

NF-410 III

RHEA III



The cutting edge

nantsune

FROZEN MEAT SLICER



Retail Store



Restaurant



Frozen

**Frozen slicer with excellent hygiene,
safety and operability**



Easy to Clean and Hygienic

- The integrated structure of the cutting board makes it easy to clean and highly hygienic.
- Designed with waterproof capabilities, allowing for washing with running water.
 - ※ Some parts, such as openings, are not suitable for water exposure.
- The circular blade and the area around the meat platform can be easily disassembled and cleaned.
- The high-floor design makes it easy to clean the floor beneath the machine.
- ★ The expanded cutting board area improves cleanliness.
- ★ The weight can be attached and detached during cleaning, enhancing hygiene.

Improved Operability and Work Efficiency

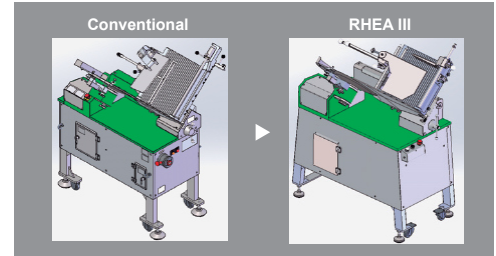
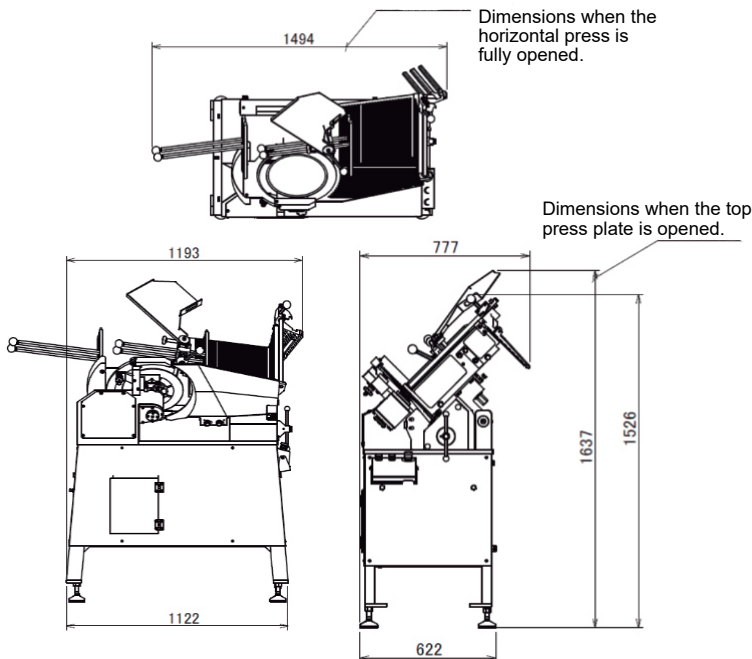
- ★ The operation method has been changed from a lever switch to a push button method.
- The slicing speed can be adjusted by simply turning a dial.
- Lowering the cutting board by 30mm has increased the working depth, improving work efficiency.
- The inner cover of the circular blade, which must be removed for cleaning, can be disassembled without tools. Previously required height adjustment during installation is no longer necessary.
- ★ The upper presser has changed from a ratchet system to a knob fixation system which holds the slab of meat firmly and does not shift during slicing.

Consideration for Operator Safety

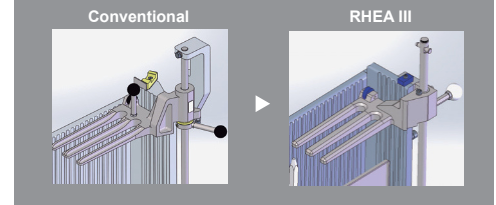
- Sensors are installed on the upper and outer covers of the blade. The machine does not operate when the blade is unnecessarily exposed, ensuring safety.
- The circular blade safety cover is standard equipment, providing peace of mind during cleaning.



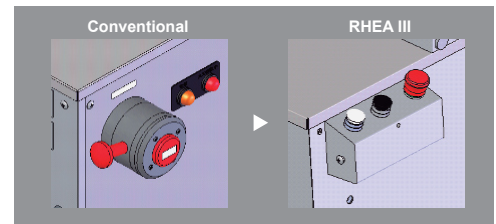
Appearance Dimensional Drawing (unit: mm)



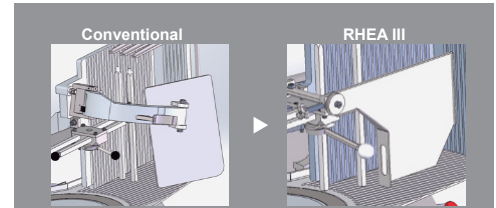
Expanded by 30mm compared to conventional machines, improving both work efficiency and cleanliness.



The weight can now be attached and detached, allowing individual parts to be cleaned separately.



The lever switch has been replaced with a button, enhancing operability.



The top press has been changed from a ratchet system to a knob fixation method.

Specifications

Machine Dimensions	W777 x D1,193 x H1,526mm
Machine Weight	320kg
Motor Capacity	For round blade: 0.75kW For tank: 0.75kW
Power Consumption	0.7kW/0.68kW (50Hz/60Hz no load)
Slicing Performance	35 ~ 70 pcs/min
Slice Thickness	(0) ~ 30mm
Sliceable Dimensions	W410 x H220 x L460mm (when weight is used) (Minimum sliceable width is 65mm)
Max Loading Capacity	23kg/time
Applicable Temperature	-6°C ~ 2°C *Varies depending on the thickness, texture