

NOAW MEAT SLICERS



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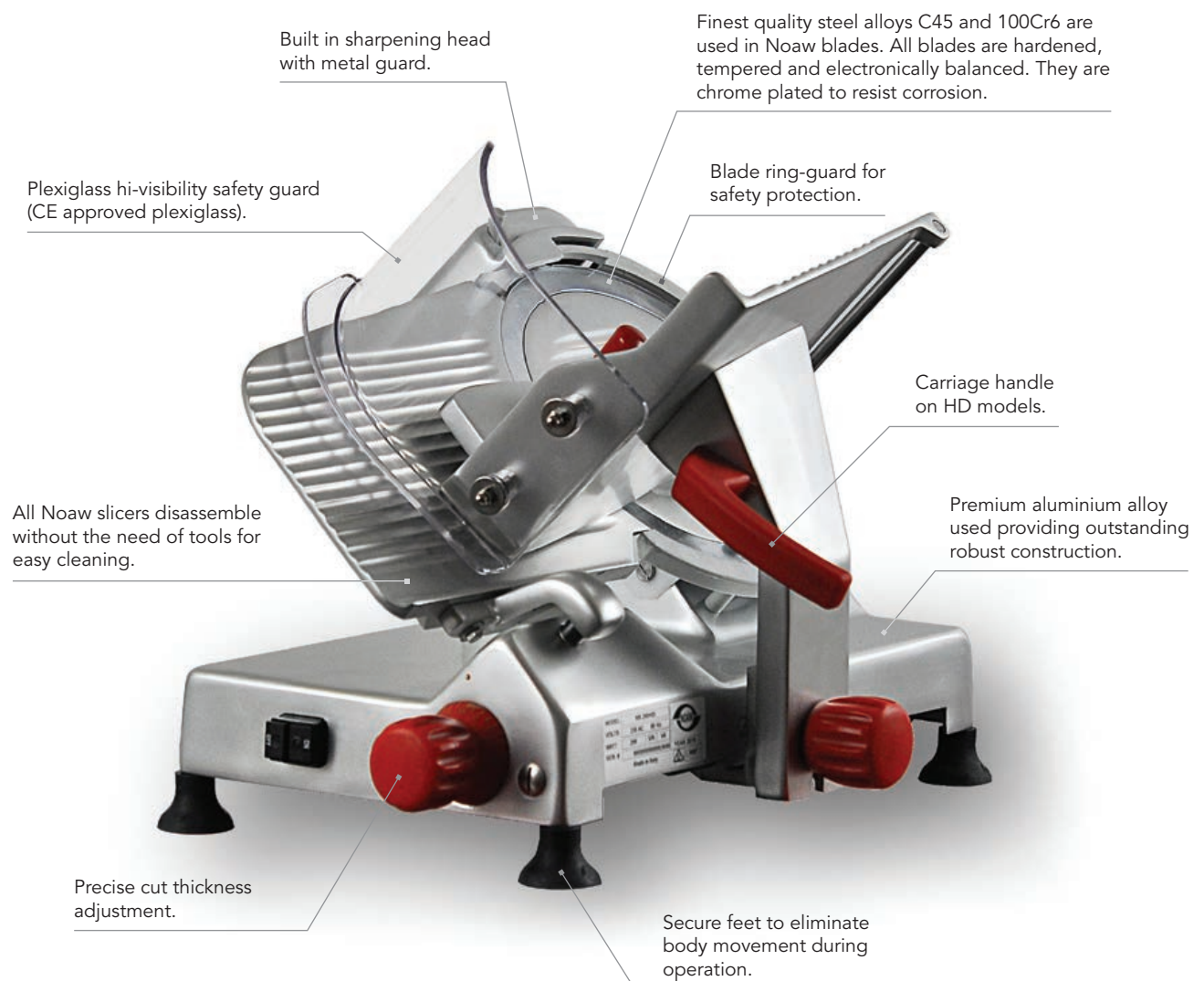


A Rich Heritage

With over 40 years' experience, Noaw is a leading manufacturer of professional slicing machines. It's Italian manufacturing facility is equipped with the most technologically advanced production machinery and processes so as to guarantee the highest quality and reliability of slicers available.

The Company's mission focuses on the quality of production and an in-depth understanding of end-user needs. This provides a solid foundation from which Noaw delivers the most innovative solutions for every slicing need.

Roband Australia has represented Noaw throughout Australasia for more than 20 years. With more than 50 years' experience in the manufacture and supply of foodservice equipment, Roband Australia fully supports the Noaw product portfolio and provides a full range of spare parts and service agents for the range throughout the region.



Manual Gravity Feed Slicers - Medium Duty

- Manual carriage operation
- Medium duty construction for smaller shops and moderate volumes
- Belt driven

Three medium-duty, manual gravity-feed slicers are available featuring a compact one-piece anodized aluminium body and built in sharpening head and blade ring-guard. The slicer disassembles quickly without the need of tools for easy cleaning.

This series is designed for smaller shops, deli's, cafés and restaurants with shorter runs and will slice a variety of product with ease and offer many years of dependable service.

Model NS220

Blade Diameter	220 mm
Height of Cut	150 mm
Length of Cut	195 mm
Slice Thickness	0 - 13 mm
Blade Speed	290 RPM
Angle of Feed	25°
Motor Power	180 Watts (load dependent)
Net Weight	14.5 kg



Model NS250

Blade Diameter	250 mm
Height of Cut	175 mm
Length of Cut	205 mm
Slice Thickness	0 - 13 mm
Blade Speed	290 RPM
Angle of Feed	25°
Motor Power	180 Watts (load dependent)
Net Weight	16 kg



Model NS300

Blade Diameter	300 mm
Height of Cut	205 mm
Length of Cut	230 mm
Slice Thickness	0 - 12 mm
Blade Speed	310 RPM
Angle of Feed	45°
Motor Power	250 Watts (load dependent)
Net Weight	20 kg



Manual Gravity Feed Slicers - Heavy Duty

- Manual carriage movement
- Heavy duty, robust construction for handling large volume and loads
- Belt driven

Three heavy-duty, manual-feed, belt-driven machines are available. Featuring a built in sharpening head and blade ring-guard, the machines are also easy to disassemble without tools for thorough cleaning.

Heavy duty slicers offer a larger one-piece anodized aluminium base and the use of more robust components than the medium duty slicers. The machines are designed for handling larger volumes and offer more powerful motors than the equivalent (blade size) medium duty slicer. Furthermore, an additional ergonomic handle along with double roller bearings provide smoother and easier carriage movement.

This series is designed for larger deli's, restaurants and supermarkets and will slice all types of meat for long periods with ease and offer many years of dependable service.

Model NS250HD

Blade Diameter	250 mm
Height of Cut	175 mm
Length of Cut	220 mm
Slice Thickness	0 - 12 mm
Blade Speed	310 RPM
Angle of Feed	45°
Motor Power	250 Watts (load dependent)
Net Weight	19 kg



Model NS300HD

Blade Diameter	300 mm
Height of Cut	205 mm
Length of Cut	270 mm
Slice Thickness	0 - 14 mm
Blade Speed	300 RPM
Angle of Feed	45°
Motor Power	370 Watts (load dependent)
Net Weight	29 kg



Model NS350HD

Blade Diameter	350 mm
Height of Cut	240 mm
Length of Cut	270 mm
Slice Thickness	0 - 14 mm
Blade Speed	300 RPM
Angle of Feed	45°
Motor Power	370 Watts (load dependent)
Net Weight	36 kg



Manual Vertical Slicer

- Vertical blade positioning and horizontal meat carriage
- Ideal for shaving delicate meat
- Belt driven

Model NS300V

Blade Diameter	300 mm
Height of Cut	215 mm
Length of Cut	280 mm
Slice Thickness	0 - 14 mm
Blade Speed	310 RPM
Angle of Feed	Straight
Motor Power	370 Watts (load dependent)
Net Weight	31 kg



The belt driven vertical slicer has been specifically designed for shaving and slicing delicate cold cured meats. The machine features a double sliding plate with a lockable hand grip sliding on two vertical columns to ensure easy manoeuvrability. The spikes on the plate and meat grip hold the meat securely in place and ensure consistent shaving.

Manufactured from anodized aluminium with clean lines, it has a built-in sharpening head and blade ring-guard. The slicer disassembles quickly without the need of tools for easy cleaning.

Manual Gravity Feed Gear Driven Slicer - Heavy Duty

- Manual carriage operation
- Ideal for heavy loads like cheese and for high volume output
- Gear driven

Model NS350HDG

Blade Diameter	350 mm
Height of Cut	260 mm
Length of Cut	300 mm
Slice Thickness	0 - 13 mm
Blade Speed	210 RPM
Angle of Feed	38°
Motor Power	370 Watts (load dependent)
Net Weight	48 kg



The gravity feed gear driven slicer has been designed to effortlessly handle heavy loads like cheese, bacon and meat that might cause slipping of a belt driven machine.

Manufactured from anodized aluminium with clean lines, the machine features a built-in sharpening head and blade ring-guard.

An ideal machine for high volume work required of large restaurants, supermarkets, delicatessens and butcher shops.

Semi-Automatic Slicer - Heavy Duty

- Semi-automatic or manual operation
- Control panel with basic variable selection of carriage speed and length of cut
- Belt driven

Model NS350HDS

Blade Diameter	350 mm
Height of Cut	215 mm
Length of Cut	220 mm
Slice Thickness	0 - 14 mm
Blade Speed	300 RPM
Angle of Feed	45°
Motor Power	390 Watts (load dependent)
Net Weight	46 kg



The semi-automatic gravity feed belt driven slicer is designed for volume cutting and features two independent motors, one for blade rotation and the other for carriage movement. The slicer can be used either manually or with automatic operation. In the automatic mode, 3 carriage movement lengths can be selected to suit the size of the product and three carriage speeds can be selected to suit the delicacy of food being sliced.

Manufactured from anodized aluminium with clean lines, the slicer features a built-in sharpening head and blade ring-guard. The clever design enables quick disassembly for cleaning, without the need for tools.

The NS350HDS is suited to large restaurants, supermarkets, delicatessens and butcher shops where high volume slicing is required for different varieties of meats.

Fully Automatic Slicer - Heavy Duty

- Fully automatic or manual operation
- Intuitive control panel providing variable blade speed, carriage speed & carriage length
- Pre-selection of slice quantity desired
- Belt driven

Model NS350HDA

Blade Diameter	350 mm
Height of Cut	260 mm
Length of Cut	275 mm
Slice Thickness	0 - 13 mm
Blade Speed	210 - 280 RPM
Angle of Feed	38°
Motor Power	570 Watts (load dependent)
Net Weight	50 kg



The fully automatic gravity feed belt driven slicer takes the hard work out of slicing. It is fast, clean, precise and very easy to operate and features two independent motors, one for blade rotation and the other for carriage movement.

The intuitive touch control panel allows for the selection of the number of cuts required as well as multiple options for the blade speed, carriage speed and the length of the carriage movement allowing you total control over the quality of your cuts with efficient operation. The machine can also be used in manual mode if required.

Manufactured from anodized aluminium with clean lines, the slicer features a built-in sharpening head and blade ring-guard. The clever design enables quick disassembly for cleaning, without the need for tools.

The NS350HDA is suited to large restaurants, supermarkets, delicatessens and butcher shops where high volume slicing of a variety of meat types is required and precise control of the automatic slicing feature is necessary.

Optional model NS350HDX is available with factory fitted speedy blade remover device to ensure absolute safety should the blade ever need to be removed for maintenance. See features on page 12.

Retro Flywheel Slicer

- Retro look vertical slicer with an intricate flywheel design
- Ideal for shaving and slicing delicate cold cut meats like prosciutto
- Fully manual operation of the blade
- Gear driven

Model NS300M

Blade Diameter	300 mm
Height of Cut	210 mm
Length of Cut	240 mm
Slice Thickness	0 - 3 mm
Angle of Feed	Straight
Net Weight	45 kg

Model NSCIS-300M

Optional cast iron stand.

Height 790 mm

Table surface 500 mm x 400 mm

Net weight 54 kg

The Retro Flywheel slicer is a beautifully produced machine with a trendy retro look.

Constructed from aluminium and stainless steel, the Retro Flywheel slicer is a compact machine, specifically designed for use with all cold cut meats, particularly prosciutto.

The chrome plated blade is constructed in quality steel alloy (100Cr6). It is hardened, tempered and resistant to rust.

Beautifully powder-coated in red and featuring an intricate flywheel design, the machine will certainly be eye-catching in any application.



Heritage Flywheel Slicer

- A showpiece vertical slicer that is beautifully crafted for easy manual operation
- Ideal for shaving and slicing delicate cold cut meats like prosciutto
- Fully manual operation of the blade
- Gear driven

Model NS330M

Blade Diameter	330 mm
Height of Cut	225 mm
Length of Cut	280 mm
Slice Thickness	0 - 3 mm
Angle of Feed	Straight
Net Weight	62 kg

Model NSCIS

Optional cast iron stand.

Height 790 mm

Table surface 600 mm x 480 mm

Net weight 70 kg

With stunning design, the Heritage Flywheel Slicer is a premium quality fully manual slicer producing artisan results. Constructed from stainless steel and aluminium, featuring an alloy steel blade (100Cr6) perfectly balanced and chrome plated, the machines robust construction complements the striking red enamel finish.

The meat table and blade movements are fully co-ordinated and geared to the hand rotation of the flywheel such that one rotation of the flywheel produces multiple turns of the blade. Additionally, as the flywheel turns, the carriage proportionately moves the food being sliced towards the blade. A double sliding plate with a lockable hand grip securely holds the meat in place to ensure consistent shaving.

The machine has been designed with ease of cleaning in mind. The space between the blade and the head is easily accessible to enable regular cleaning. A quick release meat table makes removal easy.

The Heritage Flywheel Slicer is a truly beautiful machine to own and operate.



FEATURES & SPECIFICATIONS



Features - All Models



Precise slice thickness adjustment knob, graduated in millimetres.



Spiked meat grip for firm control of food product. Style varies between models.



Built in sharpening head with durable aluminium cover on all models. Style varies between models.



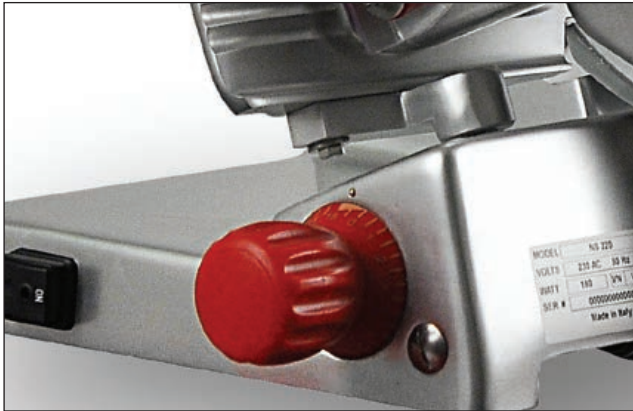
Rear blade deflection cover for consistent product positioning and cleaner operation. Style varies between models.



Full blade edge ring-guard for complete protection even while cleaning. Style varies between models.

Features - Specific by Model

Medium Duty Slicers



Medium duty base.

Heavy Duty Slicers



Heavy duty base.

Fully Automatic Slicer



Electronic control panel for automatic operation.

Semi-automatic Slicer



Simple electronic control panel for semi-automatic operation.

All Angled Slicers



Tough clear Plexiglass guard with lip to protect fingers and contamination from sneezing.

Vertical Slicers



NS300V, NS300M and NS330M - feature double sliding plate with lockable hand grip to securely hold meat in place.

Premium Fully Automatic Slicer - NS350HDX



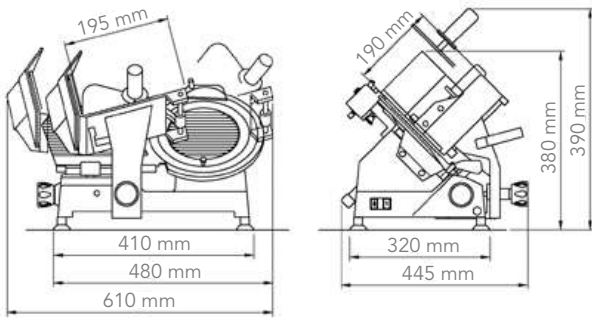
Premium model NS350HDX is available with factory fitted speedy blade remover guard.

Dimensions

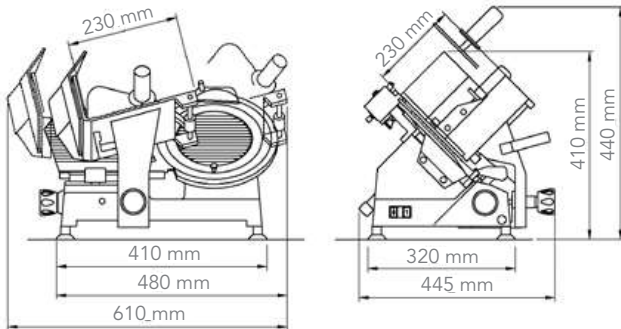
All dimensions are nominal and horizontal dimensions show full carriage movement.

Manual Gravity Feed Slicers - Medium Duty

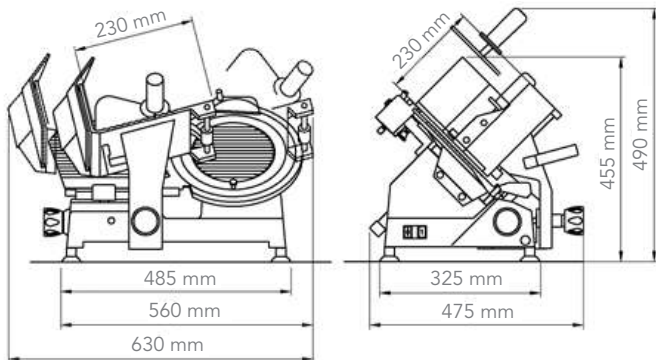
Model NS220



Model NS250

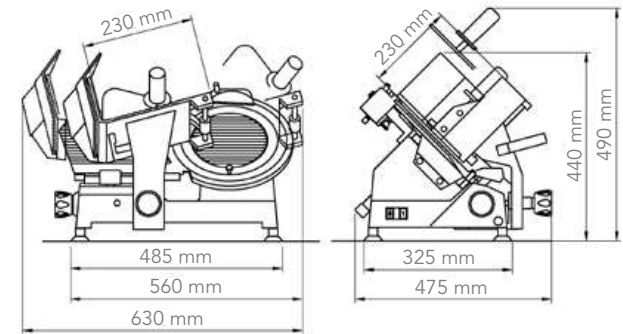


Model NS300

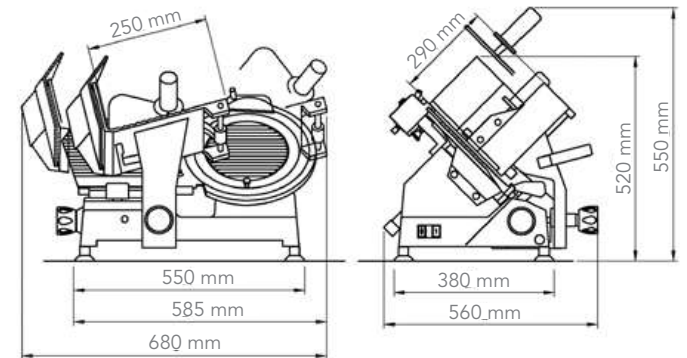


Manual Gravity Feed Slicers - Heavy Duty

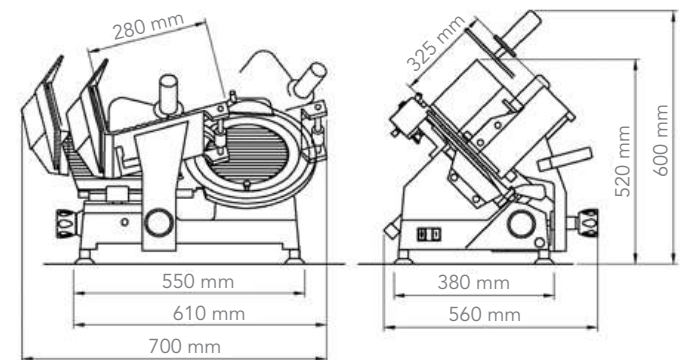
Model NS250HD



Model NS300HD



Model NS350HD

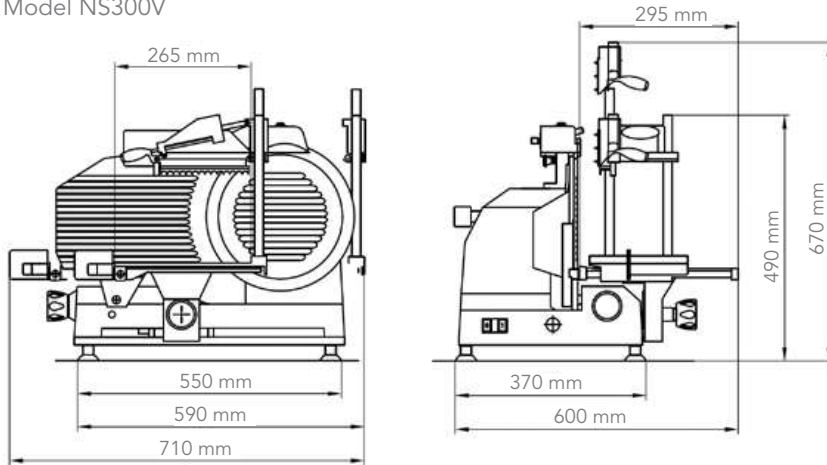


Dimensions

All dimensions are nominal and horizontal dimensions show full carriage movement.

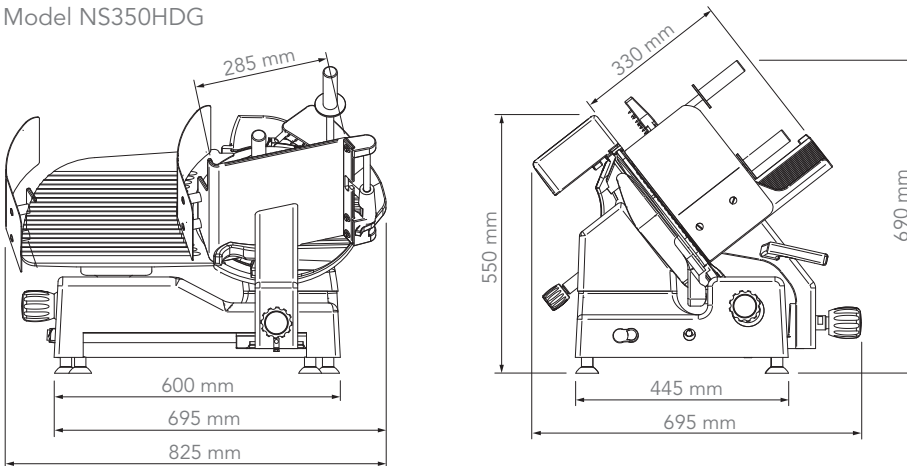
Manual Vertical Slicer

Model NS300V



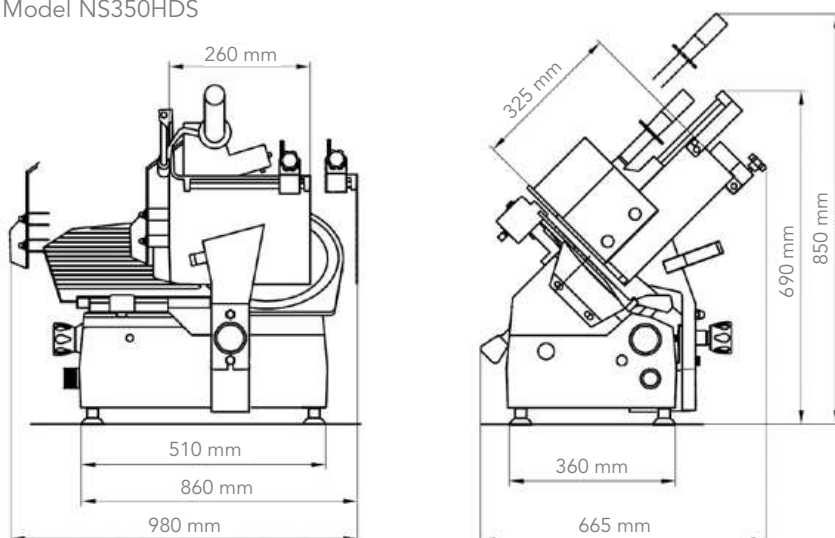
Manual Gravity Feed Gear Driven Slicer - Heavy Duty

Model NS350HDG



Semi-Automatic Slicer - Heavy Duty

Model NS350HDS

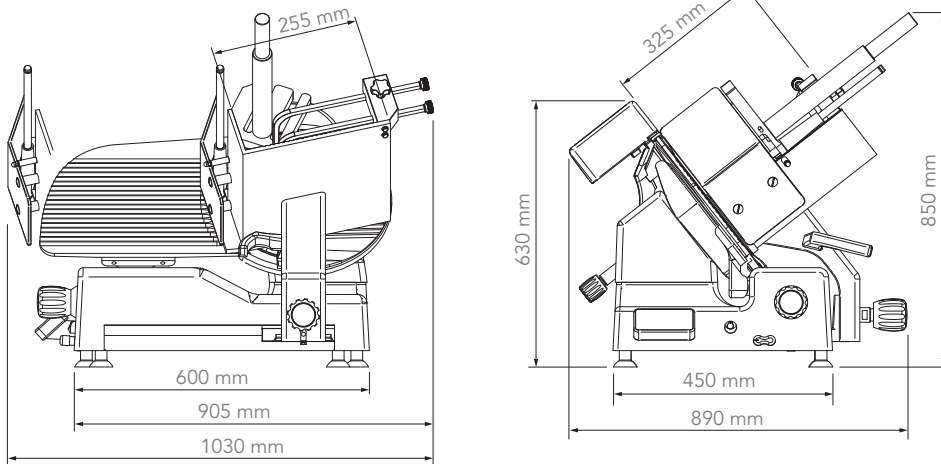


Dimensions

All dimensions are nominal and horizontal dimensions show full carriage movement.

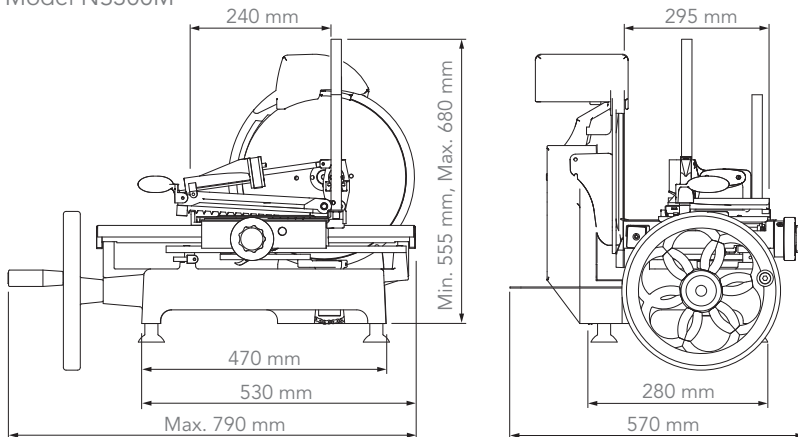
Fully Automatic Slicer - Heavy Duty

Model NS350HDA & NS350HDX



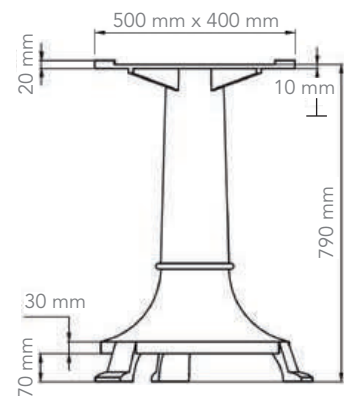
Retro Flywheel Slicer

Model NS300M



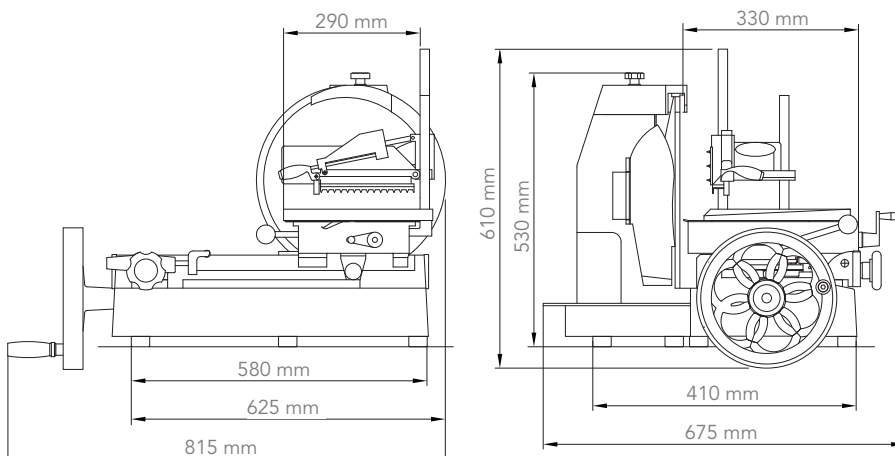
Stand for Retro Flywheel Slicer

Model NSCIS-300M



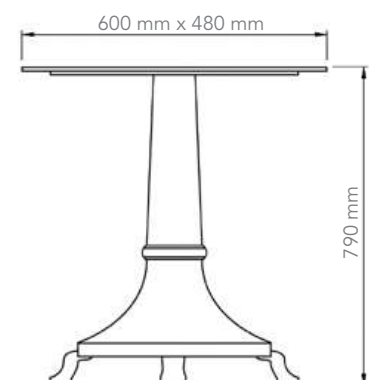
Heritage Flywheel Slicer

Model NS330M

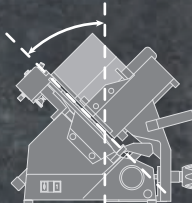


Stand for Heritage Flywheel Slicer

Model NSCIS



Features & Specifications

DESCRIPTION		MEDIUM DUTY MANUAL FEED			HEAVY DUTY MANUAL FEED			MANUAL VERTICAL SLICER
MODEL NUMBER		NS220	NS250	NS300	NS250HD	NS300HD	NS350HD	NS300V
Suited to	Type of Establishment	- Restaurants - Smaller shops - Deli's			- Restaurants - Deli's	- Restaurants - Supermarkets - Deli's	- Restaurants - Supermarkets - Deli's	- Restaurants - Supermarkets - Deli's
	Output	Smaller volume			Moderate volume			For high volume
	Types of foods	Variety of medium weight meats			Wide variety of heavy to medium weight meats			Shaving & slicing delicate cold cured meats and handles thick cheese
Operation	Machine duty	Medium	Medium	Medium	Heavy	Heavy	Heavy	Heavy
	Operation	Manual	Manual	Manual	Manual	Manual	Manual	Manual
	Carriage movement	Manual	Manual	Manual	Manual	Manual	Manual	Manual
	Angle of feed (See Diagram below)	25°	25°	45°	45°	45°	45°	0° (straight)
	Drive transmission	Belt	Belt	Belt	Belt	Belt	Belt	Belt
Specifications	Blade diameter	220 mm	250 mm	300 mm	250 mm	300 mm	350 mm	300 mm
	Height of cut	150 mm	175 mm	205 mm	175 mm	205 mm	240 mm	215 mm
	Length of cut	195 mm	205 mm	230 mm	220 mm	270 mm	270 mm	280 mm
	Slice thickness	0 - 13 mm	0 - 13 mm	0 - 12 mm	0 - 12 mm	0 - 14 mm	0 - 14 mm	0 - 14 mm
	Blade speed	290 RPM	290 RPM	310 RPM	310 RPM	300 RPM	300 RPM	310 RPM
	Motor power	180 Watts	180 Watts	250 Watts	250 Watts	370 Watts	370 Watts	370 Watts
	Current	< 2 Amps	< 2 Amps	< 2 Amps	< 2 Amps	< 2 Amps	< 2 Amps	< 2 Amps
	Voltage (AC)	230 V	230 V	230 V	230 V	230 V	230 V	230 V
	Net weight	14.5 kg	16 kg	20 kg	19 kg	29 kg	36 kg	31 kg
Angle of Feed This diagram depicts the measurement basis for the angle of feed. It shows the angle between the blade and the vertical plane. 								
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MANUAL GRAVITY FEED GEAR DRIVEN SLICER	SEMI-AUTOMATIC SLICER	FULLY AUTOMATIC SLICER	RETRO FLYWHEEL SLICER	HERITAGE FLYWHEEL SLICER
NS350HDG	NS350HDS	NS350HDA/X	NS300M	NS330M
• Large restaurants • Supermarkets • Deli's • Butchers	• Large restaurants • Supermarkets • Deli's • Butchers	• Large restaurants • Supermarkets • Deli's • Butchers	• Traditional machine for artisan deli's and restaurants	• Showpiece machine for artisan deli's and restaurants
For high volume	For high volume	For high volume	Smaller output for delicate cold cuts	Smaller output for delicate cold cuts
Wide variety of heavy to medium weight meats. Machine can cut very thick slices	Wide variety of heavy to medium weight meats	Wide variety of heavy to medium weight meats	Shaving prosciutto or very fine cold cut meats	Shaving prosciutto or very fine cold cut meats
Heavy	Heavy	Heavy	Medium	Heavy
Manual	Semi-automatic, basic electronic selector	Fully automatic, electronic selector with slice counter device	Manual	Manual
Manual	Two-speed, three length options	Variable speed and length	Manual - carriage moves inwards proportionately to flywheel rotation	Manual - carriage moves inwards proportionately to flywheel rotation
38°	45°	38°	0° (straight)	0° (straight)
Gear	Belt	Belt	Manual gear	Manual gear
350 mm	350 mm	350 mm	300 mm	330 mm
260 mm	215 mm	260 mm	210 mm	225 mm
300 mm	220 mm	275 mm	240 mm	280 mm
0 - 13 mm	0 - 14 mm	0 - 13 mm	0 - 3 mm	0 - 3 mm
210 RPM	300 RPM	210 - 280 RPM	NA	NA
370 Watts	390 Watts	570 Watts	NA	NA
< 2 Amps	< 2 Amps	< 3 Amps	NA	NA
230 V	230 V	230 V	NA	NA
48 kg	46 kg	50 kg	45 kg + 54 kg (optional stand model NSCIS-300M)	62 kg + 70 kg (optional stand model NSCIS)
				
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NOAW is a registered trademark of Roband Australia Pty Ltd.

All standard NOAW products are designed to run at 220-240V per phase, 50Hz.

All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.

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