



Model

NSL220 & NSL250

Product Description

Slicer, 8", Light Duty

Slicer, 10", Light Duty

Product Code

5S530N (NSL220)

5S531N (NSL250)



Standard Features

- Compact, light duty slicers designed for operators who need a slicer for low volume, light duty work
- The Simple Line, gravity fed slicers are available with either 220mm or 250mm blades and provide excellent performance at a budget price
- Simple but robust and functional
- Constructed entirely in aluminium and available with or without integrated sharpener
- CE Approved
- Simple Line are not suitable for slicing cheese, cured meats or salami

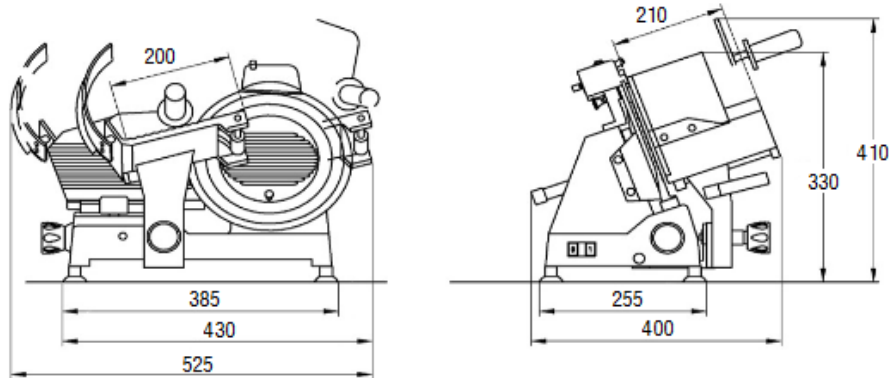
Standard Accessories / Attachments

- 1 x Knife Removing Tool
- 1 x Flat Head Screwdriver
- 1 x Tasteless Oil

Warranty

Covered by Metcalfe 1-year warranty (parts and labour) and full after sales service

Drawing



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Specifications

Model	Blade (mm) / (Inch)	Phase (Ø)	Motor (Volt)	Frequency (Hz)	Current (Amp)	Power (kW)
NSL220	220 / 8	1	220	50	0.59	0.13
NSL250	250 / 10	1	220	50	0.59	0.13

Capacity

Model	Cutting Capacity (mm)		Carriage Movement (mm)	Max Slice Thickness (mm)
NSL220	● 150	□ 195 x 135	230	13
NSL250	● 175	□ 205 x 150	230	13

Dimensions | Shipping Information

Model	Overall Dimensions D x W x H (mm)	Net Weight (Kg)	Packed Dimensions D x W x H (mm)	Packed Weight (Kg)	Volume (m3)
NSL220	400 x 525 x 410	13	500 x 630 x 540	16	0.17
NSL250	400 x 525 x 410	17	500 x 630 x 540	20	0.17

We reserve the right to alter the specification and technical details for this item at any time without prior notice. 10/2020

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