

CRM
AUTOMATIC
SLICERS

NEXUS

350/800

The CRM NEXUS 350/800 Horizontal Portion Slicer cuts fresh and tempered boneless product, cooked meat, bacon, beef jerky, fish, and cheeses into precise slices ranging between .5mm-50mm.

The NEXUS 350/800 is the ideal machine for slicing and shingling custom bacon. Control the number of slices and the space between each slice with the easy-to-use control panel.

Thanks to the special design of the CRM blade, product is cut with precision, minimal waste, and increased product shelf life.

Made entirely of bacteria proof AISI 304 stainless-steel, the NEXUS slicers are fitted with systems making them safe and easy to use even by non-specialist staff.



Cuts/mins	230
Max Product Dimensions	13 ¾" x 31 ½"
Slice Thickness	.5mm – 50mm
Electrical/ Motor Power	220 V/ 3ph (30AMP Breaker Recommended) (Gear Driven)
Products	-3 °C & up Boneless Product

Product Shingling

Increased product shelf life

Safe and efficient



Meat processing equipment built to last

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