

MANUFACTURER:	NOAW
CATEGORY:	Meat Slicer
MODEL / DESC:	NS350HDS
ORIGIN:	Italy
WARRANTY:	2 Years



Semi-Automatic Slicer Heavy Duty

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

The semi-automatic gravity feed belt driven slicer is designed for volume cutting and features two independent motors, one for blade rotation and the other for carriage movement. The slicer can be used either manually or with automatic operation. In the automatic mode, three carriage movement lengths can be selected to suit the size of the product and three carriage speeds can be selected to suit the delicacy of food being sliced.

Manufactured from anodized aluminium with clean lines, the slicer features a built-in sharpening head and blade ring-guard. The clever design enables quick disassembly for cleaning, without the need for tools.

The NS350HDS is suited to large restaurants, supermarkets, delicatessens and butcher shops where high volume slicing is required for different varieties of meats.



NS350HDS

FEATURES

- Semi-automatic with basic electronic selector offering three speed, three length options
- Cuts between min. 35 - max. 58 slices per minute
- Can alternatively be operated manually
- Heavy duty, robust construction
- Angle of feed 45°
- Belt driven

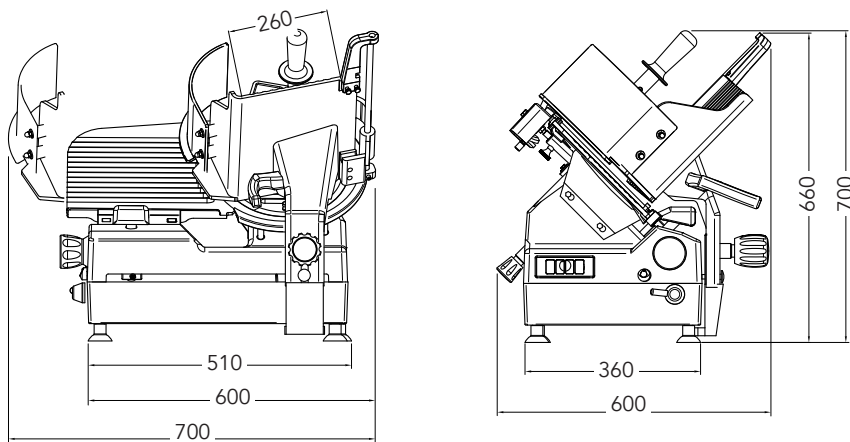
SPECIFICATIONS

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
NS350HDS	350	240	255	235	0 - 14	300	390	< 2	230	46

DIMENSIONS

All measurements are in millimetres ~

NS350HDS



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

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