removed for easy cleaning





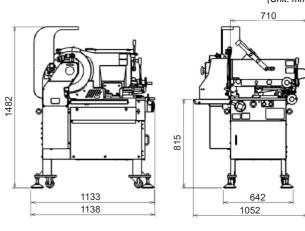
Resin parts are changed to





Chopping board is detachable Easy detachment of the conveyor part

■Appearance Dimensional Drawing (Unit: mm)



■Specifications

Machine Dimensions:	W1052 x D1138 x H1482mm
Machine Weight:	320kg
Motor Capacity:	For round blade: 0.4kW
	For meat box: 0.75kW
Power Consumption:	0.85/0.82kW (50Hz/60Hz no load)
Slicable Dimensions:	W330 x L710 x H185mm
Slicing Performance:	35~65 pieces/min (50Hz/60Hz)
Slice Thickness:	(0)~20mm
Applicable Temperature:	-2°C~+5°C

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





