

Manual Gravity Feed Slicers - Medium Duty

- Manual carriage operation
- Medium duty construction for smaller shops and moderate volumes
- Belt driven

Three medium-duty, manual gravity-feed slicers are available featuring a compact one-piece anodized aluminium body and built in sharpening head and blade ring-guard. The slicer disassembles quickly without the need of tools for easy cleaning.

This series is designed for smaller shops, deli's, cafés and restaurants with shorter runs and will slice a variety of product with ease and offer many years of dependable service.

Model NS220

Blade Diameter	220 mm
Height of Cut	150 mm
Length of Cut	195 mm
Slice Thickness	0 - 13 mm
Blade Speed	290 RPM
Angle of Feed	25°
Motor Power	180 Watts (load dependent)
Net Weight	14.5 kg



Model NS250

Blade Diameter	250 mm
Height of Cut	175 mm
Length of Cut	205 mm
Slice Thickness	0 - 13 mm
Blade Speed	290 RPM
Angle of Feed	25°
Motor Power	180 Watts (load dependent)
Net Weight	16 kg



Model NS300

Blade Diameter	300 mm
Height of Cut	205 mm
Length of Cut	230 mm
Slice Thickness	0 - 12 mm
Blade Speed	310 RPM
Angle of Feed	45°
Motor Power	250 Watts (load dependent)
Net Weight	20 kg

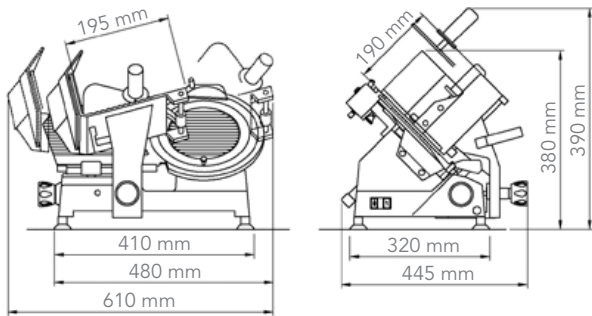


Dimensions

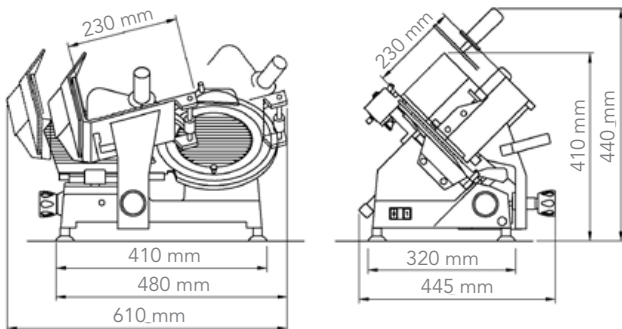
All dimensions are nominal and horizontal dimensions show full carriage movement.

Manual Gravity Feed Slicers - Medium Duty

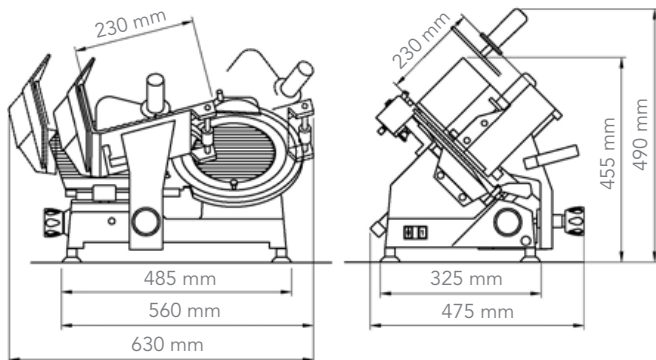
Model NS220



Model NS250

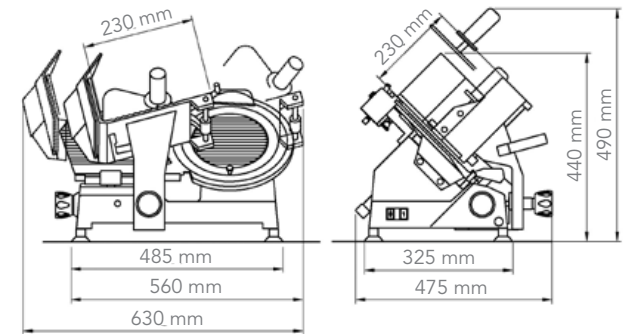


Model NS300

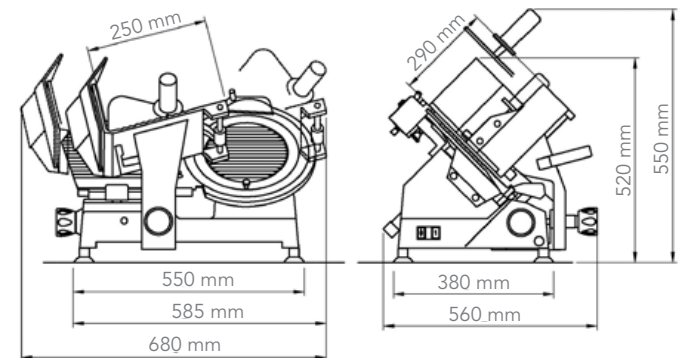


Manual Gravity Feed Slicers - Heavy Duty

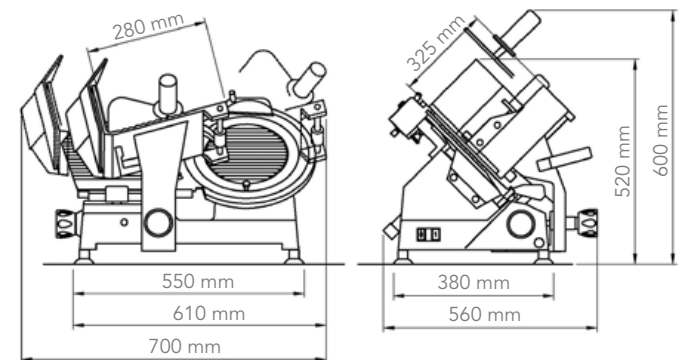
Model NS250HD



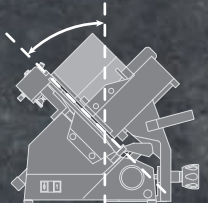
Model NS300HD



Model NS350HD



Features & Specifications

DESCRIPTION		MEDIUM DUTY MANUAL FEED			HEAVY DUTY MANUAL FEED			MANUAL VERTICAL SLICER
MODEL NUMBER		NS220	NS250	NS300	NS250HD	NS300HD	NS350HD	NS300V
Suited to	Type of Establishment	- Restaurants - Smaller shops - Deli's			- Restaurants - Deli's	- Restaurants - Supermarkets - Deli's	- Restaurants - Supermarkets - Deli's	- Restaurants - Supermarkets - Deli's
	Output	Smaller volume			Moderate volume			For high volume
	Types of foods	Variety of medium weight meats			Wide variety of heavy to medium weight meats			Shaving & slicing delicate cold cured meats and handles thick cheese
Operation	Machine duty	Medium	Medium	Medium	Heavy	Heavy	Heavy	Heavy
	Operation	Manual	Manual	Manual	Manual	Manual	Manual	Manual
	Carriage movement	Manual	Manual	Manual	Manual	Manual	Manual	Manual
	Angle of feed (See Diagram below)	25°	25°	45°	45°	45°	45°	0° (straight)
	Drive transmission	Belt	Belt	Belt	Belt	Belt	Belt	Belt
Specifications	Blade diameter	220 mm	250 mm	300 mm	250 mm	300 mm	350 mm	300 mm
	Height of cut	150 mm	175 mm	205 mm	175 mm	205 mm	240 mm	215 mm
	Length of cut	195 mm	205 mm	230 mm	220 mm	270 mm	270 mm	280 mm
	Slice thickness	0 - 13 mm	0 - 13 mm	0 - 12 mm	0 - 12 mm	0 - 14 mm	0 - 14 mm	0 - 14 mm
	Blade speed	290 RPM	290 RPM	310 RPM	310 RPM	300 RPM	300 RPM	310 RPM
	Motor power	180 Watts	180 Watts	250 Watts	250 Watts	370 Watts	370 Watts	370 Watts
	Current	< 2 Amps	< 2 Amps	< 2 Amps	< 2 Amps	< 2 Amps	< 2 Amps	< 2 Amps
	Voltage (AC)	230 V	230 V	230 V	230 V	230 V	230 V	230 V
	Net weight	14.5 kg	16 kg	20 kg	19 kg	29 kg	36 kg	31 kg
Angle of Feed This diagram depicts the measurement basis for the angle of feed. It shows the angle between the blade and the vertical plane. 								
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