Multi Slicer
SSN-180
APOLLO

Automated adjust angle, depend on the height of product!

Adjust Angle Automatically During Operation

Patent Pending

*Compressor is optional.

Nantsune Co., Ltd.
EASY OPERATION! MULTI SLICER APOLLO

SSN-180 APOLLO FEATURE

3way by Only One Machine.
A versatile slicer which is adaptable for both fish processing and meat processing.

Continuous Feeding.
The feeder is level at any time, angle! You can put the product easily and smoothly, just put it on.

Automated Angle Adjust System! (0° to 60°)
Only enter your desired slicing length on the touch panel, the slider adjusts angle automatically from the top to the end of slice. Thanks to this automated angle adjust system, you can make uniform slices whole product. Angle magic enable you to cut in wide lengths even thin section of fish/meat.

Easy Removable Conveyors.
Easy to knock down for clean up, and keep conveyors sanitary.

Special Coating Blade.
Special coating blade provides you beautiful cutting faces with no irregularities.

Easy Cleaning, Keep Sanitary.
Easy to clean up. Covers around blade can open/close easily, and the conveyors can dismantle without any difficulty.
(The tool for dismantle the blade is included)

### Specification of Machine

<table>
<thead>
<tr>
<th>Dimension</th>
<th>W 1,400 x D 1,750 x H 1,300 (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weight</td>
<td>350kg</td>
</tr>
<tr>
<td>Power</td>
<td>0.2kW x 1</td>
</tr>
<tr>
<td>Motor</td>
<td>0.4kW x 1 (AC servo)</td>
</tr>
<tr>
<td>Angle</td>
<td>1kW x 1 (AC servo)</td>
</tr>
<tr>
<td>Conveyer</td>
<td>90kW x 1</td>
</tr>
</tbody>
</table>

### Specification of Conveyor

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>W 265 (Belt/W200) x L 1,000 (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Speed</td>
<td>0.1 to 4.2 m/min</td>
</tr>
</tbody>
</table>

---

Nantsune Co., Ltd.
No.17-41, 4-Chome Ohi, Fujisadera-City,
Osaka 583-0008 JAPAN
TEL: (+81) 72-939-1500
FAX: (+81) 72-939-1504

Web Site: http://www.nantsune.co.jp/en/
E-mail: info@nantsune.co.jp

2008.2 2,000