

100% MADE IN ITALY



GENERAL CATALOGUE 2023



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NOAW SRL





NOAW SRL, Italian company, produces professional slicers since 1972. It is a worldwide leader in the production of equipment suitable for all kind of cuts.

Our head office is in Solbiate Arno, in the province of Varese, 40 km away from Milan in an area with a highly industrial vocation.

We produce our slicers in a plant of 24.000 mq where about 70 people work together.

Our production, totally **MADE IN ITALY**, begins with the casting of all the aluminum components of our slicers at **OUR foundry**.

Always internally, in **our mechanical workshop**, we proceed with the processing of all the previously cast aluminum parts and finish with the assembly, packaging and shipping of all our slicers.

We have a complete range of models: with blade diameters ranging from 220 to 400 mm; gravity slicers, straight feed slicers (for sausages and meat), automatic and semiautomatic slicers and last but not least our flywheel slicers, unique in their design and quality, with a “VINTAGE” aspect and perfectly functional.

NOAW SRL continues to pursue the values represented by its corporate mission: the customer satisfaction, that is our first target, reached producing high quality slicers and giving an increasingly efficient and accurate after-sales service.

SIMPLE LINE

**The slicers with the best
value for money!**

- **Ergonomic design**

The design of these models is ideal for minimizing the footprint in small work areas, while still ensuring operator safety and comfort. The shapes and spaces have been designed for quick and effective cleaning.

- **Robust, practical and durable**

The build quality allows a precise and efficient cut. The structure and mechanics of the machine are of the same quality as the larger machines, although these machines are not designed for intensive use.

- **Excellent value for money**

These machines offer maximum ease of use associated with a design particularly studied to avoid product waste as much as possible. The models, all equipped with an integrated sharpener, are particularly suited to the expectations of small businesses.





220SA - 250SA

- Blade diameter 220 – 250 mm
- Simple but robust and functional
- Simple Line Noaw guarantees excellent performance at a very special price
- Completely in aluminum
- Suitable for small businesses and for family use



250GSA - 275GSA – 300GSA

- Blade diameter 250 - 275 - 300 mm
- Simple but robust and functional
- Simple Line Noaw guarantees a excellent performance at a special price
- Completely in aluminium
- Suitable for commercial establishments with the need to exploit small spaces

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
220SA	mm 220	kW 0.130	kW 0.180	mm 230	0 – 13 mm	Ø 150 - ▣145x210 mm	13 kg
250SA	mm 250	kW 0.130	kW 0.180	mm 230	0 – 13 mm	Ø 170 - ▣165x205 mm	17 kg
250GSA	mm 250	kW 0.130	kW 0.180	mm 280	0 -14 mm	Ø 150 - ▣145x210 mm	17 kg
275GSA	mm 275	kW 0.180	kW 0.270	mm 280	0 – 14 mm	Ø 200 - ▣180x240 mm	17,5 kg
300GSA	mm 300	kW 0.180	kW 0.270	mm 280	0 – 14 mm	Ø 220 - ▣220x235 mm	18 kg

GRAVITY LINE

AFFETTATRICI A GRAVITA'



The exceptional reliability of gravity models, their sturdiness and compact construction as well as the smoothness of the goods trays make these models machines, particularly ideal for cutting the most varied products. A wide range is able to satisfy the needs of the most demanding customers.

• **TWS - TAS - 250TP -T4S - 275G -30E:**

suitable for family use and small businesses.

• **300GE - 300G - 330G - 350G**

• **300G/CL - 330G/CL - 350G/CL**

• **300GI - 330GI - 350GI**

• **300GI/CL - 330GI/CL - 350GI/CL:**

ideal for catering.

(mod GI: gear transmission)

(mod GI/CL: long stroke gear transmission)

• **350G48 - 370G48:**

perfect for supermarkets and delicatessens.

• **LEADER Series:**

-**350G/L - 370G/L:**

-**350G/LI - 370G/LI:**

innovative in design, without visible edges, blade Ø 350/370 mm, also available with gear transmission, ideal for restaurants and large supermarkets.

(mod G/L: Leader belt transmission)

(mod G/LI: gear transmission)

• **AUTOMATIC:** suitable for large-scale distribution or canteens, where it is necessary to cut large quantities of product

-**A300 - A330 - A350:**

with simple display, blade Ø 300/330/350 mm, belt transmission only

-**A300/CL - A330/CL - A350/CL:**

-**A300I/CL - A330I/CL - A350I/CL:**

from the slice counter display,

blade Ø 300/330/350 mm,

(mod CL: long stroke belt transmission)

(mod I/CL: long stroke gear transmission)

-**A350G/L - A370G/L:**

-**A350G/LI - A370G/LI:**

of the Leader series Øblade 350/370 mm, with slice counting device,

(mod G/L: Leader belt transmission)

(mod G/LI: Leader gear transmission)



TWS – TAS

- Blade diameter 220 - 250 mm inclination 25 ° degrees
- Completely built in anodized aluminum
- Belt transmission with ventilated motor
- Easy to use built-in sharpener
- Equipped with a fixed blade guard ring, they guarantee great safety Suitable for small businesses and for family use.

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
TWS	mm 220	kW 0.130	kW 0.180	mm 240	0 – 13 mm	Ø 155 - ▣155x185 mm	14.5 kg
TAS	mm 250	kW 0.130	kW 0.180	mm 240	0 – 13 mm	Ø 175 - ▣170x205 mm	20 kg

GRAVITY LINE



250TP

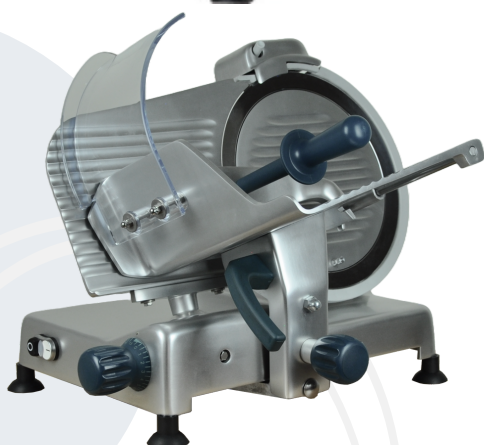
- Blade diameter 250 mm
 - Made for specific cutting of bread and cheese thanks to the toothed blade.
- Easy cleaning

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
250TP	mm 250	kW 0.300	kW 0.365	mm 260	0 – 34 mm	Ø 170 - ▣170x235 mm	19 kg



T4S – 275G – 30E

- Blade diameter 250 mm
- Designed for small businesses, bars, restaurants, pizzerias with the need to exploit small spaces with professional performance
- With a rounded shape, it is easy to clean



300GE

- Blade diameter 300 mm
 - Belt transmission with ventilated motor
- Equipped with a large cutting capacity, it is suitable for activities such as bars, pizzerias and restaurants

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
T4S	mm 250	kW 0.180	kW 0.270	mm 270	0 – 12 mm	Ø 175 - ▯170x235 mm	19 kg
275G	mm 275	kW 0.180	kW 0.270	mm 270	0 – 12 mm	Ø 190 - ▯185x240 mm	20 kg
30E	mm 300	kW 0.180	kW 0.270	mm 270	0 – 12 mm	Ø 210 - ▯210x230 mm	20 kg
300GE	mm 300	kW 0.242	kW 0.270	mm 260	0 – 12 mm	Ø 210 - ▯205x240 mm	24 kg



**300G – 330G – 350G (Belt transmission)
300GI – 330GI– 350GI (Gear transmission)**

- Blade 300 – 330 – 350 mm.
- With a large base and a really good cut capacity, it is the ideal machine for shops, restaurants, supermarkets and public bodies.
- With a new rounded shape, it's really easy to be cleaned.
- Also available in the version with gear transmission

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
300G	mm 300	kW 0.242	kW 0.270	mm 290	0 – 14 mm	Ø 215 - ☐215x270 mm	29 kg
330G	mm 330	kW 0.242	kW 0.270	mm 290	0 – 14 mm	Ø 230 - ☐230x255 mm	33 kg
350G	mm 350	kW 0.370	kW 0.370	mm 290	0 – 14 mm	Ø 240 - ☐235x265 mm	36 kg
300GI	mm 300	kW 0.300	kW 0.330	mm 290	0 – 14 mm	Ø 215 - ☐215x270 mm	34 kg
330GI	mm 330	kW 0.300	kW 0.330	mm 290	0 – 14 mm	Ø 230 - ☐230x255 mm	38 kg
350GI	mm 350	kW 0.300	kW 0.330	mm 290	0 – 14 mm	Ø 240 - ☐235x265 mm	41 kg



300G/CL – 330G/CL – 350G/CL (Belt transmission)

- Blade diameter 300 – 330 – 350 mm
- With a larger base than the machines of the same category which allows a longer carriage movement, for a better cutting capacity



300GI/CL – 330GI/CL – 350GI/CL (Gear transmission)

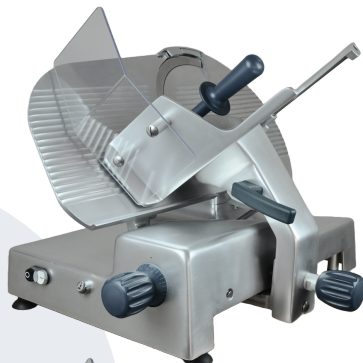
- Blade diameter 300 – 330– 350 mm
- With a larger base than the machines of the same category which allows a longer carriage movement, for a better cutting capacity
- Equipped with gear transmission, the top in terms of reliability! Resistant to strain, they are able to cut even the hardest product

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
300G/CL	mm 300	kW 0.242	kW 0.270	mm 360	0 – 16 mm	Ø 220 - ▣220x320 mm	29 kg
330G/CL	mm 330	kW 0.242	kW 0.270	mm 360	0 – 16 mm	Ø 230 - ▣230x305 mm	33 kg
350G/CL	mm 350	kW 0.370	kW 0.370	mm 360	0 – 16 mm	Ø 240 - ▣240x295 mm	36 KG
300GI/CL	mm 300	kW 0.300	kW 0.330	mm 360	0 – 16 mm	Ø 220 - ▣220x320 mm	34 kg
330GI/CL	mm 330	kW 0.300	kW 0.330	mm 360	0 – 16 mm	Ø 230 - ▣230x305 mm	38 kg
350GI/CL	mm 350	kW 0.300	kW 0.330	mm 360	0 – 16 mm	Ø 240 - ▣240x295 mm	41 kg



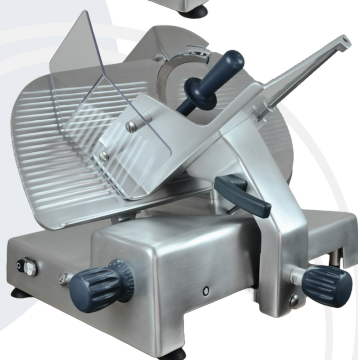
350G48 – 370G48 (Belt transmission)

- Blade diameter 350 – 370mm
- Large size, ideal for any type of cut thanks to the large base and the long carriage movement
- Equipped with a mechanical sharpener that allows simple and quick sharpening
- Ideal for supermarkets and delicatessens



350G/L – 370G/L (Belt transmission)

- Blade diameter 350 – 370mm
- Leader slicer. Belt transmission.
- Highly innovative in the design for the rounded shape, without edges and screws at sight
- Very easy and simple to clean, it is the right slicer for restaurants and large supermarket chains



350G/LI – 370G/LI (Gear transmission)

- Blade diameter 350 – 370mm
- Leader slicer. Gear transmission
- Highly innovative in the design for the rounded shape, without edges and screws at sight
- Ideal for restaurants and supermarkets

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
350G48	mm 350	kW 0.370	kW 0.370	mm 365	0 – 18 mm	Ø 240 - ▣230x300 mm	40 kg
370G48	mm 370	kW 0.370	kW 0.370	mm 365	0 – 18 mm	Ø 250 - ▣245x290 mm	42 kg
350G/L	mm 350	kW 0.370	kW 0.370	mm 365	0 – 22 mm	Ø 260 - ▣260x300 mm	48 kg
370G/L	mm 370	kW 0.370	kW 0.370	mm 365	0 – 22 mm	Ø 270 - ▣270x290 mm	50 kg
350G/LI	mm 350	kW 0.370	kW 0.370	mm 365	0 – 22 mm	Ø 260 - ▣260x300 mm	49 kg
370G/LI	mm 370	kW 0.370	kW 0.370	mm 365	0 – 22 mm	Ø 270 - ▣270x290 mm	52 kg

GRAVITY

AUTOMATIC LINE



A300– A330 – A350 (Belt transmission)

- Blade diameter 300 – 330– 350 mm
- Designed for big production it is possible to cut considerable quantities of food
- It is allowed either the automatic cutting of products both the manual cutting
- **With simple display**
- **Belt drive only**
- **No Volt. 400**

Mod.	Ø Blade	Motor V.230	Carriage movement	Thickness adjuster	Cut's capacity	Slices/min	Net weight
A300	mm 300	kW 0.390	mm 290	0 – 14 mm	Ø 215 - ▣210x270 mm	35/58	46 kg
A330	mm 330	kW 0.390	mm 290	0 – 14 mm	Ø 225 - ▣220x255 mm	35/58	46 kg
A350	mm 350	kW 0.390	mm 290	0 – 14 mm	Ø 240 - ▣240x255 mm	35/58	46 kg



A300/CL – A330/CL – A350/CL (Belt transmission)

- Blade diameter 300 – 330 – 350 mm
- It is allowed either the automatic cutting of products both the manual cutting
- With a larger base than the machines of the same category which allows a longer carriage movement, for a better cutting capacity
- **With a slice counter device**
- **No Volt. 400**

A300I/CL – A330I/CL – A350I/CL (Gear transmission)

- Blade diameter 300 – 330 – 350 mm
- Allowed either the automatic both the manual cutting
- With a larger base than the machines of the same category which allows a longer carriage movement, for a better cutting capacity
- **Equipped with gear transmission**
- **With a slice counter device**
- **No Volt. 400**

Mod.	Ø Blade	Motor V.230	Carriage movement	Thickness adjuster	Cut's capacity	Slices/min	Net weight
A300/CL	mm 300	kW 0.390	mm 350	0 – 12 mm	Ø 215 - ☐215x305 mm	35/58	46 kg
A330/CL	mm 330	kW 0.390	mm 350	0 – 12 mm	Ø 230 - ☐230x305 mm	35/58	48 kg
A350/CL	mm 350	kW 0.390	mm 350	0 – 12 mm	Ø 240 - ☐240x305 mm	35/58	50 kg
A300I/CL	mm 300	kW 0.570	mm 350	0 – 12 mm	Ø 215 - ☐215x305 mm	35/58	51 kg
A330I/CL	mm 330	kW 0.570	mm 350	0 – 12 mm	Ø 230 - ☐230x305 mm	35/58	53 kg
A350I/CL	mm 350	kW 0.570	mm 350	0 – 12 mm	Ø 240 - ☐240x305 mm	35/58	55 kg

GRAVITY

AUTOMATICHE LEADER LINE



A350G/L – A370G/L (Belt transmission)

- Blade diameter 350 – 370mm
- This slicer is particularly suitable for supermarkets, canteens and hospitals for cutting all types of sausages, meats, cheeses, where it is important not only for cutting precision, but also excellent performance in the hourly production of cold cuts
- **With a slice counter device**
- **No Volt. 400**



A350G/LI – A370G/LI (Gear transmission)

- Blade diameter 350 – 370mm
- This slicer is particularly suitable for supermarkets, canteens and hospitals for cutting all types of sausages, meats, cheeses, where it is important not only for cutting precision, but also excellent performance in the hourly production of cold cuts
- **Equipped with gear transmission**
- **With a slice counter device**
- **No Volt. 400**

Mod.	Ø Blade	Motor V.230	Carriage movement	Thickness adjuster	Cut's capacity	Slices/min	Net weight
A350G/L	mm 350	kW 0.570	mm 365	0 – 20 mm	Ø 250 - ▣250x280 mm	25/86	66 kg
A370G/L	mm 370	kW 0.570	mm 365	0 – 20 mm	Ø 260 - ▣260x270 mm	25/86	68 kg
A350G/LI	mm 350	kW 0.570	mm 365	0 – 20 mm	Ø 250 - ▣250x280 mm	25/86	67 kg
A370G/LI	mm 370	kW 0.570	mm 365	0 – 20 mm	Ø 260 - ▣260x270 mm	25/86	69 kg

VERTICAL

AUTOMATIC LINE



A800H - A804NX

- Fully automatic vertical slicer
 - Blade diameter 300 mm.
 - The simple fixing of the products to be sliced, the sliding trolley with variable speed, chain patented transport mechanism and detaches slices,
 - Precision and cleanliness are characteristic of this machine with perfect technology
 - Stack function, long fanning function, cross fanning function and circular fanning function
- A800H Plate 230mm
 - A804NX Plate 430mm

A804 - A806

- Fully automatic vertical slicer
 - Blade diameter 300 mm.
 - The simple fixing of the products to be sliced, the sliding trolley with variable speed, chain patented transport mechanism and detaches slices, Made of steel that deposits cleanly and precise cut slices are characteristic of this machine with perfect technology
 - Stack function, long fanning function, cross fanning function and circular fanning function
- With conveyor belt 680mm or 1300mm.
- A804 Plate 430mm
 - A806 Plate 600mm





DIAGONAL CUTTING ATTACHMENT

- Ideal for making oblique cuts
- Relaxed, safe and fast work
- Continuously variable oblique cut from 30° to 50°
- Allows the offer of the "very thin cut"
- Removable device for easy cleaning



SALMON ATTACHEMENT

- For cutting salmon and fish fillets
- Fresh, smoked or lightly frozen to a maximum of -10°C
- Fresh, smoked or lightly frozen up to a maximum of -10 °C



MATI 1 Stand

LxPxA : 656 mm x 553 mm x 720 mm



MATI 4 Stand - With Lockable Wheels

LxPxA : 863,5 mm x 553 mm x 776 mm
Recommended for all automatic slicers that need to be moved and for automatic slicers with a conveyor belt.

VERTICAL

STRAIGHT FEED SLICERS MEAT TABLE LINE



Robustness, reliability and ease of cleaning make our vertical models, with meat plate, the ideal machines for cutting large quantities of meat, even very heavy ones, cheeses and other products, thanks to the great cutting capacity, the precision of the same and to the perfect smoothness of the goods trays. A wide range, from the most compact models to the larger ones, manages to adapt to various space needs while maintaining professionalism in cutting:

- **250TC - 275TC - 30TCE:** With a single meat table, suitable for domestic use and for small shops
- **300TC - 330TC:** With a double meat table. Ideal for restaurants and butcher's shops.
- **350TC - 370TC - 400TC:** With a large base and a double meat table, perfect for supermarkets and butchers.
- **Serie LEADER:** innovative in design, without visible edges, blade Ø 350/370 mm, equipped with double meat table, ideal for restaurants and large supermarkets.

(mod. TCI: version with gear transmission)

250TC - 275TC – 30TC

- Blade diameter 250 - 275 - 300 mm
- With plate and meat table
- Particularly suitable for cutting meat

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
250TC	mm 250	kW 0.180	kW 0.270	mm 275	0 – 13 mm	Ø 185 - ▣185x230 mm	21 kg
275TC	mm 275	kW 0.180	kW 0.270	mm 275	0 – 13 mm	Ø 195 - ▣195x230 mm	22 kg
30TC	mm 300	kW 0.180	kW 0.270	mm 275	0 – 13 mm	Ø 205 - ▣205x230 mm	23 kg



300TC – 330TC (Belt transmission)

- Blade diameter 300 - 330 mm
- With a good base and double meat plate, they are suitable for cutting meat
- With a soft and rounded line, they are extremely easy to clean
- Ideal for catering and butchers



350TC – 370TC – 400TC (Belt transmission)

350TCI – 370TCI (Gear transmission)

- Blade diameter 350 – 370– 400 mm
- Equipped with double meat table
- Optimal for cutting fresh meat

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
300TC	mm 300	kW 0.242	kW 0.270	mm 300	0 – 12 mm	Ø 220 - ▣220x270 mm	32 kg
330TC	mm 330	kW 0.242	kW 0.270	mm 300	0 – 12 mm	Ø 235 - ▣235x270 mm	35 kg
350TC	mm 350	kW 0.370	kW 0.370	mm 365	0 – 16 mm	Ø 260 - ▣260x310 mm	47 kg
350TCI	mm 350	kW 0.370	kW 0.370	mm 365	0 – 16 mm	Ø 260 - ▣260x310 mm	47 kg
370TC	mm 370	kW 0.370	kW 0.370	mm 365	0 – 16 mm	Ø 270 - ▣270x310 mm	49 kg
370TCI	mm 370	kW 0.370	kW 0.370	mm 365	0 – 16 mm	Ø 270 - ▣270x310 mm	49 kg
400TC	mm 400	kW 0.370	kW 0.370	mm 365	0 – 16 mm	Ø 285 - ▣285x310 mm	54 kg

VERTICAL

STRAIGHT FEED SLICERS
MEAT TABLE
LEADER

LINE



350TC/L – 370TC/L (Belt transmission)

- Blade diameter 350 – 370mm
- Equipped with double meat table
- Optimal for cutting fresh meat
- Highly innovative in the design for the rounded shape, without edges and screws at sight, really easy to clean
- Suitable for restaurants and supermarkets
- Only belt transmission

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
350TC/L	mm 350	kW 0.370	kW 0.370	mm 370	0 – 22 mm	Ø 265 - ▣265x330 mm	52 kg
370TC/L	mm 370	kW 0.370	kW 0.370	mm 370	0 – 22 mm	Ø 275 - ▣275x330 mm	54 kg

VERTICAL

STRAIGHT FEED SLICERS
SAUSAGES TABLE

LINE

Robustness, reliability and ease of cleaning make our vertical models the ideal machines for cutting large quantities of cured meats, cheeses and other products, thanks to the large cutting capacity, the precision of the same and the perfect smoothness of the product holder plates. With column arm or special arm, it is able to satisfy the needs of the most demanding customers compatibly with the space available.

• **T5S (Ø250mm) - 275V - 30VE - 30VEBS:**

Fitted with a double sliding plate and handgrip sliding on columns it is particularly suitable for small spaces and getting professional performances.

• **300V - 330V - 300VBS - 330VBS - 300VBI - 330VBI:**

with handgrip sliding on 2 columns (V), special arm (VBS) and special arm protected (VBI), they are ideal for any type of shop.

• **350V - 370V - 400V - 350VBS - 370VBS - 400VBS**

350VBI - 370VBI - 400VBI: with handgrip sliding on 2 columns (V), special arm (VBS), perfect for supermarkets and delicatessens.

• **Serie LEADER:** innovative in design, without visible edges, blade Ø 350/370 mm, also available with, Ø blade 350/370 mm, also available with special arm (VBS) or special arm protected (VBI), ideal for restaurants and large supermarkets.

- **V:** HANDGRIP SLIDING ON 2 COLUMNS
- **VI:** HANDGRIP SLIDING ON 2 COLUMNS + GEAR TRANSM.
- **VBS:** SPECIAL ARM
- **VBSI:** SPECIAL ARM + GEAR TRASM.
- **VBI:** SPECIAL ARM (PROTECTED)
- **VIBI:** SPECIAL ARM (PROTECTED) + GEAR TRASM.



VERTICAL LINE

STRAIGHT FEED SLICERS SAUSAGES TABLE



T5S – 257V – 30VE – 30VEBS

- Blade diameter 250 – 275 – 300 mm
- Straight feed slicer with a double sliding plate and a special handgrip sliding on columns
- Particularly suitable for cutting sausages and cold cuts
- Small in size

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
T5S	mm 250	kW 0.180	kW 0.270	mm 275	0 – 13 mm	Ø 175 - □175x250 mm	23 kg
275V	mm 275	kW 0.180	kW 0.270	mm 275	0 – 13 mm	Ø 195 - □195x250 mm	24 kg
30VE	mm 300	kW 0.180	kW 0.270	mm 275	0 – 12 mm	Ø 205 - □205x250 mm	24,5 kg
30VEBS	mm 300	kW 0.180	kW 0.270	mm 300	0 – 13 mm	Ø 205 - □205x250 mm	26 kg



300V – 330V (Belt transmission)

- Blade diameter 300 – 330mm
- Straight feed slicer with a double sliding plate and a special handgrip sliding on columns
- Particularly suitable for cutting cold cuts
- Ideal for bars, pizzerias and restaurants

350V – 370V – 400V (Belt transmission)

350VI - 370VI (Gear transmission)

- Blade diameter 350 – 370– 400 mm
- Straight feed slicer with a double sliding plate and a special handgrip sliding on columns
- Suitable for cutting large sausages
- Ideal for supermarkets, butchers and large cooking centers
- Also available in the version with gear transmission

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
300V	mm 300	kW 0.242	kW 0.270	mm 300	0 – 12 mm	Ø 210 - ▣210x265 mm	32 kg
330V	mm 330	kW 0.242	kW 0.270	mm 300	0 – 12 mm	Ø 225 - ▣225x300 mm	35 kg
350V 350VI	mm 350	kW 0.370	kW 0.370	mm 365	0 – 16 mm	Ø 260 - ▣260x310 mm	47 kg
370V 370VI	mm 370	kW 0.370	kW 0.370	mm 365	0 – 16 mm	Ø 270 - ▣270x310 mm	49 kg
400V	mm 400	kW 0.370	kW 0.370	mm 365	0 – 16 mm	Ø 285 - ▣285x310 mm	54 kg



300VBS – 330VBS (Belt transmission)

- Blade diameter 300 - 330 mm
- It has a double sliding plate and a jointed handgrip and it is particularly suitable for cutting sausages and cold cuts.
- With a new rounded shape, it's really easy to be cleaned.
- Suitable for snack bars, restaurants, 'pizzerie',

350VBS – 370VBS– 400VBS (Belt transmission)

350VBSI – 370VBSI (Gear transmission)

- Blade diameter 350 – 370– 400 mm
- It has a double sliding plate and a jointed handgrip VBS (special arm).
- With a very big cutting capacity it is particularly fit for cutting big sausages and "prosciutto". It has a mechanical sharpener that sharpens the blade easily and quickly.
- Ideal for supermarkets, butcher's shop and delicatessen
- Also available in the version with gear transmission

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
300VBS	mm 300	kW 0.242	kW 0.270	mm 300	0 – 12 mm	Ø 210 - ▣210x265 mm	32 kg
330VBS	mm 330	kW 0.242	kW 0.270	mm 300	0 – 12 mm	Ø 225 - ▣225x300 mm	35 kg
350VBS 350VBSI	mm 350	kW 0.370	kW 0.370	mm 365	0 – 16 mm	Ø 265 - ▣265x310 mm	46 kg
370VBS 370VBSI	mm 370	kW 0.370	kW 0.370	mm 365	0 – 16 mm	Ø 275 - ▣275x310 mm	48 kg
400VBS	mm 400	kW 0.370	kW 0.370	mm 365	0 – 16 mm	Ø 290 - ▣290x310 mm	52 kg



300VBI -330VBI (Belt transmission)

- Blade diameter 300 – 330mm
- It has a double sliding plate, a special arm (protected) and stainless steel handgrip (really easy to be cleaned).
- It is particularly suitable for cutting sausages and cold cuts. With a new rounded shape, it's really easy to be cleaned. Suitable for snack bars, restaurants, 'pizzerie',

350VBI -370VBI (Belt transmission)

350VIBI -370VIBI (Gear transmission)

- Blade diameter 350 – 370mm
- It has a double sliding plate and a jointed handgrip VBI (special arm with stainless steel handgrip).
- With a very big cutting capacity it is particularly fit for cutting big sausages and "prosciutto".
- It has a mechanical sharpener that sharpens the blade easily and quickly. Ideal for supermarkets, butcher's shop and delicatessen.
- Also available in the version with gear transmission

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
300VBI	mm 300	kW 0.242	kW 0.270	mm 300	0 – 12 mm	Ø 210 - ▣210x265 mm	32 kg
330VBI	mm 330	kW 0.242	kW 0.270	mm 300	0 – 12 mm	Ø 225 - ▣225x300 mm	35 kg
350VBI 350VIBI	mm 350	kW 0.370	kW 0.370	mm 365	0 – 16 mm	Ø 265 - ▣265x310 mm	46 kg
370VBI 370VIBI	mm 370	kW 0.370	kW 0.370	mm 365	0 – 16 mm	Ø 275 - ▣275x310 mm	48 kg

VERTICAL

STRAIGHT FEED SLICERS
SAUSAGES TABLE
LEADER

LINE



350VBS/L – 370VBS/L (Belt transmission)

- Blade diameter 350 – 370mm
- Slicer Leader series. It has a double sliding plate and jointed handgrip. With a very big cutting capacity.
- Highly innovative in the design for the rounded off line, without edges and screws at sight. Very easy to clean in all its parts, it is particularly suitable for restaurants and supermarkets.
- Belt transmission

350VBI/L – 370VBI/L (Belt transmission)

- Blade diameter 350 – 370mm
- Slicer Leader series. It has a double sliding plate, a special arm (protected) and stainless steel handgrip (really easy to be cleaned).
- With a very big cutting capacity it is particularly fit for cutting big sausages and “prosciutto”.
- Highly innovative in the design for the rounded off line, without edges and screws at sight. Very easy to clean in all its parts, it is particularly suitable for restaurants and supermarkets.
- Belt transmission

Mod.	Ø Blade	Motor V.230	Motor V.380	Carriage movement	Thickness adjuster	Cut's capacity	Net weight
350VBS/L	mm 350	kW 0.370	kW 0.370	mm 370	0 – 12 mm	Ø250 - ▣250x315 mm	53kg
370VBS/L	mm 370	kW 0.370	kW 0.370	mm 370	0 – 12 mm	Ø265 - ▣265x315 mm	55 kg
350VBI/L	mm 350	kW 0.370	kW 0.370	mm 370	0 – 16 mm	Ø250 - ▣250x315 mm	54 kg
370VBI/L	mm 370	kW 0.370	kW 0.370	mm 370	0 – 16 mm	Ø265 - ▣265x315 mm	56 kg

OPTIONAL

GRAVITY AND STRAIGHT FEED SLICER

EXTRA CHARGE FOR VIP VERSION

Slicers fitted with Speedy-Knife-Remover, device which allows to remove the blade speedy and in total safety for the operator. Refined style, very easy to clean. Supplied with blade 100CR6.



OPTIONAL

GRAVITY AND STRAIGHT FEED SLICER

WEIGHT CHECK



EXTRA CHARGE FOR PAINTING ALL RAL COLOR



SPECIAL STAINLESS STEEL HANDGRIP



ALUMINIUM KNOBS KIT



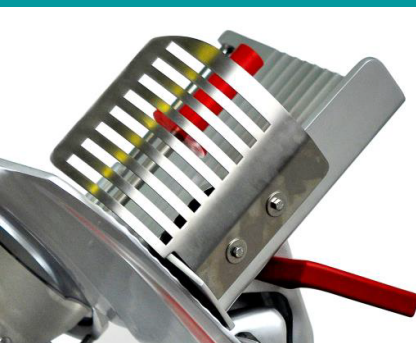
REMOVABLE STAINLESS STEEL UPPER PLATE



PLASTIC COVER



STAINLESS STEEL GUARD



CERAMIC COATING



EXTRA CHARGE FOR TEFLON PARTS (BLADE COVER, GAUGE PLATE, BLADE)



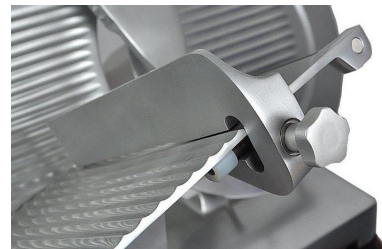
TRAY EXTENSION



PLASTIC HOLD PRODUCT



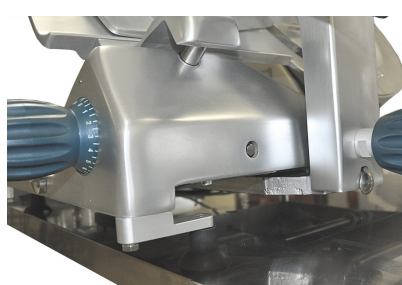
HOLD PRODUCT



PLASTIC MEAT PUSHER REMOVABLE



FEET EXTENSION KIT



BLADE THIRD GENERATION



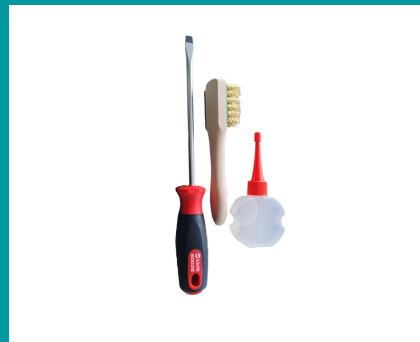
CLAMPS



STAINLESS STEEL KNIFE REMOVER



CLEANING KIT



RUBBER BASE



STAINLESS STEEL BUTTON



STAINLESS STEEL PLATE



HAMBURGER PRESS



The burgemakers 100 and 130 mm. have been designed and manufactured to allow a rapid and economical preparation of the hamburger steaks obtained by minced meat. Strong and elegant, they can be easily utilized and the removable parts may be easily detached to be cleaned.

TENDERIZER



Manual (M) and electrical (E) Tenderizer.
The machine already includes a cutting group of your choice (tenderizer or strip cutting).

Available with

- meat tenderizer group G-INT
- cutting group for stripes 4mm width G-INT4
- cutting group for stripes 8mm width G-INT8
- cutting group for stripes 12mm width G-INT12
- cutting group for stripes 16mm width G-INT16
- cutting group for stripes 20mm width G-INT20.



The groups are interchangeable with each other and between the electrical and manual machine.

VOLANO LINE

**Professional flywheel Slicers:
Perfect combination of elegance
and functionality**



Flywheel slicers represent the best that can be achieved, precision and professionalism in the cutting operation. Very practical and reliable, these machines also represent the tradition of the ancient art of cutting cured meats.

Built entirely in aluminum and stainless steel, they are functional slicers, with an elegant line and extremely simple to clean.

Made for cutting all cured meats and in particular raw hams.

Compact and elegant, they are not just a beautiful piece of furniture, but functional machines, capable of excellent cutting without waste and scraps.

Built in compliance with current regulations. It is available in red as standard.

On request in different colors of your choice.

It can be supplied with a support column in the same color as the machine, available in iron or cast iron, the latter with a round base or square base.

Volaniña 250/21

- Blade diameter 250 mm
 - With flower flywheel
 - Small and handy slicer, also suitable for the smallest spaces in a kitchen
- With fully removable stainless steel parts,
dishwasher safe
- **Available in the BASIC VERSION or FULL OPTIONALS (decorations and chromed flywheel)**

Mod.	Ø Blade	Motor V.230	Carriage movement	Thickness adjuster	Cut's capacity
250/21	mm 250	mm 230	0 – 1.5 mm	Ø 180 - ▯180x210 mm	29 kg

VOLANO

LINE



300EVO

- Blade diameter 300 mm
- It is a compact, functional, and extremely easy to clean slicer
- Also available with flowered flywheel



300/10H

- Blade diameter 300 mm
- With flower flywheel
- Compact and elegant, it is not only a beautiful complement of furnish, but also a functional machine, able of good cutting without discards and scraps

Mod.	Ø Blade	Motor V.230	Carriage movement	Thickness adjuster	Cut's capacity
300EVO	mm 300	mm 265	0 – 1.5 mm	Ø 210 - ▣210x250 mm	44.5 kg
300/10H	mm 300	mm 265	0 – 1.5 mm	Ø 210 - ▣210x250 mm	44.5 kg



300K

- Blade diameter 300 mm
- With flower flywheel
- With a retro line, reminiscent of the flywheel slicers of the past, ideal as a beautiful complement of furnish, but at the same time optimal in cutting, without discards and scraps



300L

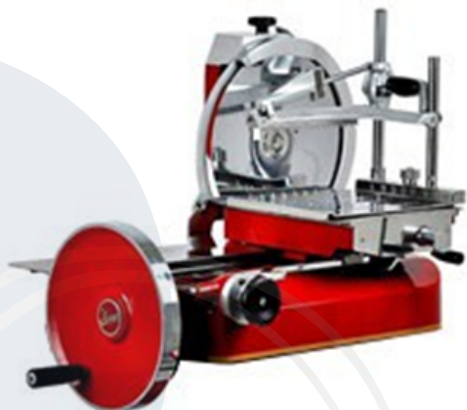
- Blade diameter 300 mm
- With flower flywheel
- With a sinuous and elegant, solid and feminine line, ideal as a beautiful complement of furnish, but at the same time optimal in cutting, without discards and scraps

Mod.	Ø Blade	Motor V.230	Carriage movement	Thickness adjuster	Cut's capacity
300K	mm 300	mm 265	0 – 1.5 mm	Ø 210 - ▣210x250 mm	44.5 kg
300L	mm 300	mm 265	0 – 1.5 mm	Ø 210 - ▣210x250 mm	44.5 kg



319K – 330K

- Blade diameter 319 – 330 mm
- With flower flywheel
- With a retro line, reminiscent of the flywheel slicers of the past, it is made to cut all kind of cold cuts and particularly for “prosciutto”.



330/83

- Blade diameter 370 mm
- Made to cut all kind of cold cuts and particularly for “prosciutto”
Entirely made in aluminium and stainless steel
- The strength of this machine is the large cutting capacity concentrated in a very compact machine



370/85

- Blade diameter 370 mm
- Made to cut all kind of cold cuts and particularly for “prosciutto”
Entirely made in aluminium and stainless steel
- Suitable for cutting large products

Mod.	Ø Blade	Motor V.230	Carriage movement	Thickness adjuster	Cut's capacity
319K	mm 319	mm 280	0 – 1.5 mm	Ø 225 - ▣225x280 mm	46 kg
330K	mm 330	mm 280	0 – 1.5 mm	Ø 230 - ▣230x285 mm	47 kg
330/83	mm 330	mm 290	0 – 1.5 mm	Ø 235 - ▣235x295 mm	62 kg
370/85	mm 370	mm 320	0 – 2 mm	Ø 245 - ▣245x315 mm	88 kg

VOLANO

AUTOMATIC FLYWHEEL SLICERS LINE



370/81

- Blade diameter 370 mm
- Made to cut all kind of cold cuts and particularly for "prosciutto". It can be utilized in 2 different ways:
 - electrical movement of the blade and manual movement of the carriage by the flywheel
 - fully automatic movement of the blade and of the carriage by fitting the clutch device



370/13

- Blade diameter 370 mm
- This slicer has a simple and intuitive control panel that permits to select the speed of the blade and of the carriage. This panel allows the selection of the stroke of the carriage and the selection of the number of slices to cut

Mod.	Ø Blade	Motor V.230	Carriage movement	Thickness adjuster	Cut's capacity	Slices/min	Net weight	Mod.
370/81	mm 370	kW 0.400	kW 0.400	mm 310	0 – 2 mm	Ø 245 - ▣245x330 mm	42	98
370/13	mm 370	-	kW 0.530	mm 310	0.2 – 10mm	Ø 245 - ▣245x330 mm	20/26	110

SLICERS STANDS

FOR FLYWHEELS



IRON SUPPORT

- For all models of Flywheel slicers
- Available in the full range of RAL colors
- The iron support has the possibility of being equipped with wheels



CAST IRON SUPPORT WITH ROUND BASE

- Cast iron support with round base
- For all models of Flywheel slicers
- Available in the full range of RAL colors



CAST IRON SUPPORT WITH SQUARE BASE

- Cast iron support with square base
- For all models of Flywheel slicers
- Available in the full range of RAL colors



CAST IRON SUPPORT WITH ROUND BASE AND WHEELS

- Cast iron support with round base
- For all models of Flywheel slicers
- Available in the full range of RAL colors
- Equipped with wheels with brakes

SLICER TABLES

DESIGNED FOR ELECTRIC
AND FLYWHEEL SLICERS



MODERN & MODERN BICOLOR TABLE

- Base 700 x 700 mm
- Beech Wood Table
- Available in the entire range of RAL colors and in other types of wood, for example walnut
- Available with or without wheels



VINTAGE & VINTAGE BICOLOR TABLE

- Base 650 x 550 mm
- Beech Wood Table
- Antique painting
- Available in the entire range of RAL colors and in other types of wood, for example walnut
- Available with or without wheels



STAINLESS STEEL TABLE ADJUSTABLE IN HEIGHT

- Ergonomic table adjustable in height, to adapt to the height of the user
- 672 to 872 mm of working height
- Feet with high adhesion to the ground
- Support in stainless steel satinable
- Available with or without wheels

OPTIONAL

FLYWHEEL SLICER OPTIONAL

**SPECIAL ARM
(PROTECTED)**



**FLOWER
FLYWHEEL** Ø 286 mm
8.2 kg



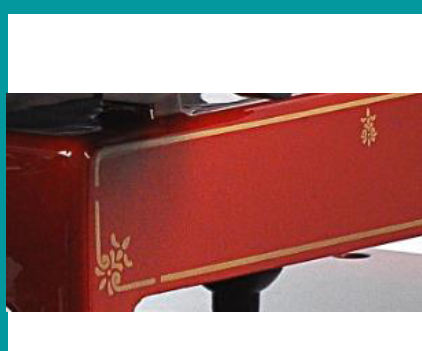
**FLOWER
FLYWHEEL** Ø 372 mm
11.8 kg



LAST SLICE DEVICE



**EXTRA DECORATION FOR
SLICERS AND STANDS**



**DECORATION AND
CUSTOMIZING**



OLIVE WOOD KNOBS



**CASTERS FOR
IRON STAND**



PLASTIC COVER



CHROMED FLYWHEEL (Volaniña 250/21)



CASE FOR MANUAL FLYWHEEL



PAINTING CUSTOMIZING



ARTICULATED ARM (Volaniña 250/21)



HYDROGRAPHIC PRINT



CHROMED ITEMS





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