

EXTRA WIDE SLICER

DN-500 TITAN

Smooth slice maintain meat texture !!



TITAN



FEATURE OF DN-500 "TAITAN"

0.01mm slice thickness control by Servo motor.

Equipped high quality servo motor for meat infeed, it can be adjusted every 10 micron slice thickness.

Horizontal slice for uniform sliced texture.

The ideal horizontal mechanism for slice uniform texture.

90 strokes slice per minute.

High volume slice; infeed 8 pieces of sheet belly and slice 90 strokes per minute. Drive unit work 45 times per minute to save 50 percent of energy.

Clean structure move away conveyor from blade.

Infeed conveyor can be moved away from the blade for easy cleaning.

Flat structure for easy cleaning food area.

Safe clear cover to confirm slicing condition.

Slice condition is visible through safe clear cover used for out-feed side. The cover is made of impact resistant polycarbonate.

Equipped safety sensors for covers.

Safety interlock sensors are installed on each cover to prevent accident.

Easy operation touch panel.

Set detail slice requirements on touch panel.

Customize operation switch position.

Operation switch position is changeable to left or right.

Double capacity by reciprocation slice!



Infeed large quantity of meat blocks, continuous feeding



Main parts are removable for easy cleaning.



Unique mechanism to maintain accuracy of slice.

※Slice quantity expectation

Thickness: 1.10mm, Speed: 90pcs/min... 500kg/hour

※It may vary depends on slice thickness, condition and meat.

Machine size	W2558×D1455(Min. D1323)×H1968mm, 865kg
Power	3P 200V 50Hz/60Hz, Motor 0.75kwx1, Infeed 0.75kwx1, Blade 3.7kwx1
Slice capacity	50, 70, 90pcs/min.
Slice thickness	(0) to 3mm
Slice dimension	W500×H230×L1000mm
Ideal temp.	-3°C to 2°C(※It may vary depends on slice thickness, condition and meat)
Air consumption	15.9 liter/min. 0.5MPa 8mm connection tube (outer diameter)

*The specification above may change subject to machine improvement.