

CRM
AUTOMATIC
SLICERS

NEXUS

245/45

The CRM NEXUS Horizontal Portion Slicer cuts fresh and tempered bone-in and boneless meat, cooked meat, bacon, beef jerky, fish, and cheeses into precise slices ranging between 0.5mm-50mm.

Thanks to the special design of the CRM blade, product is cut with precision, no bone splintering, 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	240
Max Product Dimensions	(700) 9 ¾" x 27" (930) 9 ¾" x 37"
Slice Thickness	.5mm – 50mm
Electrical Power	220 V/ 3ph (Gear Driven)
Products	-3 °C & up (Including Beef Bone-in)

No bone dust

Increased product shelf life

Safe and efficient

**Removable cutting boards &
Adjustable plates**



Meat processing equipment built to last

www.crmnorthamerica.com

