NYL-165V2
Continuous Feeding
Max. 250 slices/min.

- Liquid crystal touch panel for easy operation.
- Spiral cutting blade provides the sharpest cutting action.
- Conveyor belt is easy to dismantle without tools.

NYL-165V2 Features

- **Slice width 165mm/Max. 250rpm (variable speed)**
  Max. 250 slices/min. at ultra-high speed. Easy slice for wide range of meat products such as barbecue, shabu shabu, cutlet and steak, up to max. slice width 165mm.

- **Slice thickness is controlled in steps of 0.1mm**
  The integrated microcomputer and AC servo motor controls the slice thickness precisely in steps of 0.1mm at variable speeds.

- **Flexible arrangement**
  Flexible arrangement of interval feeding with number of slice placement. Sliced meat can be uniformly arranged. 1.5m out-feed conveyor is installed as standard.

- **Premier special spiral cutting blade**
  The cutting surface is very sharp and smooth, so no surface irregularities reduce the cutting action. Excellent cutting precision with long working life is maintained.

- **Liquid crystal touch panel for easy operation**
  All the slice processes including thickness, slice speed and number of slice placements can be set from the color touch panel screen. Stored data and machine status can be checked at a glance.

- **Safety mechanism**
  Interlock mechanism provides effective safety.

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The specifications may change without prior notice subject to product improvement.

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