



TITAN SLICER 200

TITAN SLICING SYSTEMS // Product Specification Sheet

TITAN SLICER 200



OVERVIEW

Designed and engineered in New Zealand, the Titan 200 Slicer delivers cutting-edge food processing technology in a surprisingly compact machine.

With a brief of delivering the biggest throat possible within the smallest possible footprint, the Titan 200 packs all the features of the larger models into a compact unit with an equally

small price tag. Exceptional quality and unmatched value in mid-range processing – the Titan 200 Slicer is unmatched in its market.

At www.titanslicer.co.nz you'll find video of the Titan 200 slicer in action along with detailed specification drawings, a range of lease or purchase options, and extensive product support information.

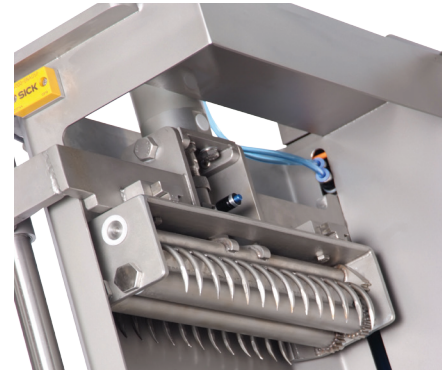
KEY FEATURES:



- Operator interface touch-screen controls



- Optional custom-length continuous feed



- The only pressurized round framed slicer in world

SPECIFICATIONS:

- Slicing aperture capacity - 160mm high x 380mm wide
- Features a Servo driven ball-screw gripper
- Automatic product load/auto-gripper/automatic end waste removal
- Auto tension of product while slicing
- Maximum product length 917mm (standard config.)
- Universal gripper feed chute supplied as standard. Optional input chutes include a clamp chute for fish and other non-uniform products
- Blade diameter 350mm
- Twin motor orbital blade system independently controls head and blade speeds for accurate slicing on even the most demanding products over a wide temperature range
- Slicing speed 40 to 400 head rpm
- Slice thickness 0.5 – 20mm (with some variance per product)
- Maximum blade speed 2000rpm
- 100 auto program settings via touch screen operator control
- Blade sharpener
- Crafted from easy clean stainless steel
- Portioning conveyor counter for slices in-group, stacked or shingled
- Suits for processing a wide range of products including: bacon, ham, luncheon, salami, pepperoni, roast beef, chicken, cheese and fish
- Single person operation
- Thermoplastic (easy clean) conveyor approved by USDA/ FDA and NSF.

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TITAN AGENTS

NEW ZEALAND

Titan Slicing Systems
 Unit 5, 74 Quarantine Road, Stoke,
 Nelson 7011, New Zealand
 Ph: +64 3 546 4528
 Fax: +64 3 546 4728
 E: sales@titanslicer.co.nz
 www.titanslicer.co.nz



GERMANY

EDT Edelstahl Design Technik GmbH
 Zur Flügelaue 36
 D 74564 Crailsheim
 Ph: +49 7951 29775-25
 Fax: +49 7951 29775-55
 E: info@heim-edt.de
 www.heim-edt.de



AUSTRALIA

Mercer Technologies Australia
 16 Blivest Street, Oxley,
 Queensland 4075, Australia
 Ph: +61 7 3713 7555
 Fax: +61 7 3375 1190
 www.mercerstainless.com



NORTH AMERICA

Nu-Meat Technology
 601 Hadley Road
 P.O. Box 897
 South Plainfield, NJ 07080
 Ph: (908) 754-3400
 Fax: (908) 754-3401
 Parts: (908) 754-3400 ext. 17
 Service: (908) 754-3400 ext. 14
 www.nu-meat.com



UNITED KINGDOM

Mark Nightingale
 Compass
 Unit 5 The Quadrant,
 Howarth Road,
 Maidenhead,
 Berkshire SL6 1AP
 Ph: +44 (0)1628 621 535
 E: marknightingale@compassmk.com
 www.compassmk.com



ITALY

Andreas Zehetner
 INTERNATIONAL CLIP S.r.l.
 Via Roma 13
 20080 Vermezzo(MI)
 Italy
 Ph: +39 02 94941002
 Fax: +39 02 94941016
 E: info@internationalclip.it
 www.internationalclip.it



TITAN TECHNICAL SERVICE AND SUPPORT

Titan is available 24 hours a day for all your technical issues, advice or sales and support on all Titan products.

NEW ZEALAND	+64 27 475 5015	ASIA	001 002 64 27 475 5015
USA & CANADA	011 64 27 475 5015	UNITED KINGDOM	00 64 27 475 5015
AUSTRALIA	0111 64 27 475 5015	EUROPE	00 64 27 475 5015