

Product Name :
Meat Dicers

Product Code :
MM-CHINA11002-004



Description :

Meat Dicers

Technical Specification :

The Meat Dicers series represents a revolution in meat slicing technology , designed to meet the demands of home cooks, professional chefs, and industrial food processors . These machines combine cutting-edge engineering with user-centric design to deliver consistent, precision cuts across a wide range of ingredients. Whether slicing delicate prosciutto, thick-cut steaks, or even vegetables, Meat Dicers ensure uniformity, safety, and efficiency—critical factors for both culinary excellence and commercial success.

Core Features & Benefits

Precision Cutting Technology

Adjustable Thickness Control :

Range : 0.5mm to 15mm (0.02" to 0.6"). Ideal for everything from paper-thin deli slices to steakhouse-ready cuts .

Precision Tolerance : ± 0.1 mm accuracy, minimizing waste and ensuring consistent portion sizes.

Multi-Blade Systems :

Stainless Steel Blades : Durable, rust-resistant, and equipped with anti-stick coatings to prevent tearing.

Replaceable Blades : Quick-swap design for easy maintenance and longevity.

Versatile Ingredient Handling :

Meat Types : Raw or cooked beef, pork, poultry, and fish.

Cheeses & Vegetables : Process hard cheeses, vegetables, and even fruits (e.g., apples for salads).

Boneless & Bone-In Cuts : Commercial models feature bone guards and adjustable feeders for tough cuts.

Safety & Ergonomics

User Protection :

Safety Guard : Automatically locks the blade during operation to prevent accidental contact.

Non-Slip Handles : Contoured grips reduce fatigue during prolonged use.

Hygienic Design :

Food-Grade Materials : 304 stainless steel construction and BPA-free components comply with FDA and EU food safety standards .

Disassembly & Cleaning : Blades and trays are dishwasher-safe, reducing cross-contamination risks.

Industrial-Grade Durability

Commercial Models :

Heavy-Duty Motors : 1500W motors withstand 24/7 operation in high-volume environments.

Quiet Operation : Noise levels as low as 65 dB (equivalent to a normal conversation).

Customization Options :

Portion Control Trays : Pre-set slots for uniform meat portions (e.g., burger patties).

Julienne Cutters : Create thin strips for salads or stir-fries.

Bone Removal Tools : Efficiently process bone-in cuts without manual labor.

Attachments :

Energy Efficiency & Sustainability

Low Power Consumption :

Home models use 800W (equivalent to a standard microwave), while commercial units operate at 1500W , reducing energy costs.

Long-Lasting Components :

Blades designed for 50,000+ cuts before replacement, minimizing waste and environmental impact.



MachinesManufacturer China

Email us at: sales@equipmentsmachines.com