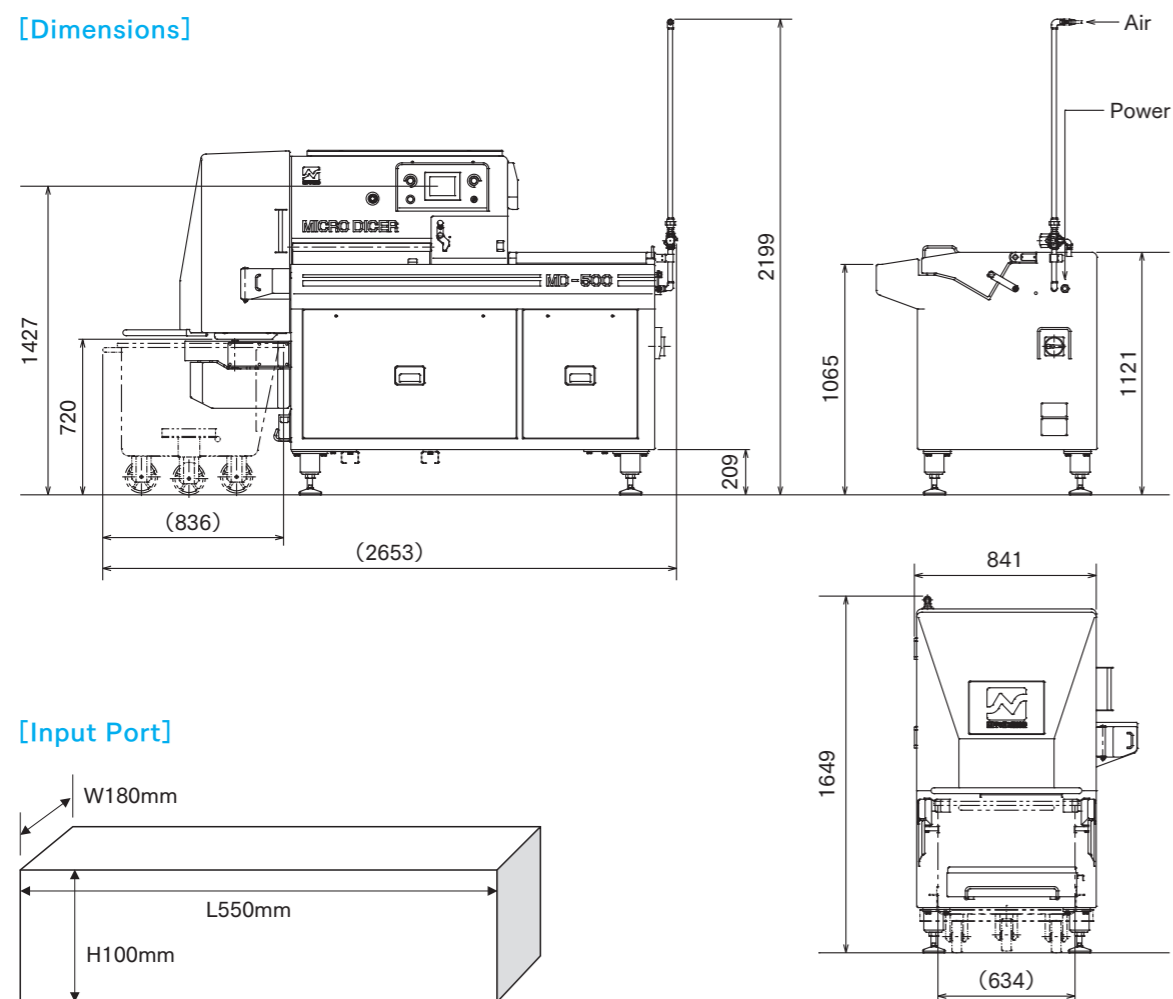


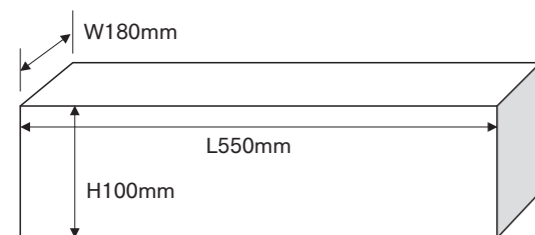
[Spec.]

Model		MD-500CE
Mechanism of Dice		Stepped cutting by disk knife and impeller knife
Cutting size		4mm~10mm
Applicable temperature		-5°C~-8°C
Max. dimension of raw material		W180×H100×L550mm
Hourly output(Theoretical)		620~1030kg/h
Power (kW)	Disc	3.7
	Impeller	4
	Scraper	0.06
Machine dimension		W1030×L2560×H1649mm
Weight		1270kg

[Dimensions]



[Input Port]



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

Ver.2022.11



NIPPON CAREER
 MD-500CE
 CATALOG



MD-500CE
 Frozen Dice Cutter

MD-500CE

New solution for frozen cutting

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



Special stepped cutting prevents damage to material

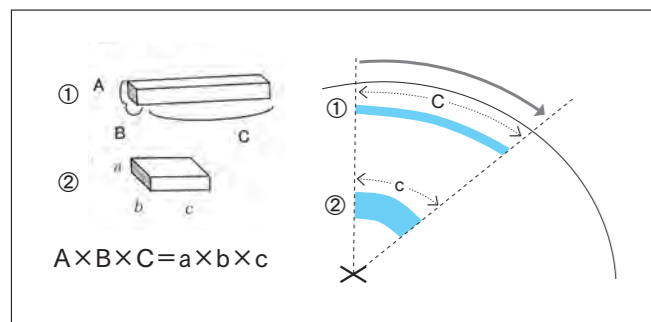
- No pressure is applied to the meat, which minimizes a rise in product temperature and enables dicing of raw meat into finely cut meat fractions in a shape of "Diamond-Cut" without fat separation.

Superb operatability

- An auxiliary working table provides easy continuous feed of meat blocks

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

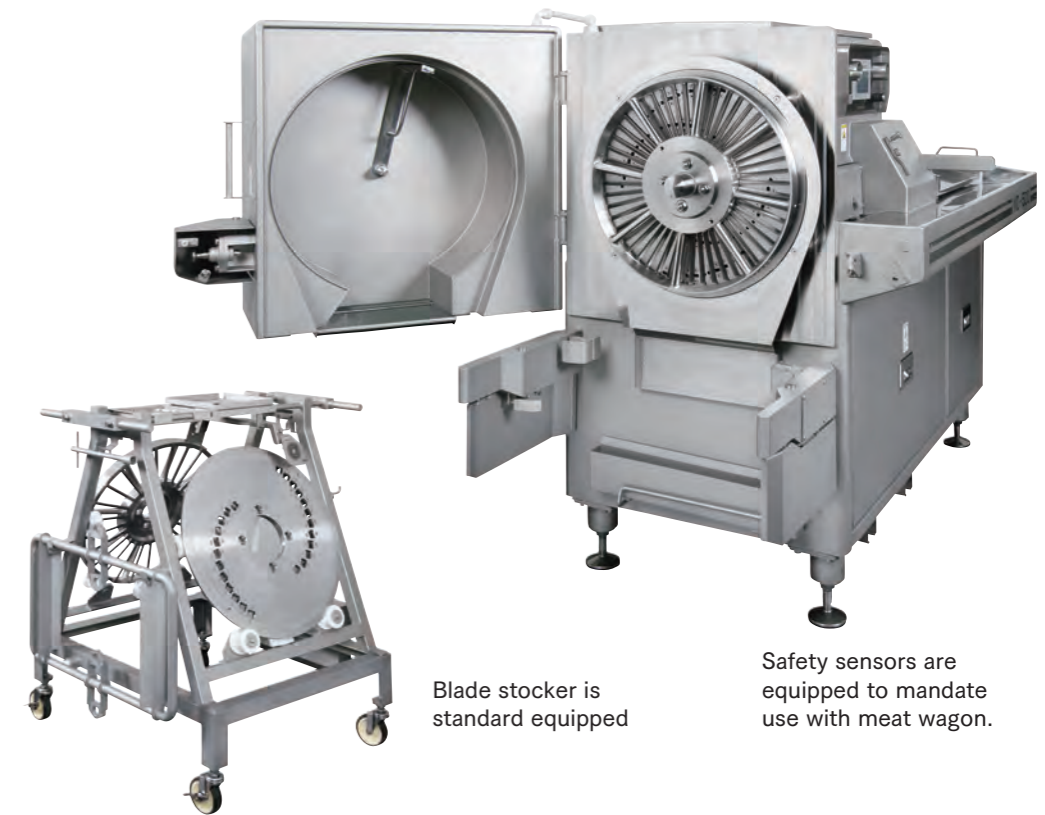
- Can process beef, pork, chicken meat, cheese, squid, octopus, tuna, salmon, etc.



MD-500CE

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.



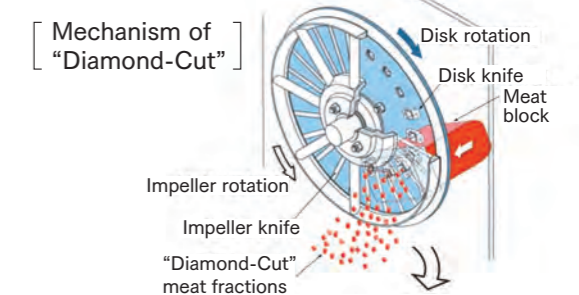
Blade stocker is standard equipped

Safety sensors are equipped to mandate use with meat wagon.

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

"Diamond-Cut" meat

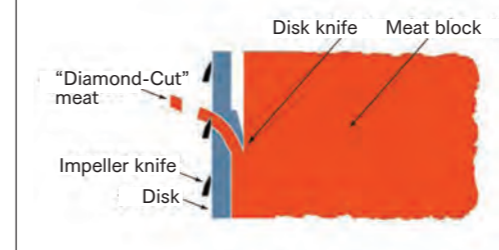
Can cut 4, 6, 8, 10mm of "Diamond-Cut". No pressure is given to meat, which minimizes a rise in meat temperature and prevents fat separation. Taste and texture quality are enhanced in meat buns, hamburgers, gyoza, shaomai, spring roll, squid, octopus, tuna, salmon, etc.



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".

[Schematic views of stepped cutting]



Detaching the disk and impeller knife



Disk knife



Impeller knife