

KRONOS

MEAT ROBO

*Powerful, fast with maximize uptime
and a continuous feeding system!*



Nantume
Only-one Slicing Technology



for food
processing
factories



FROZEN



CONTINUOUS
FEEDING

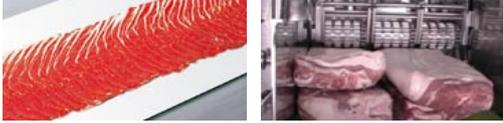
KRONOS NS-300II



PRODUCTIVITY

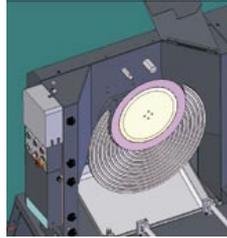
HIGH SPEED

Slices smoothly at max 300rpm even if meat at -5°C meat. Continuous feeding allows to produce tons of products for industrial use.

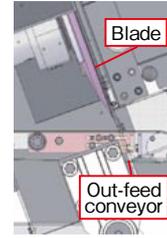


It has continuous feed. Slice a large amount of meat all at once.

BETTER YIELD WITH MINIMUM WASTAGE



Combinations of Blade and Face-plate make slicing easy until the very end of the meat block.



Out-feed conveyor catches every single part of the meat with zero wastage.

SANITATION

SAVES DAILY CLEANING TIME

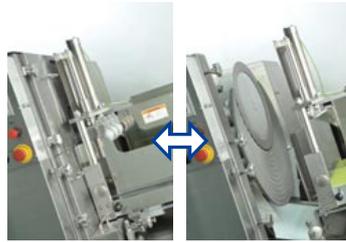
1.Streamlined body

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.

Stronger consumables are used to reduce trouble with the drive shaft for blade and face plate.

The positions of safety devices are modified to reduce trouble caused by water.



■ Specification 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 Feeder: 0.75kW (AC servo) x 1 Thickness Adjustment for Face Plate: 0.1kW x 1
Slice Capacity	Max. 300slices/min.
Slice Thickness	(0) to 15mm
Slice Dimension	W330 x H200 x L ∞

■ Specification 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

Slice Dimension

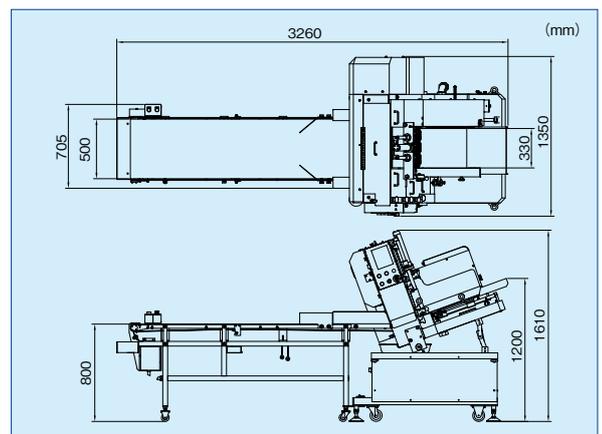


Ideal Temperature
-5°C to -1°C

*Will vary depending on the thickness, quality and shape of meat.

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

■ Dimensions



Pioneer of Food machinery
NANTSUNE

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