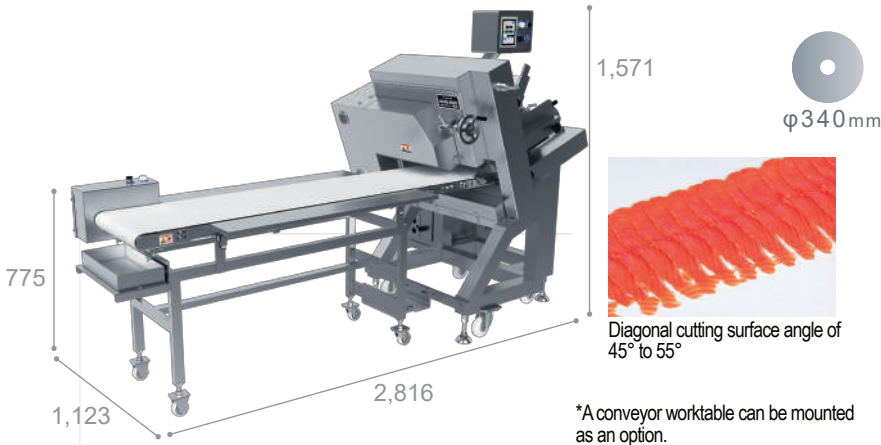


# HIGH SPEED SALMON SLICER NHS-200

- Continuous feeding is possible, the arrangement is flexible, and intermittent feeding can be set as desired!
- Clear operation with color touch panel
- Stainless special blade steel is used.
- Interlock mechanism for safety and security
- Compact and space-saving



\*A conveyor worktable can be mounted as an option.

Slicing Capacity **MAX200** pcs/min

Applicable Temperature  -8 ~ -5°C Marine products  \*Varies depending on the thickness, texture and shape of the meat

## High-speed diagonal slicing, max 200 pcs/min

### Main Unit Specifications

|                        |                            |
|------------------------|----------------------------|
| Machine Dimensions     | W1,123 x D1,380 x H1,571mm |
| Machine Weight         | 380kg                      |
| Motor Capacity         | For round blade: 0.4kW     |
|                        | For face plate: 0.4kW      |
|                        | For feeder: 0.4kW          |
| Power Consumption      | 0.56kW (50Hz/60Hz no load) |
| Diagonal Cutting Angle | 45°~55°                    |
| Slicing Performance    | Max 200 pcs/min            |
| Slice Thickness        | (0) ~ 8mm                  |
| Sliceable Dimensions   | W200 x H45mm               |

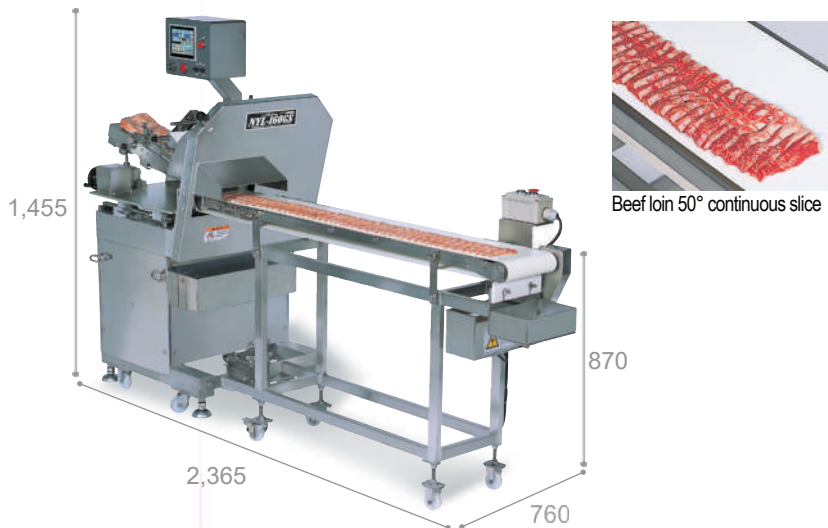
### Conveyor Specifications

|                     |                                   |                |           |
|---------------------|-----------------------------------|----------------|-----------|
| Conveyor Dimensions | W706 (belt 400) x L2,060 x H890mm | Motor Capacity | 0.09kW    |
| Conveyor Weight     | 85kg                              | Conveyor Speed | 0~25m/min |



# HIGH SPEED MULTI SLICER NYL-160GS

- Thin and thick slicing of a wide variety of products at a speed of up to 200 pcs/min
- Flexible arrangement and intermittent feeding of a set number of pieces are available as desired.
- Clear operation with color touch panel display
- Stainless special blade steel is used



Slicing Capacity **MAX200** pcs/min

Applicable Temperature  -2 ~ +2°C Meat products  -6 ~ +3°C Marine products  \*Varies depending on the thickness, texture and shape of the meat

## Flexible slice angle from 0° to 65°

### Main Unit Specifications

|                                      |   |
|--------------------------------------|---|
| Machine Dimensions                   | W760 x D967 x H1,455mm                                |
| Machine Weight                       | 240kg   |
| Motor Capacity                       | For round blade: 0.4kW (AC servo) / For feeder: 0.4kW |
| Power Consumption                    | 0.24kW (50Hz/60Hz no load)                            |
| Diagonal Cutting Angle               | 0°~65°  |
| Slicing Performance                  | Max 200 pcs/min (6 speeds)                            |
| Slice Thickness & Slicing Capability | (0) ~ 8mm 200 pcs/min (0) ~ 14mm 180 pcs/min          |
|                                      | (0) ~ 18mm 150 pcs/min (0) ~ 22mm 120 pcs/min         |
|                                      | (0) ~ 26mm 90 pcs/min (0) ~ 30mm 60 pcs/min           |
|                                      |   |
| Sliceable Dimensions                 | W160 x H40mm  |

### Conveyor Specifications

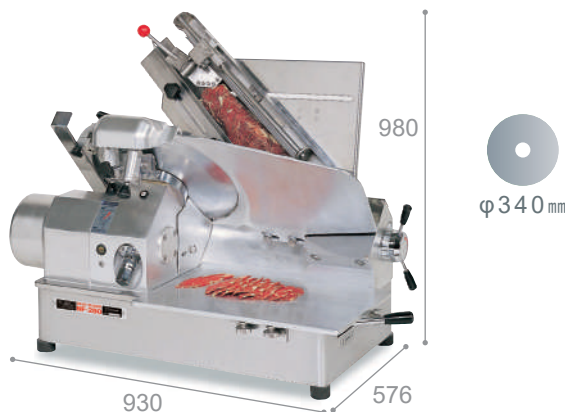
|                     |                                    |
|---------------------|------------------------------------|
| Conveyor Dimensions | W370 (belt W220) x L1,500 x H870mm |
| Conveyor Weight     | 50kg                               |
| Motor Capacity      | 0.09kW                             |
| Conveyor Speed      | 0~10m/min                          |



# DESKTOP DIAGONAL SLICER NF-280AA

**Sha-Sha-maru**

- Realizes diagonal slicing with a compact desktop slicer
- Since it can slice products at -8°C to -2°C, it is ideal for slicing grilled meat
- Easy adjustment of diagonal angles (2 directions)



Slicing Capacity **50** pcs/min(60Hz)  
**42** pcs/min(50Hz)

Applicable Temperature  -8 ~ -2°C \*Varies depending on the thickness, texture and shape of the meat

## Sliced and cut with approximately 1.5 times the width and length of the slicing surface!

### Main Unit Specifications

|                        |   |
|------------------------|---|
| Machine Dimensions     | W930 x D576 x H980mm  |
| Machine Weight         | 95kg  |
| Motor Capacity         | 1.1kW   |
| Power Consumption      | 0.33kW / 0.3kW (50Hz/60Hz)  |
| Diagonal Cutting Angle | 20°~45° / 0°~45°  |
| Slicing Performance    | 50 pcs/min (60Hz) 42 pcs/min (50Hz)   |
| Slice Thickness        | (0) ~ 25mm  |
| Sliceable Dimensions   | Diagonal cut W135 x H40 x L500mm  |
|                        | Diagonal's diagonal cut W95 x H40 x L500mm (Width aligned effective dimensions: min 67mm) |



# MULTI SLICER SSN-180

**APOLLO**

Slicing Capacity

**MAX70** pcs/min

Applicable Temperature

Meat products  -3 ~ -1°C Marine products  -8 ~ -3°C

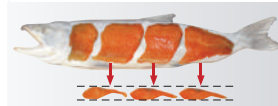
\*Varies depending on the thickness, texture and shape of the meat

Width Setting

Patented

**Three cutting functions (body width, diagonal, and parallel) in one machine**

- Continuous horizontal feeding slot
- Angle adjustment (0° to 60°) is automatically set
- Compact size and economical
- Special stainless steel surface treatment round blade for clean slicing
- Easy to wash and hygienic, such as washing the entire conveyor



**Automatically aligning body widths to create a great-looking product!**

The angle is automatically changed according to the height of the product to be sliced, realizing slicing that maintains a constant width.



### Main Unit Specifications

|                        |   |
|------------------------|---|
| Machine Dimensions     | W1,400 x D1,750 x H1,300mm (0°)                       |
| Machine Weight         | 350kg   |
| Motor Capacity         | For round blade: 0.2kW For feeder: 0.4kW (AC servo)   |
|                        | For angle tilting: 1kW (AC servo)                     |
|                        | For left and right drive: 0.4kW                       |
| Power Consumption      | 0.46kW (50Hz/60Hz no load)                            |
| Diagonal Cutting Angle | 0° ~ 60°  |
| Slicing Performance    | Max 70 pcs/min  |
| Slice Thickness        | (0) ~ 8mm   |
| Sliceable Dimensions   | W180 x H80mm (angle 0°) x L700                        |
|                        | W180 x H35mm (angle 60°) x L700                       |
|                        | *Sliceable dimensions vary depending on cutting angle |
| Air Supply             | 0.5MPa 13.1L/min tube outer diameter 8mm              |

### Conveyor Specifications

|                     |                                   |                |              |
|---------------------|-----------------------------------|----------------|--------------|
| Conveyor Dimensions | W265 (belt 200) x L1,000 x H800mm | Motor Capacity | 0.09kW       |
| Conveyor Weight     | Included in the main unit         | Conveyor Speed | 0 ~ 4.2m/min |



# HIGH SPEED DICING MACHINE IKSC-300

Slicing Capacity

**MAX1,100** rpm

Applicable Temperature  -6 ~ -2°C

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

**Freely cut into cubes, strips, flakes, etc.**

- High-speed rotation and easy slicing in a wide range of temperatures
- Safety and security design with sensor-based interlock mechanism
- Main parts can be easily disassembled and cleaned for hygienic use

### Main Unit Specifications

|                           |   |
|---------------------------|---|
| Machine Dimensions        | W1,601 x D741 x H1,232mm  |
| Machine Weight            | 310kg   |
| Motor Capacity            | First cut: 0.4kW  |
|                           | Second cut: 1.5kW   |
|                           | Central conveyor: 0.2kW   |
| Slicing Performance       | 30 rpm ~ 1,100 rpm  |
| Slice Thickness           | First cut 6~30mm Second cut 5~70mm                              |
| Size of Replaceable Blade | 6 / 8 / 10 / 15 / 20 / 25 / 30mm (comes with 1 set as standard) |
| Sliceable Dimensions      | W260 x H (below first cut pitch) mm                             |
| Processing Capability     | 450kg/hr (10 x 10mm cut)  |

