### FROZEN MEAT SLICER

# NF-410 II

## RHEA-AD

#### RHEA-AD Features

#### Easy to clean, hygienic structure

- Unified receiving table with water resistance (Except apertures)
- Quickly removable & cleanable blade & feeding box
- High floored for easier cleaning

#### Safety-conscious structure

- · Additional E-stop button by circular blade
- Upper cover sensor allows only blade grinding while upper cover is left open
- Blade outer cover sensor stops operation when blade outer cover is left open
- · Safety blade cover included.
- · 2notch lever-switch with lock system

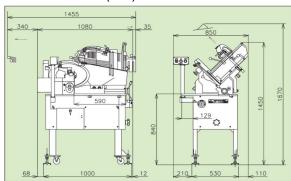
#### **Improved operation**

- · New weight locking system (Patent applied) Weight can be locked at one specific position For low-height product, no need to lift the weight to the top
- · Easily adjustable slice speed with the volume control knob
- Deeper chopping area than the old model
- Blade inner cover removable is without tool No need to adjust cover height anymore
- One-touch operation upper holder fixes the log firmly



Enhanced safety by additional sensors and E-stop button.

#### ■ DIMENSIONS (mm)



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Unified receiving table provides deeper operating area.



Weight lock mechanism (Patent applied)



Cover is easily removed by loosening the knob.

#### ■ SPECIFICATIONS

- SPECIFICATIONS	
Machine dimension	W846 x D1,203 x H1,577(mm)
Machine weight	About 350kg
Power	200V 3Ph 50/60Hz
Motor	Blade: AC200V 0.75kW x 1
	Meat rack: AC200V 1.5kW x 1
Slice speed	35 to 70slices/min.
Slice thickness	(0) to 30mm
Sliceable dimension	W410 x L460(when weight used) x H220 (mm)
Max. loading	23kg/time
Ideal temperature	-8°C to -2°C (May vary with products condition)
Blade diameter	400φ