

Nantsune
Only one Slicing Technology

Multi Slicer

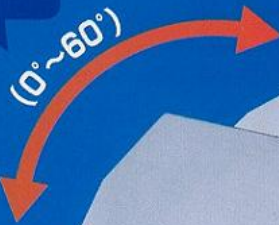
SSN-180 APOLLO



Automated adjust
angle, depend on
the height of
product!

Patent Pending

Adjust Angle
Automatically
During Operation



*Compressor is optional.



Nantsune Co., Ltd.

EASY OPERATION! MULTI SLICER APOLLO

SSN-180 APOLLO FEATURE

3way by Only One Machine.



A versatile slicer which is adaptable for both fish processing and meat processing

Continuous Feeding.

The feeder is level at any time, any angle! You can put the product easily and smoothly, just put it on.

Automated Angle Adjust System! (0° to 60°)

Only enter your desire slicing length on the touch panel, the slicer adjust angle automatically from the top to the end of slice. Thanks to this automated angle adjust system, you can make uniform slices whole product. Angle magic enable you to cut in wide lengths even thin section of fish/meat

Easy Removable Conveyores.

Easy to knock down for clean up, and keep conveyors sanitary.

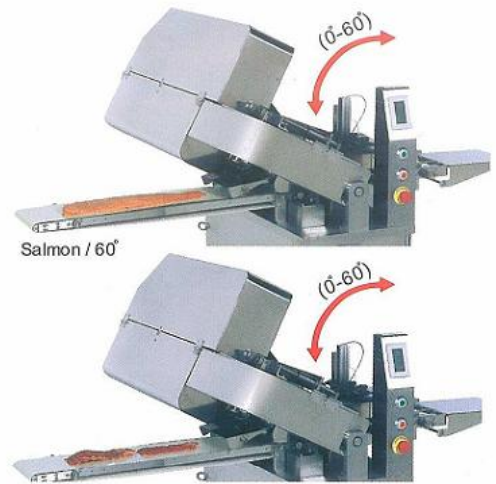
Special Coating Blade.

Special coating blade provides you beautiful cutting faces with no irregularities.

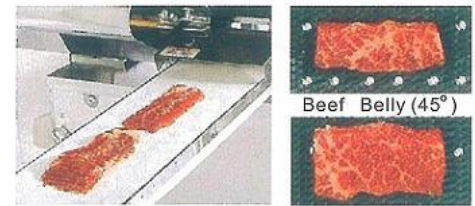
Easy Cleaning, Keep Sanitary.

Easy to clean up. Covers around blade can open/close easily, and the conveyors can dismantle without any difficulty.

(The tool for dismantle the blade is included)



Salmon / 60°



Slice whole meat/fish till the last.

Beef Belly (45°)

Beef Belly (60°)



Covers around the blade can open/close easily when you do cleaning.

■ Specification of Machine

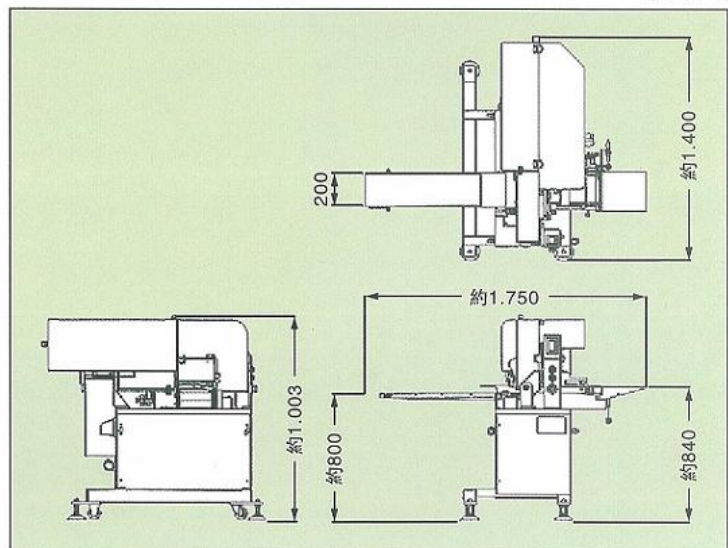
Dimensions	W 1,400 × D 1,750 × H 1,300 (mm)
Weight	350kg
Power	3P / 200V / 50/60Hz
Motor	Blade 0.2kW x 1
	Feeder 0.4kW x 1 (AC servo)
	Angle 1kW x 1 (AC servo)
	Drive 0.4kW x 1
	Conveyor 90W x 1
Diagonal Cutting Angle	0° to 60
Slicing capability	Max 70 slices/ min.
Slice Thickness	(0) to 8 mm
Slice dimensions	W 180 × D 700 × H 80 (mm) at angle 0°
	W 180 × D 700 × H 35 (mm) at angle 60°
Temperature for slicing	* Will vary, depending on the slicing angle.
	-3°C to -8°C (for fish processing)
	-1°C to -3°C (for meat processing)
	* Will vary, depending on the thickness, quality and shape of meat/fish.

■ Specification of Conveyor

Dimensions	W 265 (Belt/W200) × L 1,000 (mm)
Speed	0 to 4.2m/min.

■ Machine Aspect

(mm)



FM 66207/ISO 9001:2000



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