

NTDPS-340 / NTDPD-340

ZEUS Single Dual



The cutting edge

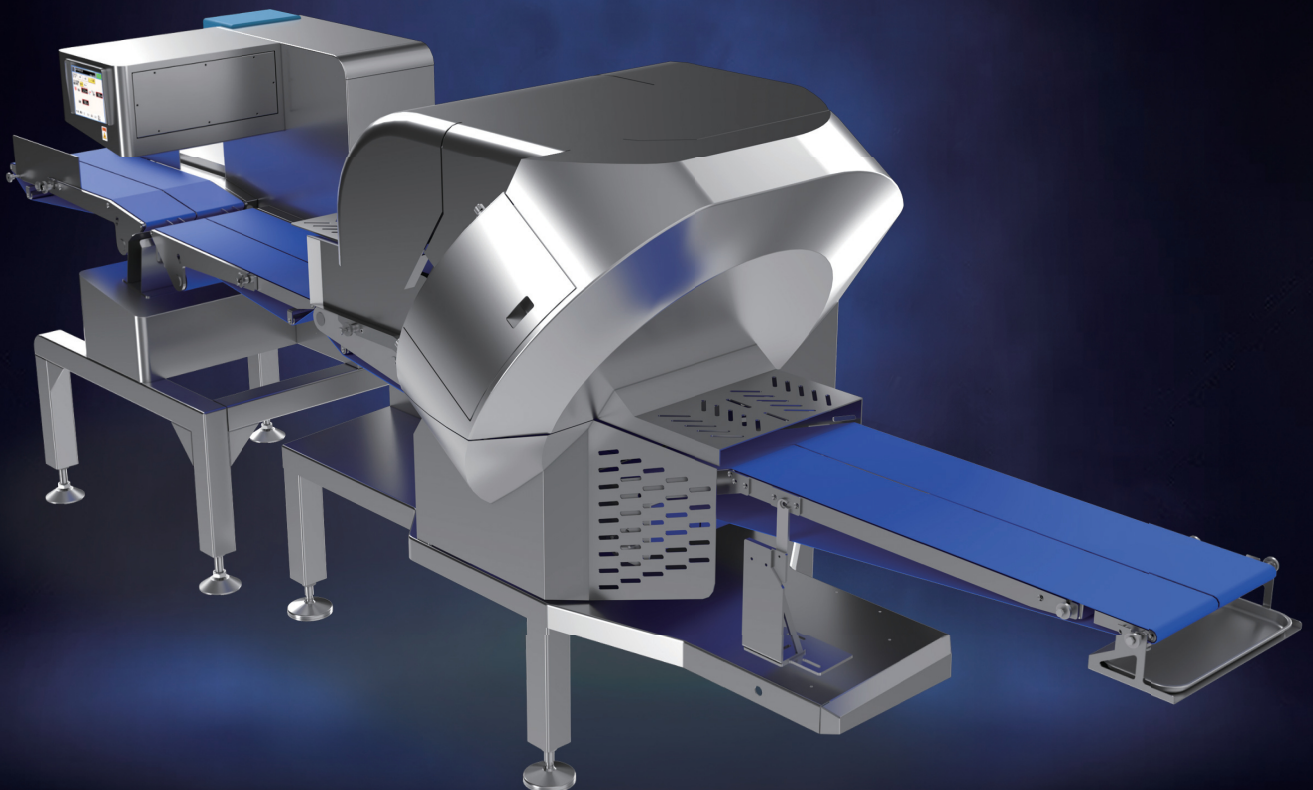
nantsune

3D Pack Fixed Weight Slicer



**High-speed fixed weight slicing of
pork belly, loin, and other thinly sliced meats!**

**Supports fixed thickness, fixed weight, and
pack fixed weight.**



3D Pack Fixed Weight Slicer
ZEUS Single / ZEUS Dual
View promotion video on YouTube !



Selectable between fixed thickness, fixed weight, and pack fixed weight

Three modes are selectable: "fixed thickness mode" where the thickness of each slice is constant, "fixed weight mode" where the weight of each slice is constant, and "pack fixed weight mode" where each pack's weight is constant.

Weight accuracy $\pm 5\%$

Introducing technologies established in the Libra series, such as weight measurement and shape recognition by 3D non-contact measurement. With weight accuracy of $\pm 5\%$ (when the number of slices is 5 or more per pack), the pack fixed weight mode allows for the creation of beautiful products simply by placing them on a tray without the need for weight matching or reworking

Yield of over 99% is achieved

The structure around the meat box has been modified to reduce meat scraps and achieve a yield of over 99%.

The state and alignment after slicing is even more beautiful

The newly developed peeling mechanism mounted on the circular blade prevents the sliced meat from stretching and further improves the appearance of the product to be served by laying the meat on the conveyor.

Single and dual lineups

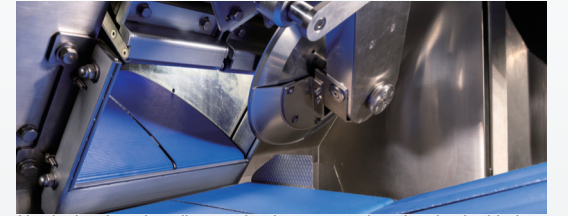
Two lineups: Single (conveyor with a width of 340 mm x 1) and Dual (conveyor with a width of 160 mm x 2). The dual type has individual conveyor control, which allows for fixed weight slicing of materials of different types and shapes at once. Since the settings can be made individually for the left and right conveyors, new product creation and operations can be realized, such as performing thin and thick slices at the same time.

Easily connected with our automatic dishing robot "SCORPION"

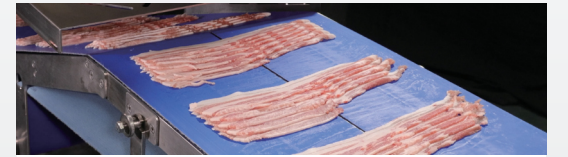
Meat dishing operation can be automated by connecting with our product, automatic dishing robot CM-230 SCORPION. Furthermore, since it can be connected to packaging and price labeling machines, it can automate the entire process of making sliced meat packs, from raw material input to shipping.



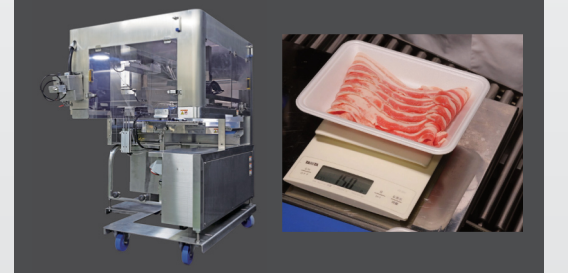
Introducing 3D measurement technologies established in the Libra series



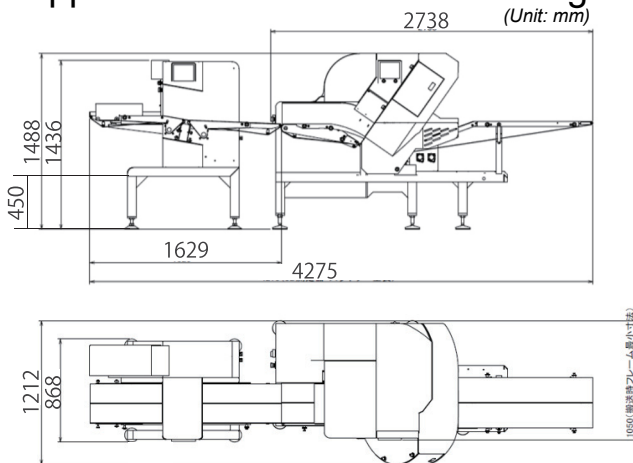
Newly developed peeling mechanism mounted on the circular blade



Dual type has individual conveyor control, which allows for fixed weight slicing of materials of different types and shapes at once



Appearance Dimensional Drawing



Specifications

Main Unit	
Machine Dimensions:	W1052 x D1138 x H1482mm
Machine Weight :	About 500kg
Weight Accuracy:	$\pm 5\%$ (when each pack is more than 5 slices of meat)
Slice Applicable Temperature:	$-2^{\circ}\text{C} \sim +5^{\circ}\text{C}$ *Varies slightly depending on the thickness, texture and shape of the meat *Tempering is required for thin slicing
Slice Thickness:	(0) ~ 50mm
Slicing Performance: <Single>	Pack fixed weight 800 pack/hr (10 intermittent slices per pack) Portion slice 5000 pcs/hr
<Dual>	Pack fixed weight 1600 pack/hr (10 intermittent slices per pack) Portion Slice 10000 pcs/hr *When two meat rods are fed
3D Measuring Instrument Dimensions:	W868 x D1629 x H1436mm
3D Measuring Instrument Weight:	About 200kg
Line Dimensions:	W1212 x D4275 x H1488mm



Webpage

<https://www.nantsune.co.jp/en/>



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