

SEMI-AUTOMATIC VERTICAL SLICER

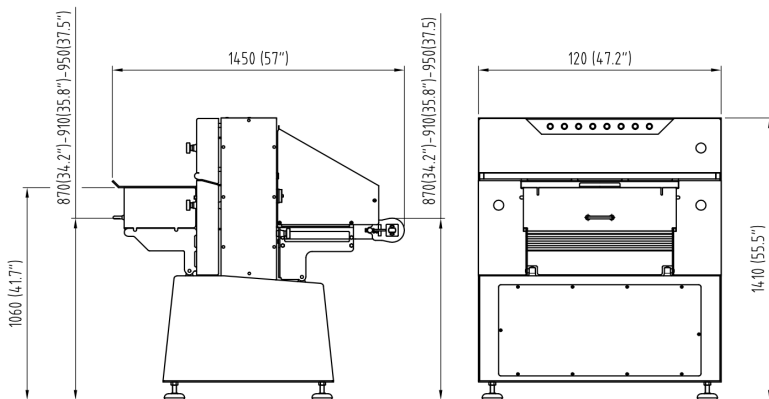
GRASSELLI^{SPA}
NSL 600



NSL 600

Vertical meat slicer for obtaining perfectly even slices, thanks to the Grasselli multi-blade cutting system.

Extreme precision even for thinner slices, and high yields: a technologically advanced solution for processing fresh fish.



Technical Data

	NSL 600
Height	1410 mm / 55.50"
Width	1200 mm / 47.24"
Depth	1450 mm / 57.09"
Weight	700 Kg - 1534 lb
Motor Power	4.2 Kw / 5.5 Kw
Noise Level	68 db
Maximum working width	610 mm / 24.02"
Operator control circuit	24V
Minimum slicing pitch bone-in	10 mm / 0.39"
Minimum slicing pitch boneless	3 mm / 0.12"
Air consumption	30 l/min

NSL 600

SEMI-AUTOMATIC VERTICAL SLICER



1. Ideal for a variety of applications

As the market standard vertical slicer with hundreds of machines sold world-wide, NSL is able to slice fresh, positive temperature products or crust frozen ones (up to -4/-5 degrees), both boneless and bone-in, with no chipping.



2. Save time on mechanical adjustments

Optional quick blade changing system for replacing the entire set of blades in just a few minutes, also made easier by the automated blade tension adjustment system.



3. Extremely adaptable for maximum performance

With a wide range of cutting options, NSL's cutting parameters can be adjusted to allow for the maximum quantity of product to be sliced.



4. Field proven productivity

NSL has proven to deliver a cutting capacity of up to 2.000 Kg/h depending on the product conditions.



5. Special solutions available on request

The cutting chamber can be tailored to meet the product's specific characteristics, with differentiated cutting thicknesses or personalized through-pushers designed to match the product's shape and infeed position.



6. BI Option

BI version available for bone-in products, with sectioned pressing system.



7. Easy sanitation without any tools

Get perfect, thorough sanitation with no tools needed for either the cleaning operations and blades replacement.



8. Robust construction

The machine frame is made of food-grade non-radioactive stainless steel, to ensure superior hygiene and longevity.

