



NIPPON CAREER
AXY-302
CATALOG

AXY-302



MEAT SLICER 
AXY-302



NEW STANDARD

The design of the AXY-300, which boasts the fastest slicing performance in the series for rib cuts at 70 strokes per minute, now updated to offer even greater safety and ease of use.

AXY-302 Meat Slicer Features Updated from the Previous Model (AXY-300)



Touch panel



Safety cover



Drain chute

① Operability

- Touch panel is larger and now in color
- Conveyor belt is easier to attach/detach (and does not require upper shelf removal)
- Air shutoff valve and knife tension controls installed on exterior
- New air duster with flow rate adjustment feature

② Safety

- Safety cover added
- New safety sensor compliant with international standards
- Drain tank dolly structure updated (to prevent tipping)

③ Sanitation

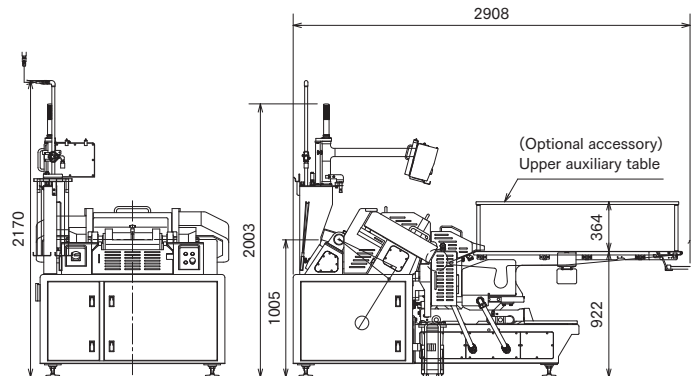
- Drain chute is larger
- Meat scrap disposal (vacuum) feature added to knife scraper section

[Specifications]

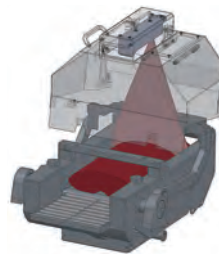
Unit type	Meat slicer	
Model	AXY-302	
Slicing method	Back-and-forth vertical swinging of meat compartment	
Blade type	Band knife (straight blade)	
Feed method	Forced feeding with meat pressing plate and conveyor belt	
Max. raw material dimensions	Partitioned	L 600 x W 140 x H 45-100 (mm)
	Non-partitioned	L 600 x W 300 x H 45-100 (mm)
Slice thickness	1-20 mm	
Slicing temperature	-1°C to 5°C (Optimal range: 2°C to 3°C)※1	
Slicing speed	40-70 strokes/min (stepless switching)	
Raw material feeding	Continuous feeding possible	
Blade sharpening	Sharpening device is mounted	
Blade cleaning	Mixed water-air spraying (Scraper included)	
Power	Single-phase 220-240V AC1.2kW	
Breaking capacity	Single-phase 220-240V 20A	
Air pressure/consumption	0.5-1.0 MPa 300 L/min and above	
Water	Comparable to standard utility water supply (≥0.2 MPa)	
Unit dimensions	L 2,908 x W 1,410 x H 2,003 (mm)	
Unit weight	1,090 kg	
Optional accessories	Side table, 2-level table (Weight: 25 kg)	
	Weight Control Unit	

※1 / Temperatures are approximate. May vary depending on characteristics of the raw material, including the firmness, shape, grade and thickness of the meat.

[Dimensions]



[Optional Accessory] Weight Control Unit



The sensor on the top of the swinging cover measures the shape of the input material. Slice while automatically adjusting the slice thickness and number of slices.

Sensor part specification.

field of view width (FOV) (mm)	308~687
Resolution Z (mm)	0.055~0.200
Resolution X (mm)	0.550~1.100
Waterproof/Dustproof	IP67 Compliant



Challenging "Perfection"
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