



TITAN SLICING SYSTEMS // Product Catalogue v13



WHY CHOOSE TITAN?

INNOVATIVE DESIGN:

Titan Slicing Systems lead the market with innovative design, exacting customization and superior construction. Whether customization is driven by location, site conditions or the demands of the product market, Titan delivers slicing solutions for every situation, to any specifications and able to perform under the most demanding conditions anywhere on the globe. When you invest in a Titan you're investing in the best in the world.

UNSURPASSED RELIABILITY

Titan Slicing Systems offer unsurpassed reliability even under the harshest conditions. With superior construction, renowned performance and off-the-shelf parts available worldwide, processors the world over know they can rely on Titan.

UNMATCHED HYGIENE:

Titan Slicing Systems superior design, construction and assembly afford the highest levels of hygiene potential and considerably reduce time spent cleaning. Back engineering the cleaning process into key design decisions has resulted in a clear advantage for Titan in this area. Streamlined, safe and straightforward – no fuss cleaning from Titan.

UNPARALLELED SUPPORT

When customers commit to Titan Slicing Systems – Titan matches that commitment with unparalleled support in operator training, programmed maintenance, ongoing production optimization (via integrated data export and analysis) and a range of comprehensive web-based services. Titan quality customer relationships span the globe.

SUPERIOR RESULTS

In an industry where precision, productivity and reliability are paramount, Titan Slicing Systems exceed the standard on every measure. Leading the market in increased throughput, higher yields, minimum changeover time and superior-quality results, Titan Slicing Systems have become the envy of processors around the world.

SUPERIOR SAFETY

Utilising the largest Barrier free Guarding allows the Titan Slicers to have the highest standards of safety without compromising "functionality" or hygiene. Titan Slicers are unique users of the world recognised safety standard.

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.

TITAN 500 SLICER



OVERVIEW

Leading the field in design innovation, the Titan 500 Slicer delivers quality, precision, performance and reliability in a streamlined, ultra-hygienic, stainless steel frame.

With the Titan 500's unique electronic adjustment capability, pack weight is controlled as it's sliced, consistently delivering 'on weight' packs and removing the need for vision system.

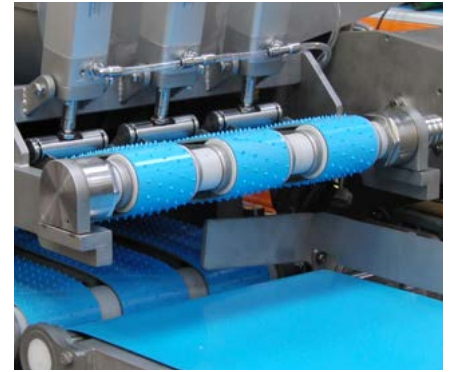
Producing perfect slices from 0.5 to 50mm at up to 2,000rpm, the Titan 500 exceeds expectations on every scale.

Operator interface touch-screen controls ensure maximum efficiency, simplifying product and presentation changeovers, and minimizing variations in the process. State-of-the-art motion control ensures that

the pre-sliced product is adjusted both vertically and horizontally in order to achieve the ideal slicing position and flawless conveyor transfer.

The Titan 500 Slicer is available for purchase with or without a gripper. Talk to us about how we can custom build a Titan continuous feed gripper to meet your specifications and further enhance productivity.

KEY FEATURES:



- A patented loading system ensures unbeatable levels of hygiene
- One of the widest throats in the market to process the widest range of products
- A choice of an automatic gripper or continuous feed makes easy work of loading and unloading

SPECIFICATIONS:

- Operates at 2000 slices per minute
- Slice thickness range: 0.25 to 50.00mm
- Product temperature range: -20°C to +3°C
- Automatic portion size accurate to plus or minus 1 percent
- Features a round pressurized frame for maximum hygiene
- One of the widest throats available - a 400mm (16") x 160mm (6") slicing aperture
- Easily handles 1000mm long product or endless. Optional continuous feed grippers are customized to any length
- Automatic loading means increased throughput
- Automatic CIP (clean-in-place) available
- Vision modules for grading can be bolted on, eliminating the need for engineering in camera add-ons
- On-board sharpening supplied as standard
- Internet and LAN capable for servicing and productivity data export
- Specialist tools for cleaning not required
- Barrier free safety and hygiene features are state-of-the-art
- Continuous feed
- Automatic Grippe.

At www.titanslicer.co.nz you'll find video of the Titan 500 Slicer in action along with detailed specification drawings, a range of lease or purchase options, and extensive product support information.

TITAN IVS SLICER



OVERVIEW

The Titan IVS Slicer leads the world with real-time scanning that can grade and sort 2000 slices per minute at 97% accuracy to the human eye. Able to recognize fat to lean content and seamlessly grade output as primary or secondary product, the Titan IVS Slicer has revolutionized the field.

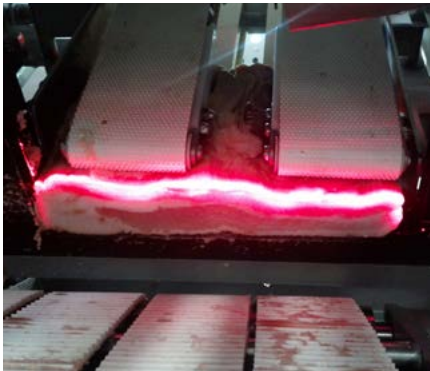
Emerging from four years of intense research and development, Titan's patented Involute Vision Technology,

which gives the IVS its name, delivers precise weight control and grading at the touch of a button. Along with unparalleled hygiene, absolute precision, maximum durability and optimum performance, Titan's IVS technology lifts processing capability to a new level.

Open frame construction and barrier-free guarding ensures that the Titan IVS achieves CAT 4 safety and optimum sanitation standards.

In 2012 Titan were proud to install the first of four high-speed 3D slicing lines for Maple Leaf Consumer Foods at its Winnipeg processing facility in Manitoba Province, Canada.

KEY FEATURES:



- Rapid real-time scanning at 97% accuracy to the human eye. Grading and defect recognition as standard



- Precise weight control and grading at the touch of a button



- Automatic loading means increased throughput

SPECIFICATIONS:

- 2000 slices per minute
- Slice thickness range: 0.25 to 50.00 mm
- Product temperature range: -20°C to +3°C
- Automatic portioning accurate to plus or minus 1%
- Round pressurized frame for maximum hygiene
- 400mm (16") x 160mm (6") slicing aperture - widest throat available!
- 1000mm long product or endless. Continuous feed grippers customized to any length
- Automatic loading for increased throughput
- Automatic CIP (clean-in-place) available
- Vision modules for grading that bolt on, so no engineering is required to add a camera
- On board sharpening supplied as standard
- Internet and LAN capable for servicing and productivity data export
- Specialist tools for cleaning not required
- Barrier free safety and hygiene features are state-of-the-art.

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

TITAN SLICER COMPAC



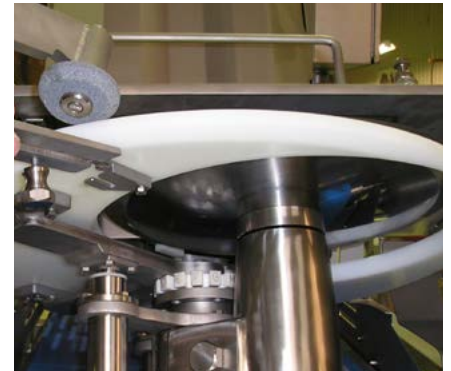
OVERVIEW

The Titan Slicer Compac is designed for mid-range producers looking for a premium slicer that is small in size and high in value. Benefiting from the development of larger Titan Slicing Systems, the Titan Compac is packed with features usually found only at the top of the market.

With single person operation, touch screen controls and easy preset product settings the Titan Slicer

Compac takes the guesswork out of processing a wide range of meats, fish, dairy products and other slicing inputs. Arguably the most cost effective industrial slicer on the market world today, the Titan Compac Slicer delivers outstanding value without compromise.

KEY FEATURES:



- Large slicing aperture
160mm x 380mm
- Touch screen controls incorporate
preset product settings
- An independently controlled orbital
blade system

SPECIFICATIONS:

- A compact size to suit the tightest situations
- 2400mm length x 1620mm high x 1085mm wide
- Large slicing aperture 160mm x 380mm
- Slice thickness from 0.5mm to 20mm
- Slicing speeds from 40 to 140 head revolutions
per minute
- Independently controlled twin motor orbital
blade system
- Counts slices and presents in stack, shingle and shingle
group formation
- Suitable for a wide range of products
- Single person operation with touch screen controls and
easy preset product settings
- Constructed from high quality stainless steel framing
and premium food grade materials
- State of the art hygiene features and simple clean down.

TITAN TSLCIP-SERIES MOBILE CLEANING-IN-PLACE UNITS



OVERVIEW

The physical and micro-biological cleaning of pipelines and equipment is essential in the food, pharmaceutical and other processing industries. Cleaning-In-Place (CIP) allows hygienic cleaning between process runs, by the circulation of liquid cleaning solutions, without dismantling the system and its component parts.

Titan's TSLCIP series of industrial, mobile CIP units cover the whole range from elementary hand operated

equipment to sophisticated, fully automatic systems. They are all ready to-plug-in solutions, designed to the latest standards.

They offer optimal performance in a compact, manoeuvrable design.

As well as Titan's wide range of standard, modular CIP's, other units can be tailor-made to meet our customers' specific requirements.

Many optional extras can be integrated into the standard unit.

Some examples: protecting cover, fixed construction, insulation, air compressor, manhole, vent, automatic dosing unit, recorders for monitoring and traceability of the cleaning process, air handling and/or self priming scavenge pump, etc.

As well as Titan's wide range of standards and options, the TSL mobile CIP units can be tailored to meet our customers' specific requirements; the TSL-c.

KEY FEATURES:



- Solid, fully welded, stainless steel frame on two fixed and two swivelling, non-marking, synthetic wheels with ball bearings.
- Touch screen interface with user-friendly input, storage and monitoring functions and emergency stop.
- Cleaning agents: drums containing cleaning agents (chemicals, detergents and disinfectants) are placed on a frame.

SPECIFICATIONS:

- 300 litre vessel made of heavy duty, cold rolled (2B) stainless steel plate, fully pickled and passivated. The TSLCIP is also available without vessel or with a second tank for recovery of cleaning
- Solid handle in stainless steel
- Stainless steel cover, protecting the heart of the system
- Water Supply: threaded brass, solenoid valves for the supply of cold and hot water, and a connection for the recycling of the cleaning solution
- Manhole: opening for inspection and cleaning
- Electrical heating elements of e.g. 2 x 7.5 kW allow heating from 20–60°C in one hour. A temperature limit switch is included
- Sensor for permanent temperature control
- Pressure transducer system for the accurate and continuous measurement of the liquid level in the tank
- Opening for complete drainage
- Stainless steel control panel complying to EN 60204-1, IP55 with integrated PLC
- Quick reacting, sanitary, stainless steel butterfly valves with pneumatic actuators
- EHEDG-certified, stainless steel centrifugal pump type Titan TSLCIP FP2 with overload and dry run protection for CIP-delivery to the system. A CIP-return pump – the TSLCIP CRP2 or SCP2 – can be easily integrated into the system
- Orbital welded stainless steel pipelines
- Electrical supply (3 x 400 V, 50 Hz in standard)
- Couplings: suitable pipe work connections for supply, return and drainage
- Supply of compressed air: quick coupling for the supply of compressed air. If no compressed air is available a compressor can be added to the system
- Dosing pumps: automatically controlled peristaltic pumps transport cleaning agents via flexible hoses
- Dosing point: dosing of cleaning agents into the water occurs in the vessel.

WEIGH MODULE



OVERVIEW

Titan unique belt weighing system is genuinely wash-down capable and has been built with food safety in mind to give optimum performance with minimum of user maintenance.

- Easy cleanability with modular plastic belting and removable decks
- Modular design throughout with common and interchangeable parts
- Zero clearance rejector permits installation in tight spaces
- Wash-down proof unit includes one of the most robust touch screens on the market
- Rated for use on salmon, fish, meat and cheese up to 2000 grams
- Up to 60 units per minute depending upon product length
- Minimal maintenance with features such as direct drive motors
- Production data can easily be provided to plant production systems
- Custom length weigh decks available
- Optional rejecters available for all sorting need.

PRE-TRIMMER SIDE STRAPPER



OVERVIEW

External to the slicer the trimmer is easy to clean and easy to clear blockages in the line without affecting the throughput of the slicing system.

- Flat bed is suitable for wide/flat products, while the bed's unique design provides greater stability and improved slice quality for a wide range of products with use of conveyor driven feed. Maximum aperture size 160 mm high x 380 mm wide
- Maximum product length 1600 mm as standard, additional length can be accommodated
- Trimmer Blade diameter 255 mm

- Optional Hard Chrome or Teflon coated blades
- Pre trim thickness 0.25 – 75 mm (product dependent)
- Maximum trimmer speed variable up to 800 revolutions per minute. Blade speed range 40 to 800 rpm
- Product temperature range -8°C (17.6°F) to +5°C (41°F), (product dependent)
- 6 Inch control touch panel with USB back up
- Automatic adjustable width controlled from program settings
- On board ethernet for remote communication diagnostics carried out over the Internet
- Productivity statistics captured and displayed automatically, including idle time per shift, downtime and downtime cause per shift
- 1000 user configurable & password protected auto program settings.
- Operator friendly touch screen control panel
- Control electronics configured in readily available P.L.C. hardware.

CUSTOM CONVEYORS AND TURN KEY SOLUTIONS



OVERVIEW

Titan can offer a range of conveyor solutions custom made to meet your exact specifications. Our in-house design and manufacturing capability allows to take full control of any turn-key solution and ensure that your expectations and requirements are met or exceeded.

TITAN EASY CLEAN CONVEYORS AS STANDARD

- The packager conveyor is designed to simply interface the Titan Slicer directly to all the most popular brands of packaging machines
- The fully adjustable design enables smooth continuous product feeding directly off the conveyor into the packager with special consideration given to simplifying the manual feeding operation
- Removable belt without the need for tools
- Belt is high tech thermoplastic fabric free (easy clean) approved USDA/FDA and NSF-3A
- Powered by AC motor
- Conveyor overall dimensions 3244 mm long 1164 high and 460 mm wide usable belt
- Tilt end over packager die (allows easy quick die changes)
- Stainless steel construction
- Easy clean design.

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