Powerful, fast with maximize uptime and a continuous feeding system!
**High Speed**
Slices smoothly at max 300rpm even if meat at -5°C meat. Continuous feeding allows to produce tons of products for industrial use.

**Better Yield with Minimum Wastage**
Combinations of Blade and Face-plate make slicing easy until the very end of the meat block.

**Sanitation**
Saves Daily Cleaning Time

1. **Streamlined body**
   Flat simple body allows easy machine cleaning.

2. **Blade & In-feed conveyor**
   The in-feed conveyor unit is able to move away from the blade for cleaning.
   *Safety sensors are installed.

3. **Out-feed conveyor unit**
   Every part is removable and assembling is very simple.
   The conveyor belt is easily dismantled using three hand-fastened knobs.

4. **Easy installation**
   It’s very simple. Decide the machine position, set up the machine on the ground, then connect the out-feed conveyor unit and lock securely.

**Endurance**
We have implemented many great improvements that gained from over 20 years of experience with the NS-300. Learn from the disadvantages of the earlier NS-300. The KRONOS (NS-300 II) is stronger, more powerful and has longer life.

**Specifications of NS-300II**
- **Machine Dimension**: W1350 x L3260 x H1610 (mm)
- **Machine Weight**: 550kg (Main Unit)
- **Power**: Main unit: 200V 3Ph 60/50Hz
- **Motor**: Blade: 0.75kW x 1, Face Plate: 0.75kW x 1, Thickness Adjustment for Face Plate: 0.1kW x 1
- **Slice Capacity**: Max. 300 slices/min.
- **Slice Thickness**: (0) to 15mm
- **Slice Dimension**: W330 x H200 x L∞

**Specifications of Conveyor**
- **Conveyor Dimension**: W705 (belt: W500) x L2645 x H800
- **Conveyor Weight**: 114.5kg
- **Motor**: 200W x 1
- **Conveyor Speed**: 0 to 30m/min

*The above specifications may change without prior notification subject to product improvement.

**Dimensions**