



The cutting edge
nantsune

CHOP CUTTER BOON-360SP POSEIDON

Leading the industry
with our most
advanced model



370 slices/minute
at ultra high speed

Compressor is optional.
Also available with optional conveyor.



Poseidon

NANTSUNE CO., LTD.

Introducing **POSEIDON**-The premium ultra-high-speed chop cutter that provides **370** slices per minute!

POSEIDON Features

370 slices/minute ultra-high-speed operation (with standard 8mm blade)

Featuring an AC servo and special high-precision 8mm stainless steel blade, the POSEIDON provides uniform slices at the ultra high speed of 370 slices per minute. What's more, an inverter automatically adjusts the slice thickness between 0.5mm and 30mm. The result is greatly enhanced performance.

Minimizes vibration even at ultra high speeds (patent pending)

The POSEIDON incorporates a unique built-in vibration measurement device. As a result, it is very quiet during operation and vibrations remain low even during ultra-high-speed slicing.

Edge detection function (minimum detectable height : 20mm)

When the meat holder is set in place, the edge detection sensor ensures automatic feeding to the very edge of the first slice.

Automated ratchet mechanism (air system)

The automatic chucking mechanism minimizes labor and increases efficiency. The unit grips the meat after loading and closes the cover; after slicing, it releases the meat and stores it in the meat holder. You can also operate the chop cutter manually with the operation buttons. Feeding can be controlled in 0.1mm increments.

Improved yield (minimum thickness of remaining uncut meat : 25mm)

Conventional chop cutters are wasteful because they always leave 40 to 50mm of uncut meat. The POSEIDON's improved meat holder has reduced this to as little as 25mm* to ensure a dramatically improved yield. The result is dramatically improved yield.

*Varies depending on thickness, quality, and shape of meat.

Clamp unit (patent pending)

The POSEIDON's clamp unit holds the meat firmly in position. This prevents slippage at the start of slicing and minimizes curling of the slices. The resulting slices are uniform, consistent, and appealing.

Provides up to three different slice thicknesses from a single block

In addition to slicing a block at a fixed thickness, you can also register up to three different slice thicknesses for a single block of meat.

Color touch operation panel for easy operation

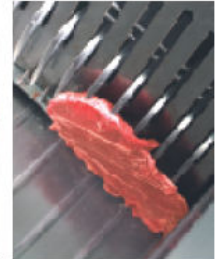
Color touch panel installed for easy operation. By easy operation with microcomputer control, you can check for operate-condition, memorized data and condition of machine easily. You can operate safely and efficiently.



Ratchet mechanism in the holder is automatically held



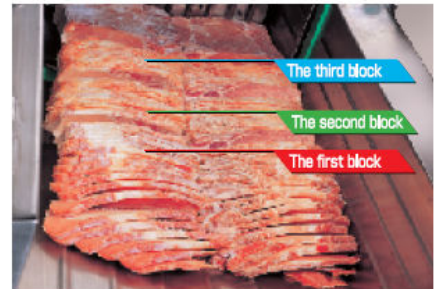
Smallest amount of uncut meat in the conventional machine produced by our company



Smallest amount of uncut meat with POSEIDON



Clamp unit (provided as standard)



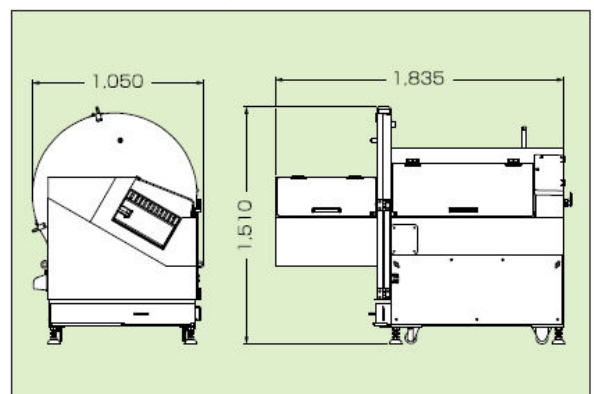
Three different thicknesses per block can be set

Specifications

Dimensions	W1,835XD1,050XH1,510 (mm)	
Weight	650kgs	
Electrical spec	200V 3Ph 50Hz/60Hz	
Motor Capacity	Blade motor 3.7kW/unit Meat feed motor 1.5kW (AC servo) /unit	
Thickness of meat and the maximum cutting capacity	0.5 to 3.0mm ...	370 slices/min
	0.5 to 4.0mm ...	350 slices/min
	0.5 to 8.0mm ...	250 slices/min
	0.5 to 15.0mm ...	200 slices/min
	0.5 to 30.0mm ...	150 slices/min
Slice dimensions	W360XL700XH200 (mm) (When using edge detection function : 600mm)	
Temperature for slicing	-5 to -2C *Varies depending on thickness, quality and shape of meat	
Memory function	Memory dataX12 (Thickness of slice/number of blade rotations)	

*The above specifications may change without prior notification subject to product improvement.

Dimensions (mm)



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