

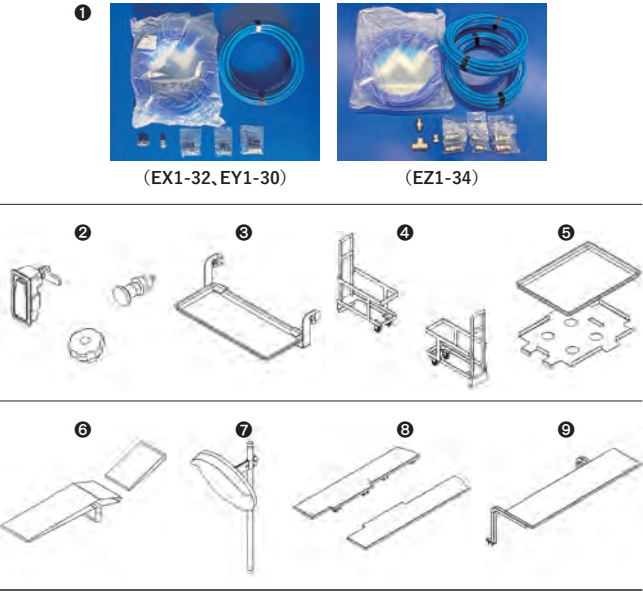
[Spec.]

Model	EX1-32	EY1-30	EZ1-34 NEW
Unit type	Meat Slicer		Folding Slicer
Slicing method	Meat Loading Section Up-Down Reciprocating Oscillation		
Blade Types	Band knife(Straight blade)		
Meat Feeding System	Forced feeding by hold-down plate and belt conveyor		
Max. dimension of raw material	W320 × H160 × L600mm	With dividers W140 × H75 × L600mm No partitions W300 × H75 × L600mm	W160×H100×L600mm×2row
Slicing thickness	1-25mm	1-20mm	
Slicing temperature	-1°C~+5°C(Optimal range: 2° C to 3° C) ※1		
Slicing speed	20~60回／min(Stepless switching)	Thin (≦3mm):40-100slices/min(Stepless switching) Thick (≧3mm):40-70slices/min(Stepless switching)	Folding:40-50slices/min(Stepless switching) Without folding:30-60slices/min(Stepless switching)
Folding	—		Center fold (based on the center of the raw material height)
Raw material supply	Continuous feeding		
Blade sharpening	Equipped with an intermittent automatic sharpening system		
Blade cleaning	Water-air mixed spray system (with scraper)		
Power	AC200V 2.07kW	AC200V 2.16kW	AC200V 1.64kW
Power supply capacity	Three phase 200V 20A		
Air	0.5~1.0 MPa 300 L/min		0.5~1.0 MPa 400 L/min
Water	Hygiene-controlled water, 0.2 MPa or higher		
Machine dimension	W1,416×L2,840×H1,987mm		W1,416×L2,455×H1,987mm
Weight	840kg	860kg	910kg

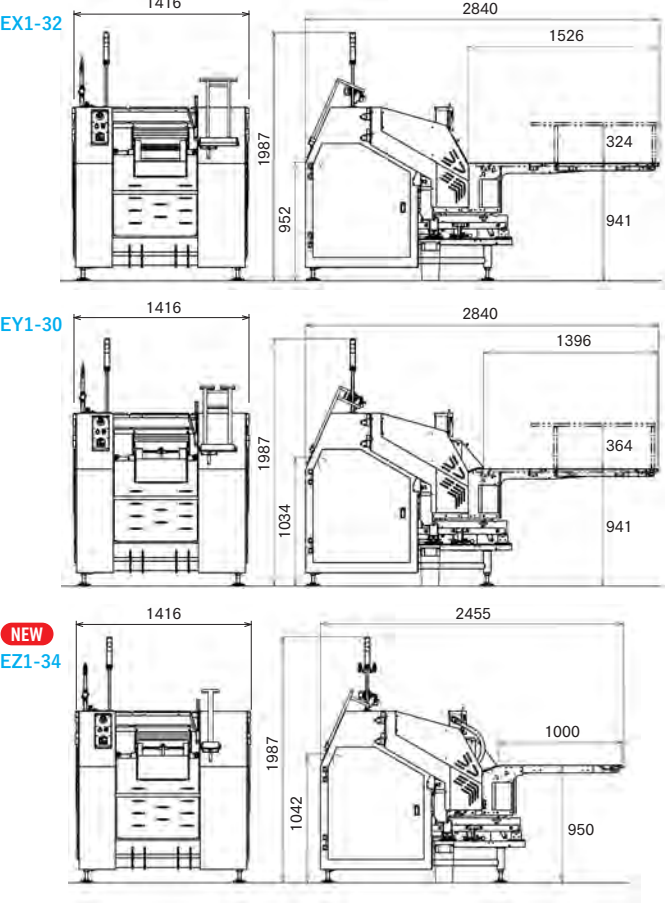
※1／Temperatures are approximate and may vary depending on the firmness, shape, quality, and thickness of the raw meat.

[Optional Accessories]

❶	Installation accessories	Air hoses, water tubes, fittings, etc.
❷	Stainless Steel Components	Knobs, plungers, handles, etc.
❸	Conveyor Tray	Tray, tray hooks, etc.
❹	Tank Cart	Cart for drain tank
❺	Swinging Support Tray	Tray, table
❻	Blue Conveyor Belt	Feed belt (meat feed cassette), conveyor belt
❼	Mirror	Air pipe set included
❽	Side Table	Weight: 20 kg
❾	Upper Auxiliary Table	※ Available only as an option for EX1-32 and EY1-30



[Dimensions]



980-5 Higashi habu-machi,Matsuyama City, Ehime, Japan. 7918043
TEL: +81-89-908-7373
E-mail: eigyou-oversea@nippon-career.co.jp
<https://www.nippon-career.co.jp>

Agent:



NIPPON CAREER
E - series
CATALOG



E-series EX1-32 / EY1-30 / EZ1-34

Economy & Evolution

The “E” Series – A New Standard in Slicing, Engineered Through Value Engineering

Backed by Numerous Patents and Over 20 Years of Proven Performance

Feature 1 **Exceptional Yield**

By automatically sharpening and cleaning the band knife, the E Series minimizes meat loss while maintaining superior sharpness and consistently clean, attractive cuts. In addition, improved temperature control of raw materials helps reduce product defects and maximize overall yield.

Feature 2 **Easy Operation for Immediate Productivity**

With an intuitive touchscreen interface and preset functions, operators can quickly produce consistent, high-quality products. The fully covered slicing area also enhances safety, allowing anyone to operate the machine with confidence.

Feature 3 **Maximized Uptime**

The Nippon Career Slicer Series ensures that sliced meat is stably aligned on the conveyor, significantly reducing machine stoppages caused by product irregularities. This results in higher line uptime and improved overall productivity.

Feature 4 **Over 1,000 Units Installed with 20+ Years of Field-Proven Reliability**

Since its launch in 2002, the Nippon Career Slicer Series has been widely adopted by meat processing facilities across Japan. Continuous product improvements based on customer feedback have expanded the lineup to meet diverse processing needs. Supported by advanced technology and decades of experience, it delivers truly one-of-a-kind slicing performance.

Key Innovations

Approximately 30% Cost Reduction Compared to Previous Models

From structural design to manufacturing processes, every detail has been thoroughly reviewed. Standardized components and optimized functionality enable significant cost savings while maintaining the unique performance and precision of the Nippon Career Slicer Series.

Improved Hygiene and Maintenance

The machine design has been completely updated based on customer feedback. By reducing the number of parts that require disassembly, cleaning and maintenance tasks are faster and easier than ever.

Key Improvements from the Previous Slicer 1 Series

Integrated Safety Cover Design

- The number of parts requiring disassembly during cleaning has been reduced by approximately 30% (EZ1-34 compared to AZ-341), significantly shortening cleaning and maintenance time.

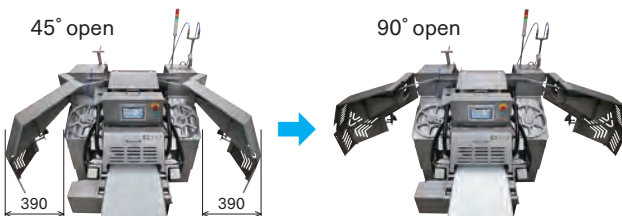
Redesigned Frame Structure

- The center section of the main frame can be opened for thorough and easy cleaning.
- The open lower conveyor frame further improves sanitation.
- The new structure also prevents water from entering the internal components.



The side safety cover locks at 45 degrees and opens in two stages up to 90 degrees.

- Cleaning can be done without increasing the required floor space.



EX1-32



320

meat box

160

one by one
shingling
Efficient Folding

Small pieces and trimmings
High yield and stable slicing performance.



EY1-30



300

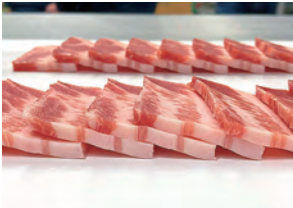
meat box

75

140 140

one by one
shingling
Efficient Folding

For grilled meat and pork belly
High processing capacity of up to 100 slices per minute.



NEW EZ1-34



100

meat box meat box

160 160

one by one
shingling
Efficient Folding

For Shabu-Shabu Pork Slices
Efficient folding and shingling.

