

# HIGH CLEAN MEAT SLICER



# NAS-330S *HERMES S*

Washable with 85°C hot water for sterilization!



Flat structure for easy clean and hygiene

## HERMES S Features

### ● Washable with 85°C hot water for sterilization

Wash with 85°C hot water over 1 minute prevent bacteria and bacterial food poisoning except in-feed conveyor belt.

\*In-feed conveyor belt must be removed before wash-down with hot water. Soak the belt in 0.02% of sodium hypochlorite about 15 minutes for sterilization

### ● Easy to clean

The *HERMES S* is easy to clean as well as all *HERMES* series.

- Flat structure for easy to clean and hygiene.
- Feeder part can be separated from blade that makes enough space to clean around blade.
- Feeder conveyor and cutting board is removable and washable.
- Arm upstroke press rollers are removable without tool.



Enough space to clean around blade



Cutting board is removable easily



In-feed conveyor is removable easily



Heatproof lever switch



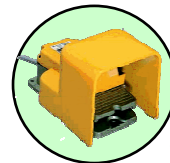
### ● Smooth Slicing at max. 75slices/min. (variable speed)

Excellent working stability and accurate slicing for a variety of chilled and fresh meat up to width 330mm.

### ● Safety function

Safety sensors are installed on product outlet and covers. Interlock is equipped with the unit, so that unit does not start without safety covers. Blade safety cover for cleaning is included as standard.

- Safety two-notch lever switch with emergency stop
- Safety 24V low voltage circuit
- Safety circuit designed for the case of power blackout

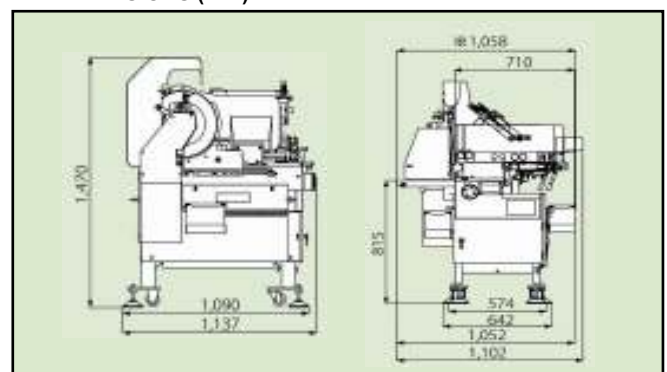


Option: Foot switch

## ■ SPECIFICATIONS

Power	200V 3Ph 60/50Hz
Motor	Feeder 0.75kw x1, Blade 0.4kw x1
Machine size	W1052 x H1470 x L1137 mm / 421kg
Capacity	35 to 75slices/min. *Speed is adjustable.
Max loading	23kg/time
Slice thickness	(0) to 20mm
Slice dimensions	W330 x H185 x L710mm
Blade	φ 390mm (Diameter)
Option	Foot switch
Customers	Food Processing Plants, Supermarkets, Department/Groceries Stores, etc

## ■ DIMENSIONS (mm)



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