

HIGH CLEAN MEAT SLICER NAS-330S

HERMES S

Slicing Capacity

35 pcs ~ **75** pcs/min

Applicable Temperature $-2 \sim +5^{\circ}\text{C}$

*Varies depending on the thickness, texture and shape of the meat

Hygienic as it can be washed with hot water at 85°C!

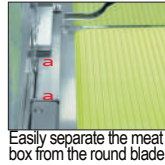
- Can be cleaned with hot water at 85°C
- Flat structure for easy cleaning
- Clean structure that separates the meat box from the round blade! (Patented)
- Waterproof and heat-resistant measures are taken
- Easy to attach and detach cutting board which is hygienic
- Easy attach and detach of the meat-feeding conveyor for hygiene
- Safe even when cleaning with round blade safety cover (supports cleaning in 85°C water)
- Easy to use arm-type meat presser and detachable meat press roller

Main Unit Specifications

Machine Dimensions	W1,052 x D1,137 x H1,470mm
Machine Weight	421kg
Motor Capacity	For round blade: 0.4kW For meat box: 0.75kW
Power Consumption	0.85kW/0.82kW (50Hz/60Hz no load)
Meat Box Transmission System	Inverter control
Slicing Performance	35 ~ 75 pcs/min
Slice Thickness	(0) ~ 20mm
Sliceable Dimensions	W330 x H185 x L710mm
Maximum loading weight	23kg / time



The simple, flat and smooth design allows for easy cleaning and is very hygienic



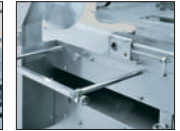
Easily separate the meat box from the round blade



Easy to clean with space behind the round blade



Excellent heat resistance lever switch



Removable cutting board



Easy attachment and detachment of the meat feeding conveyor



$\phi 390\text{mm}$



Meat feeding conveyor (top) and cutting board (bottom)



HIGH CLEAN MEAT SLICER

NAS-330 **HERMES**

NAS-330A **HERMES A**

NAS-350 **HERMES L**

Slicing Capacity

HERMES/HERMES L **HERMES A**
35 pcs ~ **65** pcs/min **35** pcs ~ **75** pcs/min

Applicable Temperature $-2 \sim +5^{\circ}\text{C}$

*Varies depending on the thickness, texture and shape of the meat

The ultimate slicer with excellent hygiene, safety and operability!

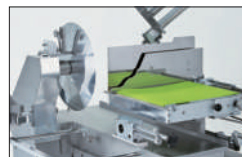
- Flat structure for easy cleaning
- The cutting board is easy to attach and detach and is hygienic
- Easy attachment and detachment of the meat feeding conveyor which is hygienic
- Clean structure that separates the meat box from the round blade! (Patented)
- Safe even when cleaning with round blade safety cover
- Easy to use arm-type meat presser and detachable meat press roller

Main Unit Specifications

	NAS-330	NAS-330A	NAS-350
Machine Dimensions	W1,052 x D1,137 x H1,470mm		
Machine Weight	322kg	395kg	342kg
Motor Capacity	For round blade: 0.4kW For meat box: 0.75kW		
Power Consumption	0.85kW/0.82kW (50Hz/60Hz no load)		
Meat Box Transmission System	Inverter control		
Slicing Performance	35~65 pcs/min	35~75 pcs/min	35~65 pcs/min
Slice Thickness	(0) ~ 20mm		
Sliceable Dimensions	W330 x H185 x L710mm	W330 x H185 x L710mm	W350 x H185 x L710mm
Maximum loading weight	23kg / time	23kg / time	25kg / time



Meat feed conveyor and cutting board are detachable



Easily separate the meat box from the round blade for easier cleaning



Easy to clean due to flat even surface



$\phi 390\text{mm}$



Foot switch (option)

