



Model

NS300

Product Description

Slicer, 300mm, Medium Duty

Product Code

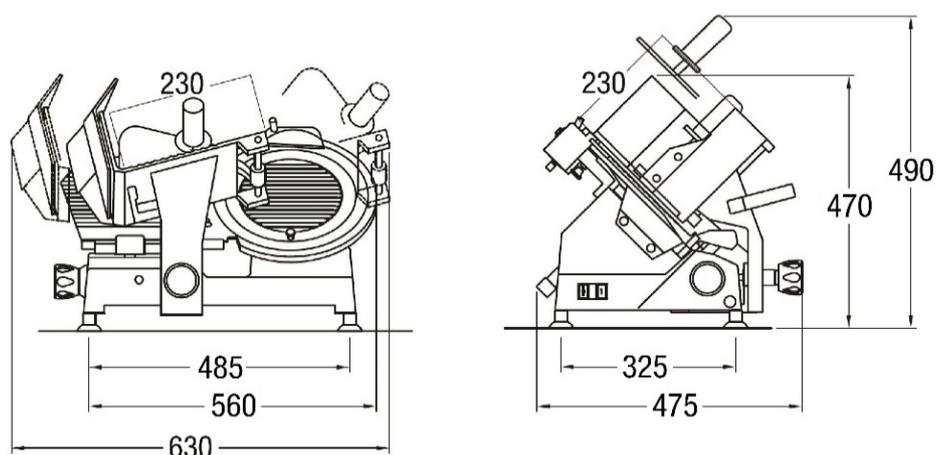
5S302N



Standard Features

- High quality, gravity feed slicer
- Designed for light to medium duty usage. Ideally suited to smaller shops, delis, cafés, restaurants and small school kitchens
- Hollow ground chromed carbon steel blade
- Powerful twin 'V' belt driven transmission gives a smooth cutting action and silent running
- Easy set thickness control allows for precision slicing
- Built-in sharpening unit
- Carriage slides on ball bearings for smooth carriage glide
- Anodised aluminium body is hygienic and durable
- Entirely detachable for easy cleaning
- NS medium duty slicers are available with either 220mm, 250 or 300mm blades
- Optional voltages and frequencies available on request
- CE Approved

Drawing



Specifications

Model	NS300
Product Code	5S302N
Blade Size (mm)	300
Duty	Medium Duty
Feed Type	Gravity
Suitable for Cured Meats	No
Cutting Capacity (mm)	<ul style="list-style-type: none"> ● 210 □ 210 x 230
Carriage Movement (mm)	270
Max Slice Thickness (mm)	12
Slices Per Min	n/a
Phase (∅)	Single
Voltage (V)	220
Frequency (Hz)	50
Current (Amp)	0.82
Power (kW)	0.18
Power Connection	13 Amp plug
Items Included	Knife Remover Screwdriver Tasteless Oil
Optional Accessories	Tray Extension Device Stainless Steel Knife Remover Stainless Steel Guard Teflon Coated Parts (Blade Cover, Gauge Plate, Blade) Aluminium Knobs Product Hold Bar for Gravity Plate Plastic Cover – Small Serrated Blade Painting Customisation
Max Overall Dimensions D x W x H (mm)	475 x 630 x 490
Net Weight (Kg)	20
Packed Dimensions D x W x H (mm)	640 x 640 x 580
Packed Weight (Kg)	22.5
Volume (m3)	0.238
Warranty	Metcalf 2-year warranty (1 st year parts and labour, 2 nd year parts only) and full after sales service

We reserve the right to alter the specification and technical details for this item at any time without prior notice.

10/2025

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