

NUS-340III

JUPITER III

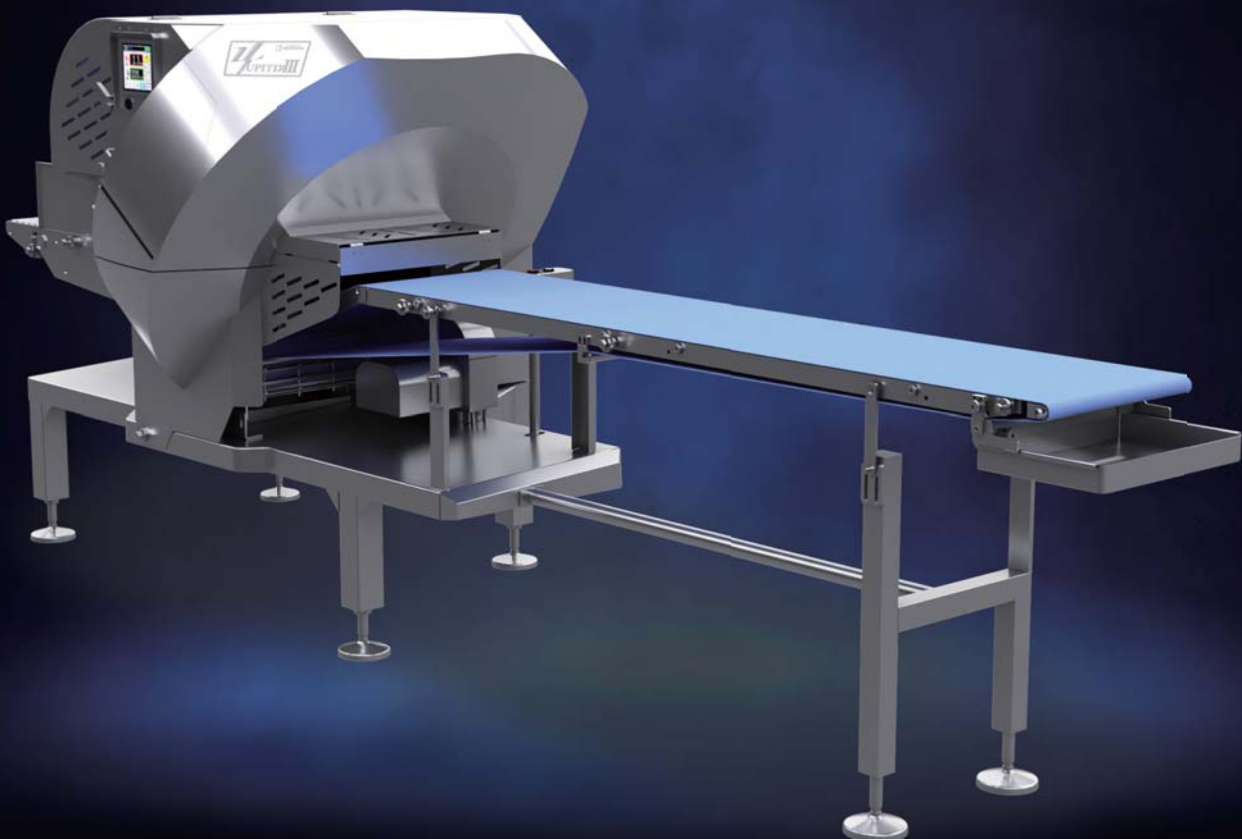
High Speed High Performance Slicer



The cutting edge
nantsune



The peak of high speed slicer
Perfection in alignment and yield



A yield of over 99% is achieved

- The structure around the meat box has been modified to reduce the generation of meat scraps. A yield of over 99% was achieved.
*Yield% = (Ingredient total weight - weight of meat scraps) / Ingredient total weight

Further enhancing the condition and alignment of the slice

- Newly developed peeling mechanism on the circular blade. The rotation of the circular blade has less impact on slicing and reduces damage and elongation to the raw meat, enabling beautiful slicing even at thin slicing settings. The accuracy and beauty of shingles has been further improved.

Compatible with a wide range of items

- Jupiter is best in handling shaved meat and pork belly slices, as well as thinly sliced products and barbecued meat products.

Optimal size adjustment function for tray-dishing products

- Enter the size of the tray to be dished, and the meat in shingles are ejected accordingly. The operator just need to simply scoop and dish in the tray to create good-looking products.

Easier and more precise grinding of round blades

- The structure of the attached grinding device was redesigned to ensure constant contact with the grinding wheel. This makes polishing and finishing easy and highly precise for everyone.

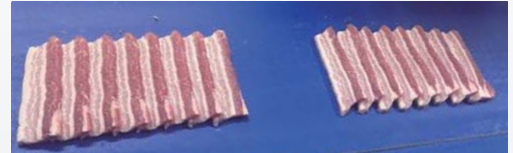
Improved processing capacity in intermittent operation

- Fast-forwarding function for quick conveyor feed during intermittent operation. The slice waiting time has been minimized, and processing capacity has been increased.

*In the case of slicing speed of 120 pcs/minute, 5 intermittent slices, 50mm spacing
Conventional machine: 32 pcs/min ⇒ Jupiter III: 87 pcs/min (approx. 2.7 times faster)



With the change in meat box structure, the circular blades are equipped with a newly developed peeling mechanism

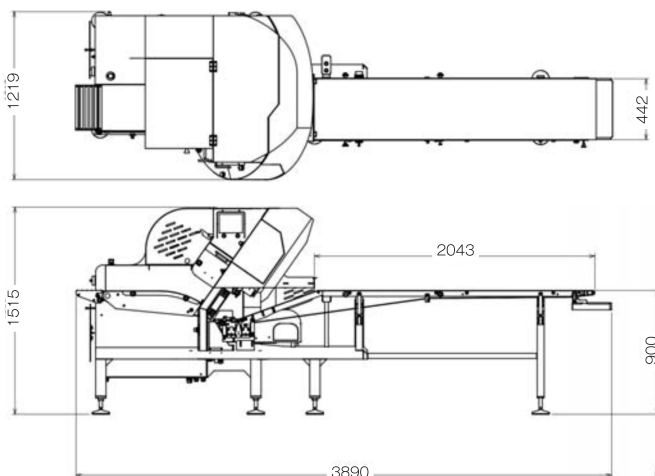


Improved in beauty of alignment



Enter the size of the tray to be dished, and the meat in shingles are ejected accordingly. The operator just need to simply scoop and dish in the tray to create good-looking products.

Appearance Dimensional Drawing (unit: mm)



Specifications

Machine Dimensions:	W1,219 x D3,890 x H1,515mm
Machine Weight:	600kg
Motor Capacity:	2.85kW
Slicing Performance:	Max 320 pcs/min
Slice Thickness:	(0) ~ 40mm (30mm when counter plate is used)
Sliceable Dimensions:	W340 x H180 x L800mm
Applicable Temperature:	-1 ~ +4°C
Air Supply:	6L/min

*The specifications are subject to change without notice for product improvement.