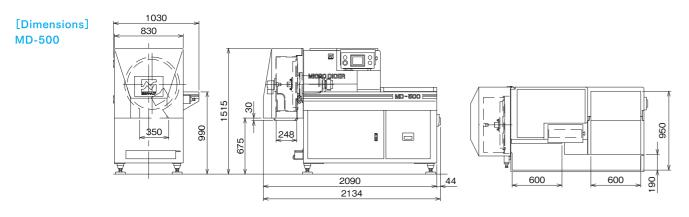
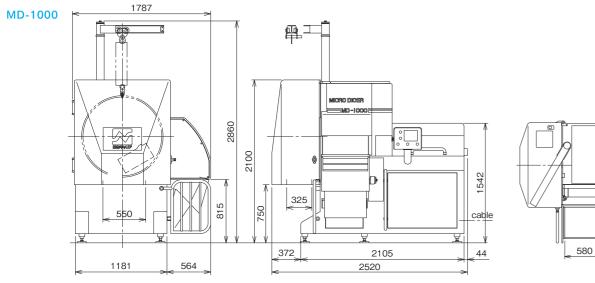
Micro Dicer Series

Model		MD-500	MD-1000	
Mechanism of Dice		Stepped cutting by disk knife and impeller knife		
Dice Size		4, 6, 8, 10mm		
Applicable Temperature Range		-8°C~-5°C		
Max. Raw Material Dimensions		W180×H100×L550mm	W400×H180×L550mm	
Hourly output (Theoretical)		670~1150kg/h	1360~2650kg/h	
Drive (kW)	Compressor	0.45	0.75×2sets	
	Disk	3.7	5.5	
	Impeller	3.7	7.5	
	Scraper	0.05	0.1	
Dimensions		W1030×L2134×H1515mm	W1787×L2520×H2860mm	
Weight		1140kg	2900kg	





Agent:



980-5 Higashi habu-machi,Matsuyama City, Ehime, Japan. 7918043 TEL: +81-89-908-7373 E-mail: eigyou-oversea@nippon-career.co.jp https://www.nippon-career.co.jp

Please be aware that product specifications may be changed without notice in order to improve product performance.



NIPPON CAREER MICRO DICER CATALOG



MICRO DICER MD-500 / MD-1000

Ver.2023.05

a de la compo

_R__



Stepped Cutting of Frozen Meat Blocks

Received The First Machinery Promotion Award and Machinery Promotion Association President Award

MD-500

19/1-1			
	1	CRO DICER 💈	
	1		MD-500
	2		
		1000	
			No.

Dice	Hourly output(%)			
size	Double			
4mm	670kg/h			
6mm	870kg/h			
8mm	1020kg/h			
10mm	1150kg/h			
Theoretical maximum value				

that consecutively processed 180×100×550(mm) of block.

Special stepped cutting prevents damage to material

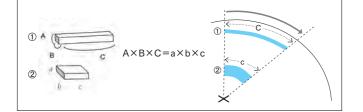
• No pressure is applied to the meat, which minimizes a rise in product temperature and enables dicing of raw meat into finely cut meat fractions in a shape of "Diamond-Cut" without fat separation.

Superb operatability

- Even a large block of 60 pounds can be processed (MD-1000)
- Lift device makes feeding easy (MD-1000)
- An auxiliary working table provides easy continuous feed of meat blocks (MD-500)

Cut in equal volume

• Diamond-shaped diced meat fractions can be obtained in equal volume by spirally positioned disk knives.



Cutting length adjustable

• Length of diced meat can be adjusted by changing the rotational speed of impeller knife (inverter

control). Can cut in strip shape as well.



Safety measures

- Equipped with an interlocking cover (Cutting part/ Material feeding cover)
- Motor with brake

Applicable to various materials

• Can process beef, pork, chicken meat, cheese, squid, octopus, tuna, salmon, etc.



MD-1000

Dice	Hourly output(%)			
size	Double			
4mm	1360kg/h			
6mm	1860kg/h			
8mm	2290kg/h			
10mm	2650kg/h			
Theoretical maximum value that consecutively processed				

 $400 \times 180 \times 550$ (mm) of block.



"Diamond-Cut" meat changes taste and texture quality better

"Diamond-Cut" meat

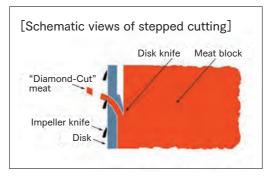
Can cut 4, 6, 8, 10mm of "Diamond-Cut". No pressure is given to meat, which minimizes a rise in meat temperature and prevents fat separation.

Taste and texture quality are enhanced in meat buns, hamburgers, gyoza, shaomai, spring roll, squid, octopus, tuna, salmon, etc.

Construction of stepped cutting

U-shaped knives that fixed in helix on the disk rotate in clockwise and cut the meat block to strip shape in order. This strip shape materials are pushed out to the reverse of disk,

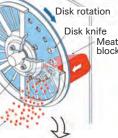
and cut by rotating in counter-clockwise impeller knife to "Diamond-Cut".



Mechanism of "Diamond-Cut"

> Impeller rotatio Impeller knife

> > "Diamond-Cut" meat fractions





Detaching the disk and impeller knife



Disk knife



Impeller knife