

FROZEN SLICER



NF-280

Table-top compact frozen slicer
AUTO ↔ MANUAL

NF-280 Features

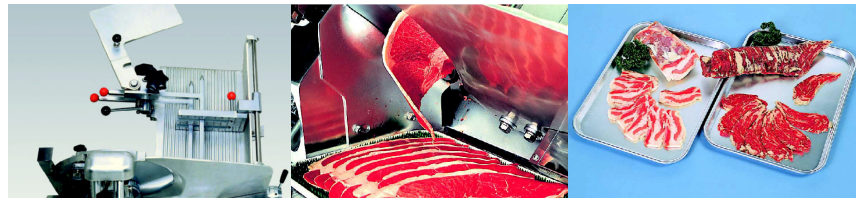
Compact and versatile.

- NF-280 is versatile to cut frozen meat, ham and many kinds of products. The unit can accommodate thinly sliced meat to thick steak.
- Maximum cutting width is 260mm.
- It is suitable for cutting meat with temperature -2 degree Celsius to -8 degree Celsius in small quantities and large variety.
- It has high processing capabilities even though it is a compact table type.
- Its ability is being demonstrated efficiently in butchers, restaurants and supermarkets.

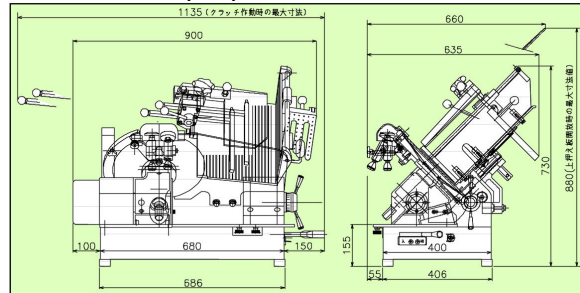


■ SPECIFICATIONS (NF-280)

Dimensions	W635xD930xH730mm
Weight	100kg
Power supply	3P 200V 60Hz/50Hz
Motor	1.1kW
Slice speed	50slices/m(60Hz) 42slices/m(50Hz)
Slice thickness	(0) to 25mm
Slice dimensions	W260xH200xL380mm
Temperature for slicing	-8degree Celsius to -2degree Celsius *Depending on the commodity
Blade diameter	340mm dia.



■ DIMENSIONS (mm)



Diagonal slicer NF-280AA

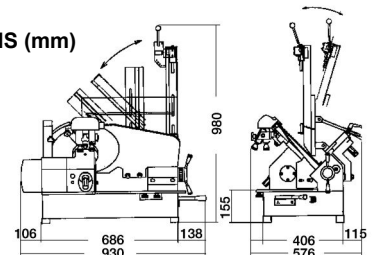


- Thin frozen meat of barbecue meat such as belly is sliced diagonally, so that make sliced meat wide or long.
- Approx. 1.5 times more in width and length of the sliced surface.
- It is suitable for slicing lower height meat.
- Diagonal angle in two directions can be adjusted easily.

■ SPECIFICATIONS (NF-280AA)

Dimensions	W576xD930xH980mm (max.)
Weight	95kg
Power supply	3P 200V 60Hz/50Hz
Motor	1.1kW
Slice speed	50slices/m(60Hz) 42slices/m(50Hz)
Slice thickness	(0) to 25mm
Slice dimensions	1D Diagonal: max.W135xH40mm 2D Diagonal: max.W95xH40mm
Blade diameter	340mm dia.

■ DIMENSIONS (mm)



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