

MANUFACTURER:	NOAW
CATEGORY:	Meat Slicer
MODEL / DESC:	NS300V
ORIGIN:	Italy
WARRANTY:	2 Years



Manual Vertical Slicer

Vertical Blade Position & Horizontal Meat Carriage | Belt Driven | Manual Operation

This belt driven vertical slicer has been specifically designed for shaving and slicing delicate cold cured meats. Features a double sliding plate with a lockable hand grip sliding on two vertical columns to ensure easy maneuverability. The spikes on the plate and meat grip hold the meat securely in place and ensure consistent shaving.

Manufactured from anodized aluminium with clean lines, it has a built-in sharpening head and blade ring-guard. The slicer disassembles quickly without the need of tools for easy cleaning.



NS300V

FEATURES

- Designed for shaving and slicing delicate cold cured meats
 - Handles thick cheese
 - Heavy duty, robust construction
- Manual carriage movement
 - Angle of feed 0° (straight)
 - Belt driven

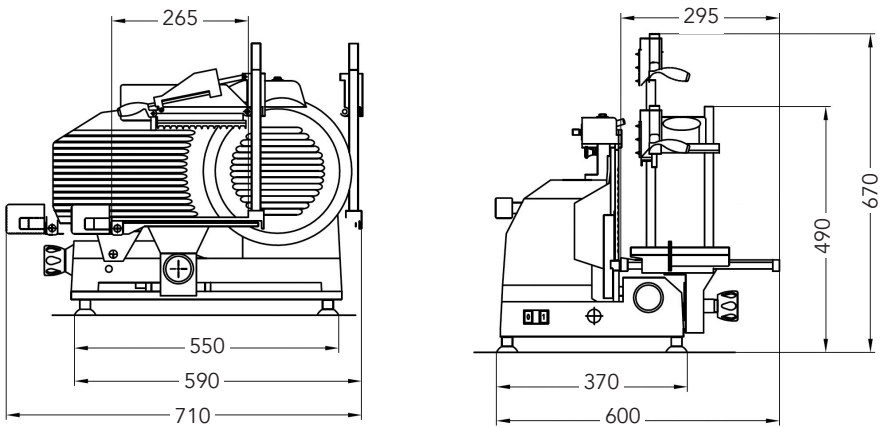
SPECIFICATIONS

MODEL	BLADE DIAMETER mm	HEIGHT OF CUT mm	LENGTH OF CUT mm	CUTTING CAPACITY DIA. mm	SLICE THICKNESS mm	BLADE SPEED RPM	MOTOR POWER Watts	CURRENT Amps	VOLTAGE (AC) Volts	NET WEIGHT Kg
NS300V	300	210	265	N/A	0 - 12	310	370	< 2	230	31

DIMENSIONS

All measurements are in millimetres ~

NS300V



~Line drawings not to scale. All dimensions are nominal and horizontal dimensions show full carriage movement