

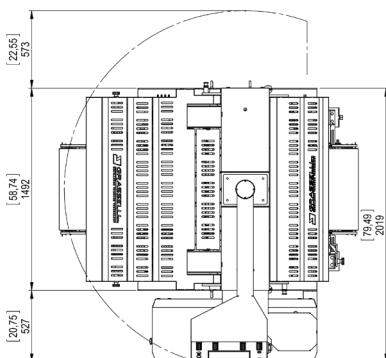
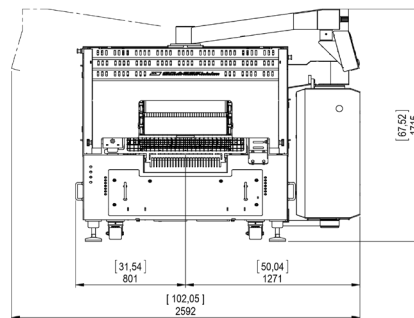
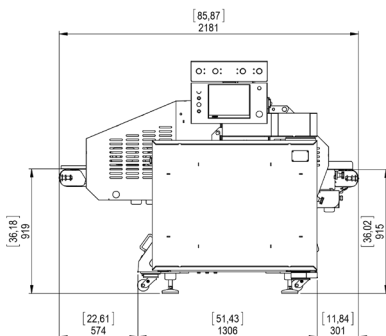
VERTICAL SLICING MACHINE FOR COOKED MEAT



NSA XC B

Obtain 2D cuts in strips or cubes, completely in-line.

Extreme cutting precision and high productivity, for 2D cuts in strips or cubes, as part of a fully in-line process with an extremely high yield. Completely sanitizable on both the outside and inside.



Technical Data

	NSA 600 XC B	NSA 1000 XC B
Height	1725 mm / 67.52"	1795 mm / 70.67"
Width	2019 mm / 79.49"	2472 mm / 97.3"
Depth	2181 mm / 85.87"	2181 mm / 85.87"
Weight	2050 Kg - 4519,5 lbs	3050 Kg - 6724,1 lbs
Motor Power	3 Kw	4.5 Kw
Noise Level	71 db	71 db
Maximum working width	610 mm / 24.02"	1000 mm / 39.37"
Minimum slicing pitch	3 mm - 0.12"	3 mm - 0.12"
Operator control circuit	24V	24V
Air consumption	800 l/min	800 l/min

NSA XC B

VERTICAL SLICING MACHINE FOR COOKED MEAT



1. Complete in-line solution, straight from the oven

The new NSA XC B allows to slice a continuous flow of hot product completely in line with no need of handling by the operator.



2. Incomparable productivity and yield

With a 600 working width, the new NSA XC B delivers matchless productivity up to 4 tons/hour and up to 98% yield.



3. Superior slicing quality

Thanks to the gentle slicing technology typical of the Grasselli machines, the new NSA XC B can deliver superior slicing quality with no need of previous preparations (e.g. chilling, forming, etc.).



4. Quick preparation for sanitation and no bacterial risks

The new NSA XC B is designed to get a thorough sanitation on both external surfaces and internal compartments. All the components working in the food area are easily removable for sanitation without the use of any tools.



5. Optional Declumper available on request

NSA XC B can be equipped with a declumper which optimizes the separation of the cut product



6. Flexibility

Thanks to a user-friendly interface, the new NSA XC B is very flexible in the definition of recipes and machine configurations, including the possibility to use it as a pass-through belt when not in operation to avoid the down-time of moving the machine out of the line. Additionally, the option of the quick blade change minimizes the time needed to change the slicing set.



7. Live stats and assistance

Thanks to the Internet connection, the new NSA XC B can deliver live Production statistics directly on your PC and provide you with live assistance to reduce machine downtimes.



8. Optional Rotating Blade available on request

Especially when processing "sheets of product", the rotating blade boosts productivity while maintaining the same high slicing quality.



9. Optimized product discharge

The rotating blade evenly distributes the diced product on the Outfeed belt. The strips and dices are immediately ready for the packaging process.



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