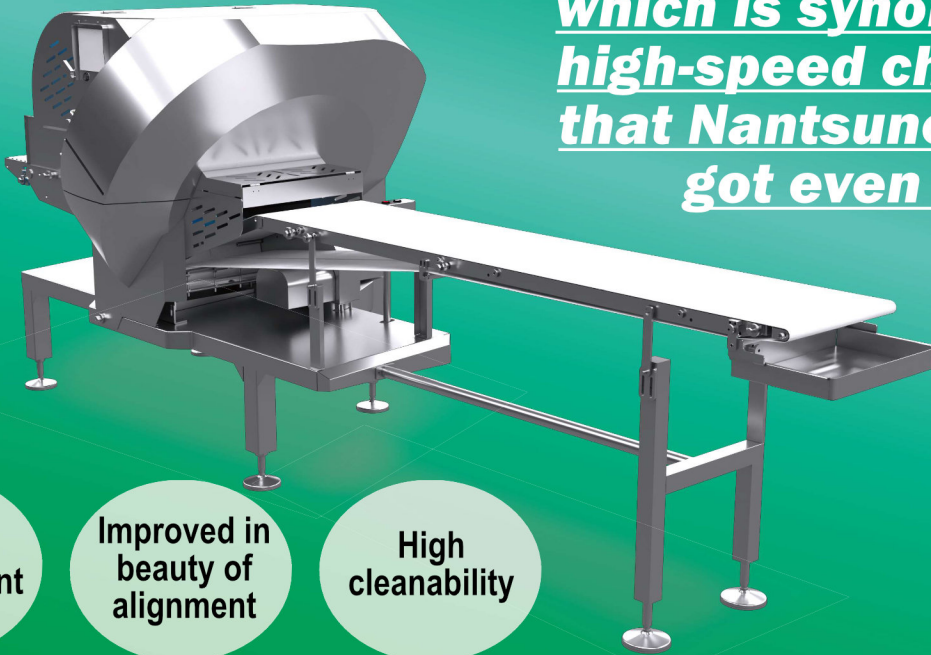


NUS-340III

Jupiter III

High Speed High Performance Slicer

Jupiter,
*which is synonymous with
high-speed chilled slicers
that Nantsune is proud of
got even better!!*



Yield improvement

Improved in beauty of alignment

High cleanability

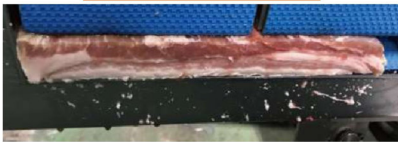
Seeing is believing!



Conventional model



Jupiter III



The structure around the meat box was revised to improve sharpness and yield

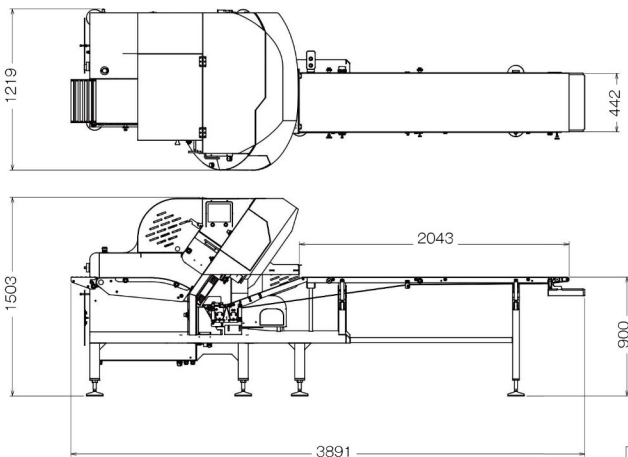


Equipped with a proprietary peeling mechanism, the beauty of shingles has been further improved



High cleanliness with smooth and seamless design

Drawing (Unit : mm)



Specifications

Machine Dimensions	W1,219mm × D3,891mm × H1,503mm
Machine Weight	600kg
Electric Capacity	2.85kW
Air Supply	6.0 l / min
Slicing Performance	MAX 320 pcs / min
Slice Thickness	(0)~40mm ※ 30mm when counter plate is used
Slicable Dimensions	W 340mm × H 180mm × L 600mm
Applicable Temperature	-2°C~+4°C ※ Varies slightly depending on the thickness, texture and shape of the meat

* The specifications are subject to change without notice for product improvement

