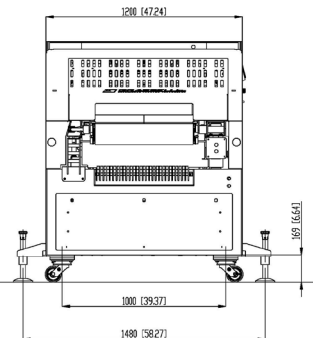
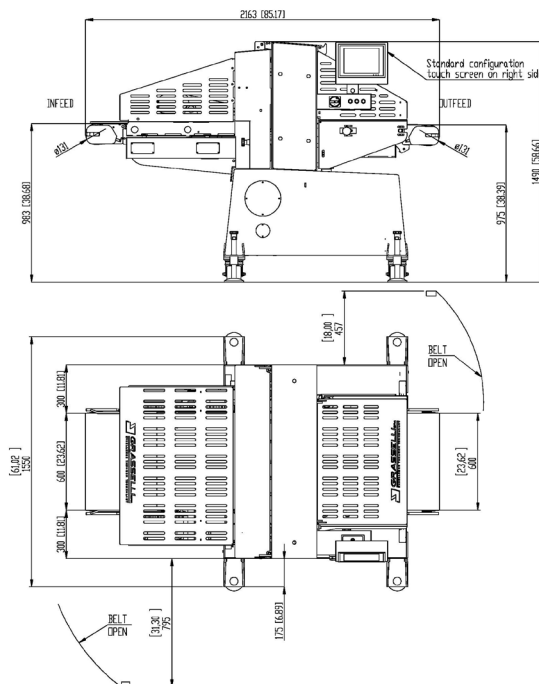


VERTICAL SLICING MACHINE FOR FRESH AND COOKED MEAT



NSA XC

Obtain 2D cuts in strips or cubes, completely in-line.
Extreme cutting precision and high productivity, for 2D cuts in strips or cubes, as part of a fully in-line process with an extremely high yield.



Technical Data

	NSA 600 XC	NSA 1000 XC
Height	1490 mm / 58.66"	1500 mm / 59.05"
Width	1480 mm / 58.27"	1950 mm / 76.77"
Depth	2163 mm / 85.17"	2178 mm / 85.74"
Motor Power	5 Kw	5 Kw
Weight	1150 Kg / 2535 lb	1300 Kg / 2866 lb
Maximum product height	60 mm / 2.36"	60 mm / 2.36"
Minimum slicing pitch	3 mm / 0.12"	5 mm / 0.2"
Operator control circuit	24V	24V
Maximum working width	610 mm / 24.02"	1000 mm / 39.37"
Maximum 3D cutting width	5 cm / 1.97"	5 cm / 1.97"



1. Complete in-line solution, even straight from the oven

NSA XC allows to slice a continuous flow of hot or fresh/chilled product completely in line with no need of handling by the operator.



2. Incredible productivity and yield

With a 600 working width, NSA XC delivers superior productivity up to 4 tons/hour and up to 97% yield.



3. Superior slicing quality

Thanks to the gentle slicing technology typical of the Grasselli machines, NSA XC can deliver superior slicing quality with no need of previous preparations (e.g. chilling, forming, etc.).



4. Quick preparation for sanitation and no bacterial risks

NSA XC is designed to get a thorough sanitation on both external surfaces and internal compartments (B version). All the components working in the food area are easily removable for sanitation without the use of any tools.



5. Flexibility

Thanks to a user-friendly interface, NSA XC is very flexible in the definition of recipes and machine configurations, including the possibility to use it as a pass-through belt when not in operation to avoid the down-time of moving the machine out of the line.



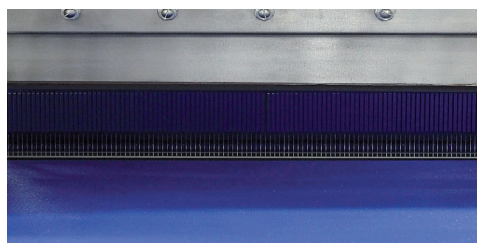
6. Live stats and assistance

Thanks to the Internet connection, NSA XC can deliver live production statistics directly on your PC and provide you with live assistance to reduce machine downtimes.



7. Save time on mechanical adjustments

The option of the quick blade change minimizes the time needed to change the slicing set.



Follow Us