

Frozen meat slicer

NF-350 II RHEA SMART

Slicing speed
60pcs/min

Hygienic and user-friendly frozen-meat slicer with low price



Option: Foot switch

*Specification is subject to change without prior notice for improvement.

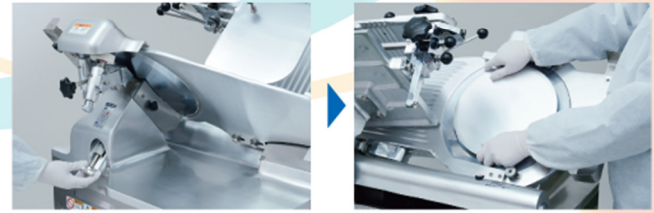


60pcs/min speed with high operability!

RHEA SMART
Frozen meat slicer **NF-350 II**

Better operability

- Blade center cover that has to be removed/attached during cleaning can be removed toolless. It doesn't require height adjustment when attaching.
- Slicing speed can be simply adjusted by volume knob.
- Meat tank always comes back to neutral position when stopped, that reduces loss for efficient operation.
- Smooth movement realized by inverter.



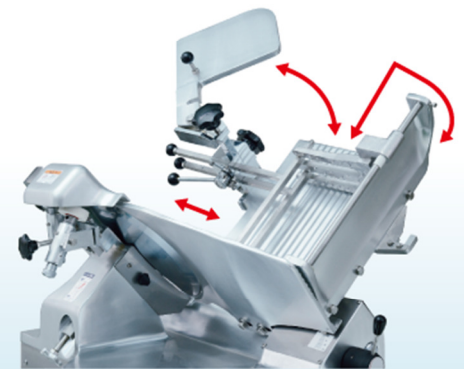
Blade center cover can be removable by simply loosening a knob

Easy to clean

- Integrated receiving board won't allow water or meat juice to get inside machine.
- Each parts round blade are easy to disassemble.
- High floor structure for cleaning lower part easily.



3-point fixation securely holds products



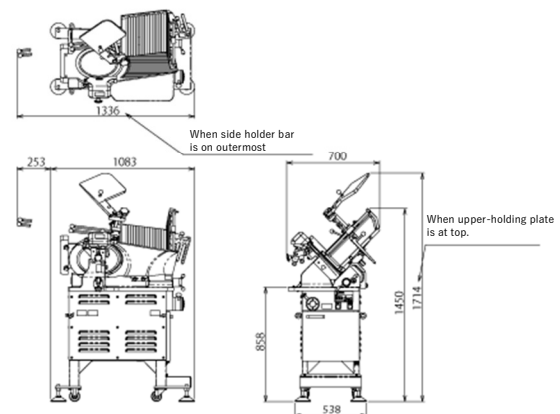
Safety

- 2-notch lever switch with lock function.
- Emergency stop button equipped on lever switch.

Specification

Machine dimension	W700mm x D1,083mm x H1,450mm
Machine weight	About 230kg
Required Power	3ph 200V 50/60Hz Minimum 20A
Motor	Blade 0.75kW Meat tank 0.75kW
Rated power consumption	700/680W(50/60Hz No-load)
Slicing speed	40-60pcs/min
Slicing thickness	(0)-25mm
Sliceable dimension	W350mm x L385mm(with weight) x H200mm (side holder usable dimension:75mm min)
Max. loading	23kg per time
Ideal product temperature	-8°C~-2°C (May vary depends on product)
Blade diameter	φ 363mm

Dimensions (Unit:mm)



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