
Model

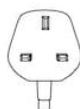
NS220

Product Description

Slicer, 220mm, Medium Duty

Product Code

5S503N


Standard Features

- High quality, gravity feed slicer
- Designed for light to medium duty usage. Ideally suited to smaller shops, delis, cafés restaurants and small school kitchens
- Hollow ground chromed carbon steel blade
- Powerful twin 'V' belt driven transmission gives a smooth cutting action and silent running
- Easy set thickness control allows for precision slicing
- Built-in sharpening unit
- Carriage slides on ball bearings for smooth carriage glide
- Anodised aluminium body is hygienic and durable
- Entirely detachable for easy cleaning
- NS medium duty slicers are available with either 220mm, 250 or 300mm blades
- Optional voltages and frequencies available on request
- CE Approved

Standard Accessories

- 1 x Knife Remover
- 1 x Flat Head Screwdriver
- 1 x Tasteless Slicer Oil

Warranty

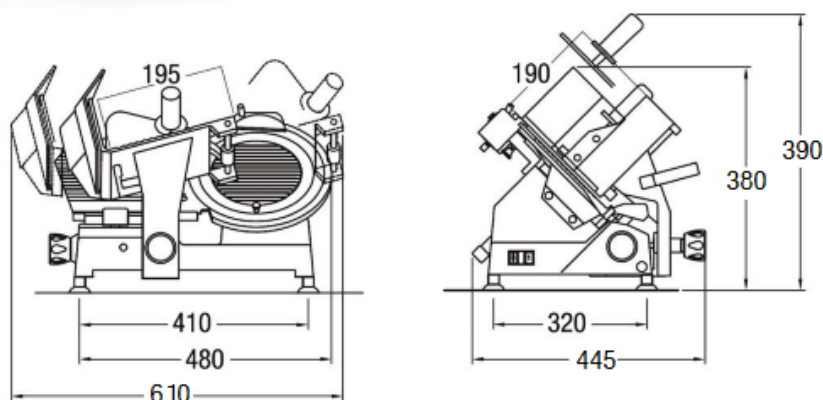
Covered by Metcalfe 2-year warranty (1st year parts and labour, 2nd year parts only) and full after sales service

Optional Accessories

Item
Tray Extension Device
Stainless Steel Knife Remover
Stainless Steel Guard
Aluminium Knobs
Product Hold Bar for Gravity Plate

Item
Plastic Cover – Small
Serrated Blade
Painting Customisation
Teflon Coated Parts (Blade Cover, Gauge Plate, Blade)

Drawing



Specifications

Model	Blade (mm)	Phase (Ø)	Motor (Volt)	Frequency (Hz)	Current (Amp)	Power (kW)
NS220	220	1	220	50	0.59	0.13

Capacity

Model	Cutting Capacity (mm)		Carriage Movement (mm)	Max Slice Thickness (mm)
NS220	● 155	□ 155 x 185	240	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)
NS220	445 x 610 x 390	14.5	640 x 640 x 480	17.5	0.197

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

10/2024

Metcalf Catering Equipment Ltd

Haygarth Park

Blaenau Ffestiniog

Gwynedd, LL41 3PF

