



Model

NSV250

Product Description

Slicer, 10", Vertical, Medium Duty

Product Code

5S517N





Standard Features

- High quality, vertical slicer
- Designed for light to medium duty usage. Ideally suited to smaller shops, delis, cafés, restaurants and small school kitchens
- Large product support surface and high side walls are ideal for slicing fresh meat and ham
- Ideal for precision slicing and delicate meats
- Hollow ground chromed carbon steel blade
- Powerful twin poly '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
- Optional voltages and frequencies available on request
- CE Approved

Standard Accessories

1 x Knife Remover

1 x Flat Head Screwdriver

1 x Tasteless Oil

Warranty

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

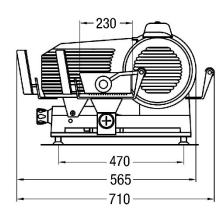
Optional Accessories

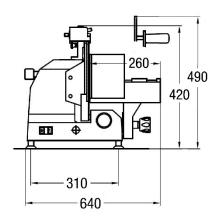
ltem					
Special Stainless-Steel Handgrip					
Teflon Coated Parts					
(Blade Cover, Gauge Plate, Blade)					
Plastic Cover – Small					

ltem						
Stainless Steel Knife Remover						
Aluminium Knobs						
Serrated Blade						



Drawing





Specifications

Model	Blade	Phase	Motor	Frequency	Current	Power
	(mm) / (Inch)	(Ø)	(Volt)	(Hz)	(Amp)	(kW)
NSV250	250 / 10	1	220	50	0.82	0.180

Capacity

Model	Cutting Capacity (mm)		Carriage Movement (mm)	Max Slice Thickness (mm)	
NSV250	• 185	□ 185 x 230	275	13	

Dimensions | Shipping Information

Model	Overall Dimensions	Net Weight	Packed Dimensions	Packed	Volume
	D x W x H (mm)	(kg)	D x W x H (mm)	Weight (kg)	(m3)
NSV250	640 x 710 x 490	21	560 x 660 x 620	24	0.229

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

10/2020





