

Meat Robo
NS-330
KronosII

The cutting edge
nantsune

Maximum
330
slices/min

**Implementing mass production
by high speed 330slices/min slicing
with continuous inserting.**



Nantsune Co., Ltd.

Higher Productivity, Yield Rate and more Safety and Durability.

KronosII
Meat Robo NS-330

Maximum 330slices/min with continuous inserting.

Slice frozen beef/pork meat with 330 slices/min with continuous inserting.



Newly added sensor in meat box to know the process ends.

Easy operation by touch screen.



Color touch screen makes easy operation.

Washable easy cleaning.

Flat surface makes cleaning easily by water.

Improved safety and durability

- Added infeed/receiving cover.
- Introducing safety sensor for strict safety.



Installing safety sensor inside unit results less trouble caused.



Improved yield rate.



Changed conveyor position makes better yield rate.



Improved meat gripping power makes better yield rate.



Added conveyor shooter prevents sliced meat dropping.

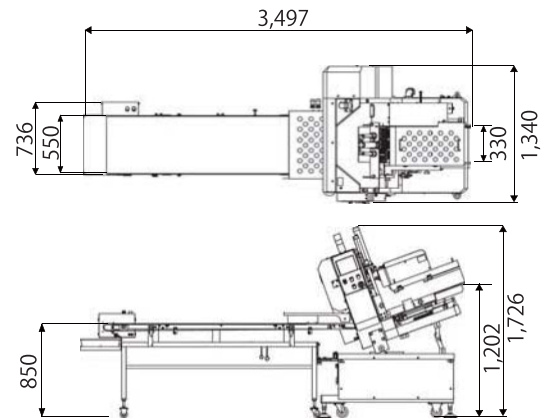


Improved roller shape for accurate slicing.

■ Specification

Dimension	W1,340mm×L3,497mm×H1,726mm	
Weight	600kg	
Power	3ph200V 50/60Hz 20A	
Motor	Blade: 0.75kW×1 Face plate: 0.75kW×1 Feeder: 0.75kW×1 Face plate adjustment: 0.1kW×1	
Rating	780W	
Slice	330slices/min	
SliceThickness	(0)~15.0mm	
	(0)~ 2.0mm 330slice/min	(0)~ 2.5mm 300slice/min
SliceThickness	(0)~ 3.0mm 280slice/min	(0)~ 3.5mm 250slice/min
/SliceSpeed	(0)~ 4.0mm 230slice/min	(0)~ 5.0mm 180slice/min
	(0)~ 6.0mm 170slice/min	(0)~ 7.0mm 160slice/min
	(0)~10.0mm 120slice/min	(0)~15.0mm 100slice/min
SliceDimension	W330×H200mm Available continuous slicing	
MAXLoadingWeight	40kg	
SliceTemperature	-5°C~-1°C ※Depends on the material.	
AirConsumption	0.5MPa 12.5L/min Tube diameter 8mm	
Blade Diameter	φ400mm	

■ Dimension Drawing (Unit:mm)



■ Conveyor

Dimension	W736(BeltWidth 550mm) × L2,842 × H965mm
Weight	100 kg
Motor	90W