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℃〜−5℃	
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
Drive (kW) — Disk	3.7	5.5
Drive (kW) — Impeller	3.7	7.5
Drive (kW) — Scraper	0.05	0.1
Dimensions	W1030×L2134×H1515mm	W1790×L2520×H2860mm
Weight	1140kg	2900kg

［Dimensions］
MD-500
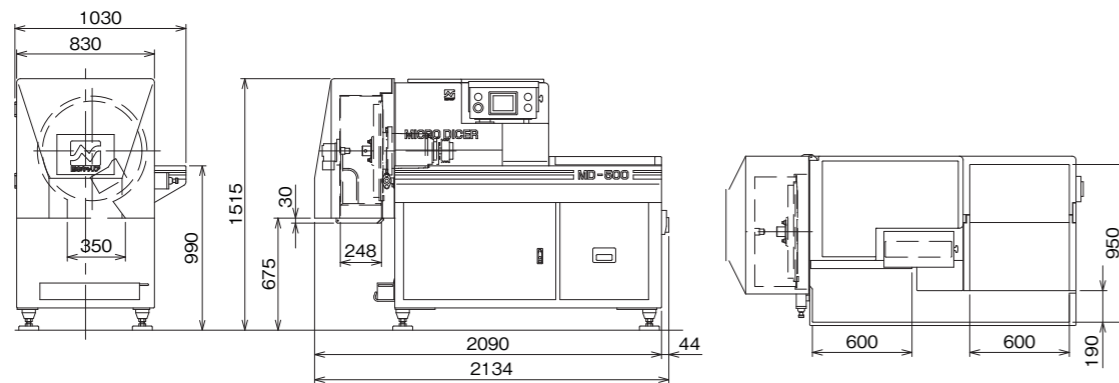
MD-1000
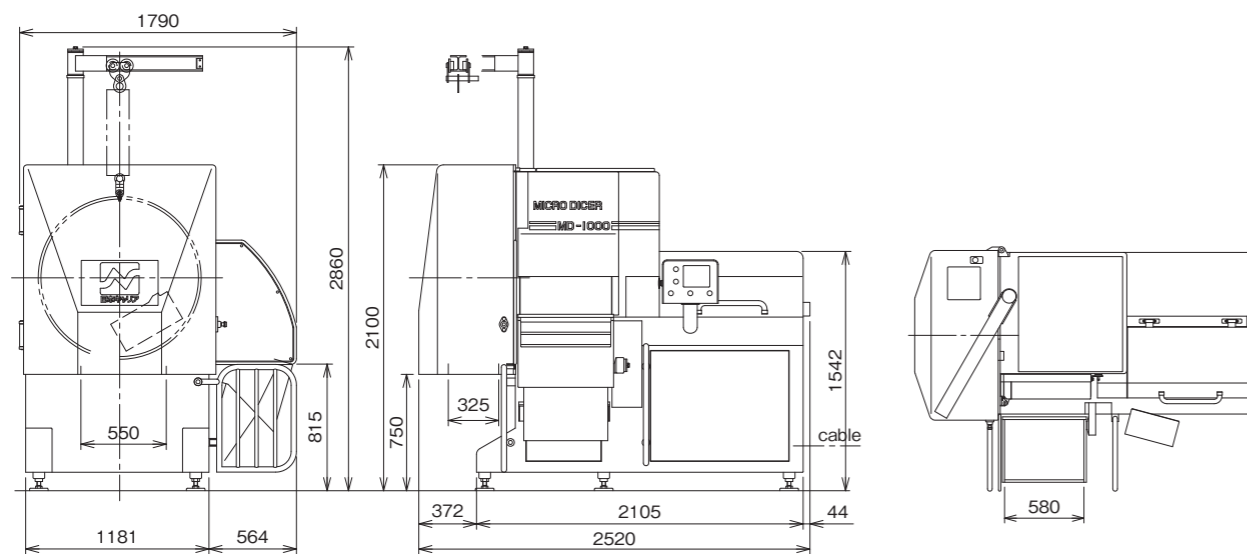
Agent:

Challenging "Perfection"
NIPPON CAREER INDUSTRY CO., LTD.

NIPPON CAREER
MICRO DICER
CATALOG

MD-1000

MICRO DICER
MD-500 / MD-1000

MICRO DICER

Stepped Cutting of Frozen Meat Blocks

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

MD-500

Dice size	Hourly output(※) 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.

MD-1000

Dice size	Hourly output(※) Double
4mm	1360kg/h
6mm	1860kg/h
8mm	2290kg/h
10mm	2650kg/h

※Theoretical maximum value that consecutively processed 400×180×550(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.

$A×B×C=a×b×c$
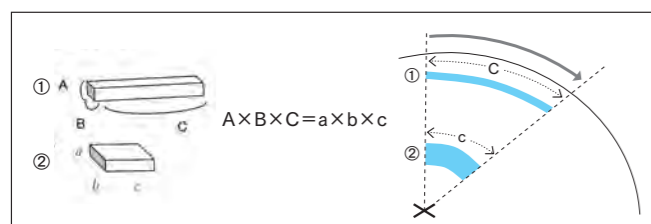
Cutting length adjustable

● 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)
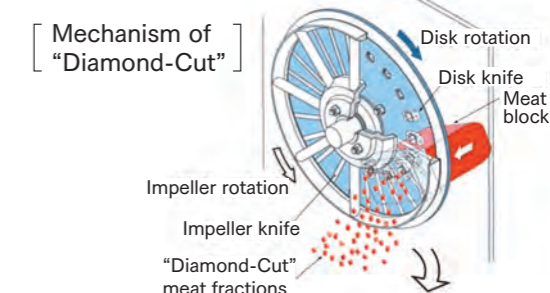● Motor with brake

Applicable to various materials

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

## "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.

[Mechanism of "Diamond-Cut"]

Disk rotation
Disk knife
Meat block
Impeller rotation
Impeller knife
"Diamond-Cut" meat fractions

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".

[Schematic views of stepped cutting]

Disk knife   Meat block
"Diamond-Cut" meat
Impeller knife
Disk
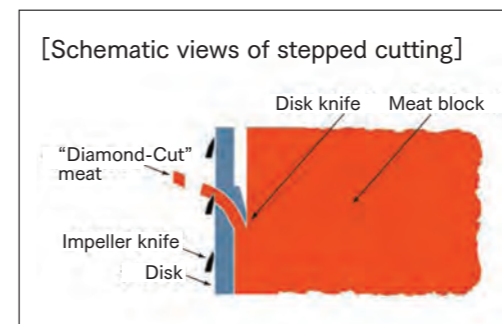
Detaching the disk and impeller knife

Disk knife

Impeller knife