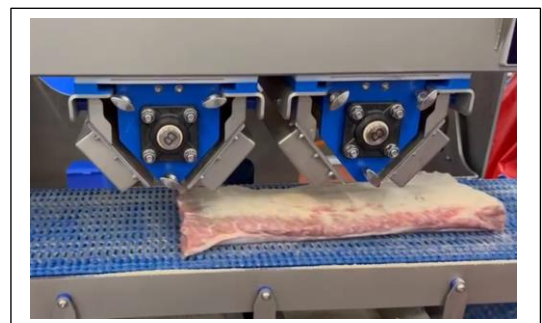


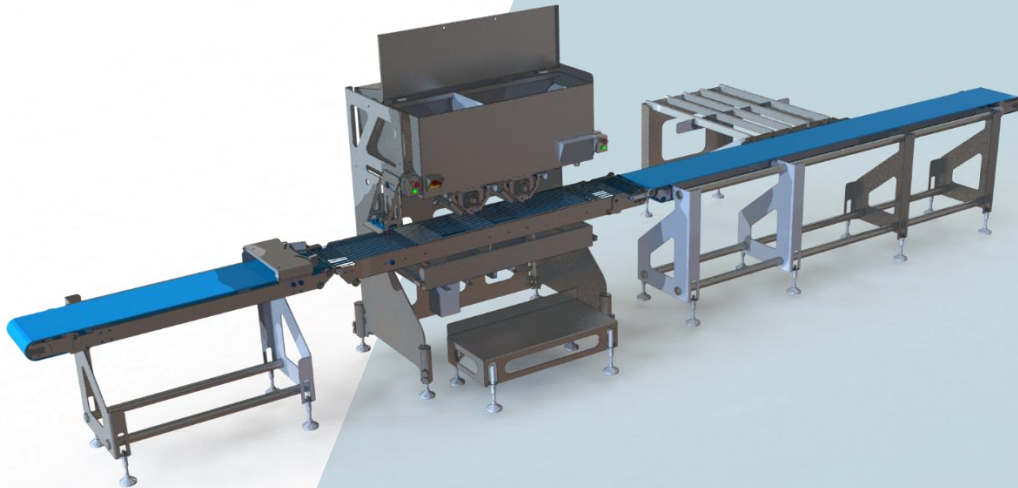


**NSD 1-2 R Intelligent
Dry Salting & Spicing Machine**



NSD 1-2 R

The NSD system in the advanced line is the pinnacle of what is achievable with the NSD technology. The advanced system is used for any sized factory that needs automated drysalting. The advanced system recognizes the way the loin or belly is placed in the machine and doses accordingly. This gives the user the possibility to place the sides any way they want, and even run 1 lane drysalting.



Each product is measured by a high quantity of lasers to determine its physical size and direction on the belt. A proportionate amount of salt is applied specific to each side's location (belly/loin side left or right).

ADVANTAGES

- Uniform product – same salt content in all sides
- Keep dry salting as an inline process and reduce labor costs.

FEATURES

- Different layouts available
- Heated hopper allow salt to remain dry
- Hopper with capacity of up to 75 liters
- Built in internet connection for fast support.
- Your choice of belt type
- Several add-on options

The NSD advanced can be made in different layouts according to customer needs. Advanced functions on the machine allow the user to set it up as a dry salter, combi salt and spice or as a spice doser with a flick of a switch.