



MEAT PROCESSING

Viking Nexus 200 Chopcutter



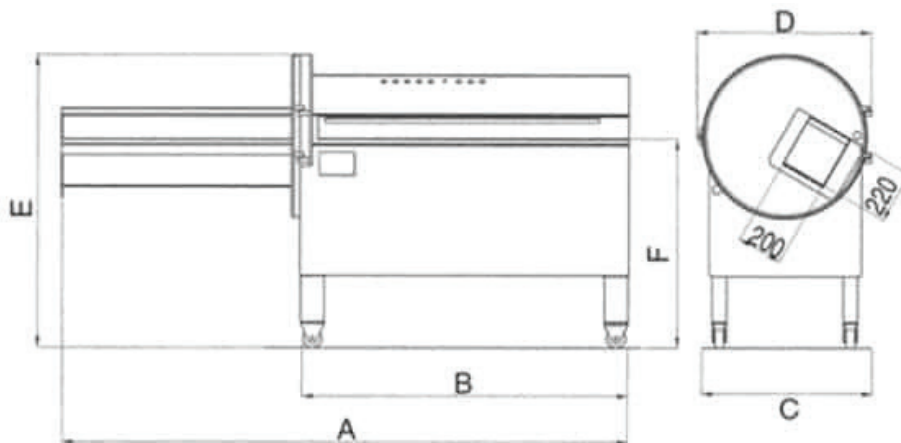
Our Viking Nexus 200 automatic slicer range will slice: fresh and frozen meats (-7°C), with or without bones; cooked meats; salamis, sausages, fish, and cheese into parallel slices.

The width of the slices can be varied according to need from 2 to 45 mm, even while the machine is running.



Standard Technical Specifications

Slices/min	180	Power Consumption	2kW
Max. Product Dimensions	195 x 210mm	Weight	260kg
Max. Product Length	700mm	Dimensions (L x W x H)	1760 x 650 x 1255mm
Power	415V 10A	Machine Dimensions (mm)	A=1760 B=980 C=650 D=750 E=1255 F=890



Thanks to the unusual geometry of the blade, the cutting action is both powerful and very precise, with no bone fragments produced and halving wastage.

The machines are fitted with "CE"-compliant protective safety systems and can be used by non-specialist personnel thanks to their ease of use.

The machines are manufactured entirely from AISI 304 stainless steel, which is bacteria resistant. Furthermore, all the machines support tool-free disassembly, making the food contact points easy to inspect and enabling very easy cleaning and full washdown of the machine to prevent bacterial contamination, as required by European and US regulations.

NEXUS slicing machines therefore offer more consistent slices of meats to the desired width, reducing waste and bone fragments, giving the meat a more pleasing appearance and allowing it to be preserved for longer periods. Above all, our range helps reduce labour and production time, leading to reduced production costs. Our 'Tronic' electronic waste removal system is available as an option.

Modifications made to the machine at time of purchase may change the technical specifications.