

## SEMI-AUTOMATIC VERTICAL SLICER

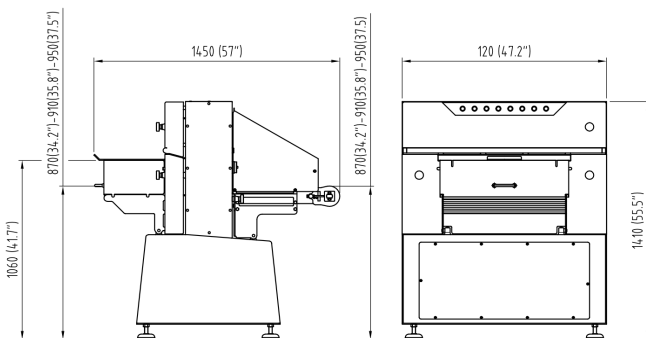
**GRASSELLI<sup>SPA</sup>**  
**NSL 600**



# NSL

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

Extreme precision and quality even for thinner slices, in addition to high productivity and yields: the market standard for vertical slicing of fresh meat.



### Technical Data

	NSL 400	NSL 600	NSL 800	NSL 1000
Height	1410 mm / 55.50"	1410 mm / 55.50"	1410 mm / 55.50"	1410 mm / 55.50"
Width	986 mm / 38.82"	1200 mm / 47.24"	1382 mm / 54.40"	1558 mm / 61.34"
Depth	1450 mm / 57.09"	1450 mm / 57.09"	1450 mm / 57.09"	1595 mm / 62.80"
Weight	590 Kg - 1300 lb	700 Kg / 1534 lb	810 Kg / 1785 lb	920 Kg / 2028 lb
Motor Power	4.2 Kw / 5.5 Kw	4.2 Kw / 5.5 Kw	5.5 Kw	5.5 Kw
Noise Level	68 db	68 db	68 db	68 db
Maximum working width	396 mm / 15.59"	610 mm / 24.02"	792 mm / 31.20"	990 mm / 38.98"
Operator control circuit	24V	24V	24V	24V
Minimum slicing pitch bone-in	10 mm / 0.39"	10 mm / 0.39"	10 mm / 0.39"	12 mm / 0.47"
Minimum slicing pitch boneless	2.5 mm / 0.09"	3 mm / 0.12"	6.5 mm / 0.26"	10 mm / 0.39"
Air consumption	30 l/min	30 l/min	30 l/min	30 l/min

**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, e.g. with differentiated cutting thicknesses.

**6. Through-pusher Option**

NSL can be equipped with personalized through-pushers designed to match the product's shape and infeed position, in order to obtain an end-result of neat slices grouped according to the original appearance of the product.

**7. BI Option**

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

**8. Easy sanitation without any tools**

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

**9. Robust construction**

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



Follow Us