

MANUFACTURER:	NOAW
CATEGORY:	Meat Slicer
MODEL / DESC:	NS350HDA
ORIGIN:	Italy
WARRANTY:	2 Years



Fully-Automatic Slicer Heavy Duty

Fully-Automatic or Manual Operation | Belt Driven | 350 mm Blade Diameter

The fully automatic, gravity feed, belt driven slicer delivers fast, clean and precise slicing with minimal effort. Two independent motors power the blade and carriage separately for smooth, efficient operation. An intuitive touch panel allows selection of cut count, blade and carriage speeds, and carriage stroke length, giving full control over slicing quality. Manual operation is also available when required.

Constructed from anodized aluminium with clean lines, the slicer includes a built-in sharpener and blade ring guard. Tool free disassembly allows for quick and easy cleaning.

The NS350HDA is ideal for high volume slicing in large restaurants, supermarkets, delicatessens and butcher shops where precision and control are essential.

The optional NS350HDX model features a factory-fitted speedy blade remover for maximum safety during maintenance.



NS350HDA

FEATURES

- Fully automatic or manual operation
- Modern touch panel providing variable blade speed, carriage speed and carriage length
- Pre-selection of slice quantity desired
- Belt driven
- Heavy duty, robust construction
- Angle of feed 38°
- Belt driven

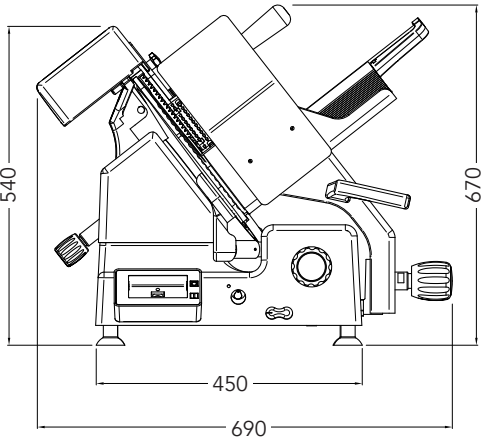
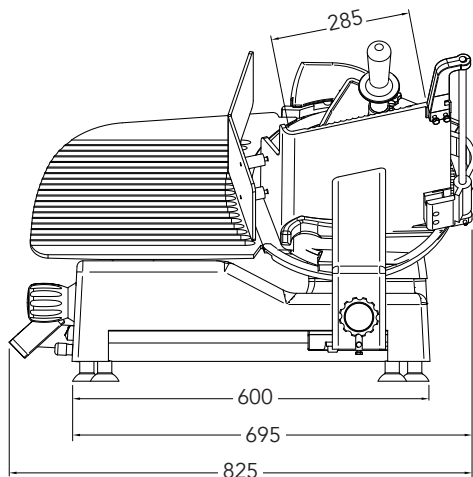
SPECIFICATIONS

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
NS350HDA/X	350	250	280	250	0 - 20	210-280	570	< 3	230	62

DIMENSIONS

All measurements are in millimetres ~

NS350HDA & NS350HDX



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