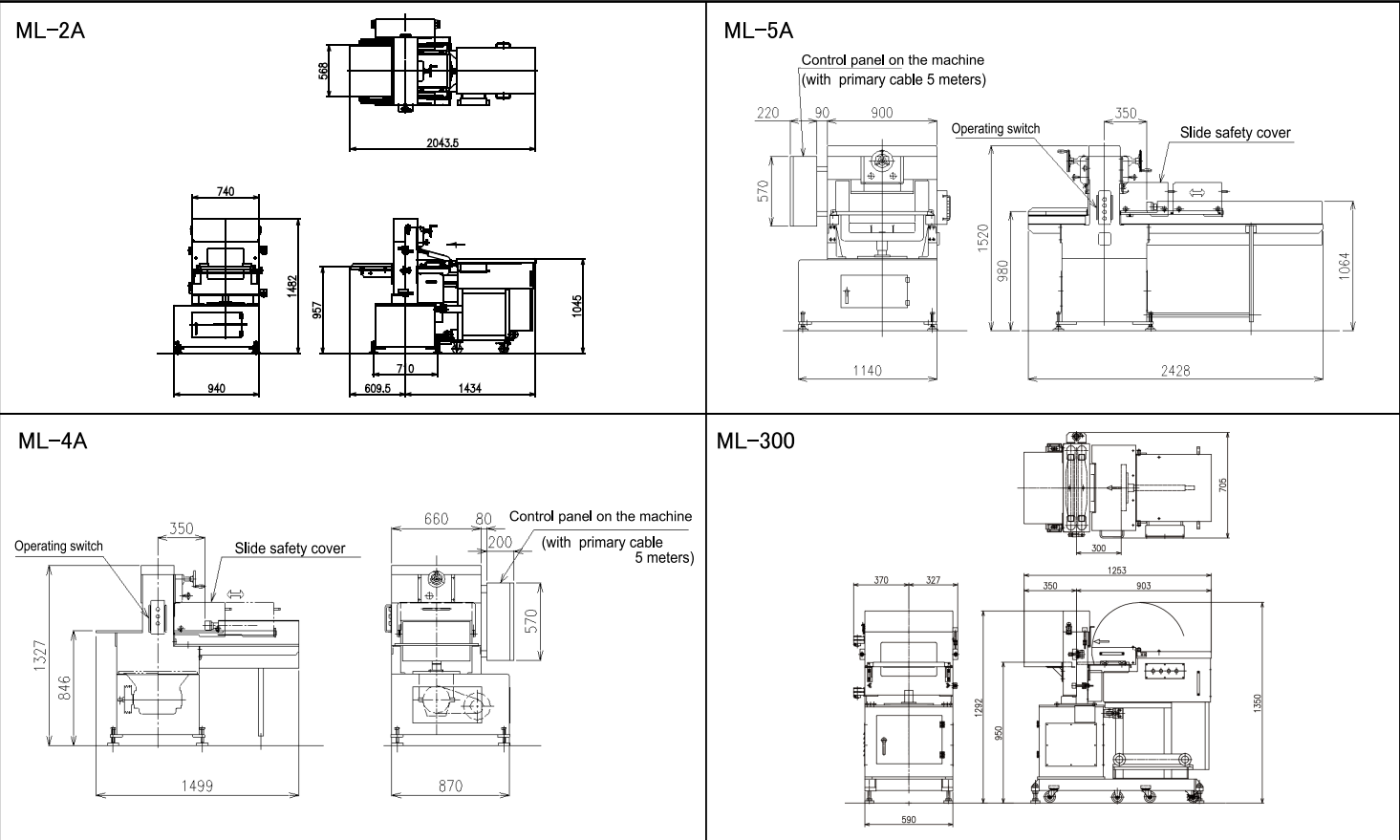


One-All Slicer

Dimensional Drawing



Specifications

Model	ML-2A	ML-5A	ML-4A	ML-300
Product maximum size	360W× 400L×130H	500W×300L×130H	360W×300L×130H	300W×250L×75H
Minimum size to be sliced	2.0mm~ Optional slice thickness by replacement of harpset	2.0mm~ Optional slice thickness by replacement of harpset	2.5mm~ Optional slice thickness by replacement of harpset	3.0mm~ Optional slice thickness by replacement of harpset
Capacity to be sliced	Ham, sausage 500 loaves/hr, fresh meat 2,160kg/hr	Ham, sausage 500 loaves/hr, fresh meat 3,300kg/hr	Ham, sausage 180 loaves/hr, fresh meat 1,080kg/hr	Vegetables, rolled egg, boiled fish paste 180 cycles/hr
Product pushing method	Motor type	Hydro check cylinder	Motor type	Motor type
Pushing strokes	450	350	350	250
Pushing speed	Variable speed	Variable speed	Variable speed	Variable speed
Required power	AC200V、3Phases、5.7kW	AC200V、3Phases、7.5kW	AC200V、3Phases、2.4kW	AC200V、3Phases、0.75kW
Required air	—	Q=110L/min P=0.5MPa	—	—
Dimensions	940W× 2043.5L×1482H	1140W×2375L×1520H	870W×1499L×1327H	705W×1253L×1292H
Machine weight	Approx. 850kg	Approx. 1000kg	Approx. 530kg	Approx. 370kg

Note) The blade flame can be cleaned and disinfected.
Note) Specifications and dimensions are subject to change without prior notice.
Note) Transformer might be needed depending upon the specifications.

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OSHIKIRI Website

One-All Slicer

One-All to slice the product one block with high speed
High production capacity and sharp slicing face



One-all for multipurpose application



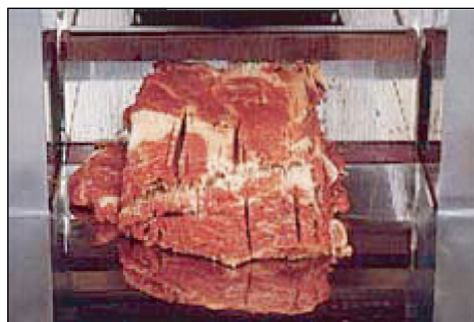
■ Roast Ham 2.0mm slice thickness



■ Bacon 2.0mm slice thickness



■ Roast Beef 2.0mm slice thickness



■ Chuck roast 3.0mm slice thickness



■ Beef Rib Roast 3.0mm slice thickness



■ Sirloin steak 10.5mm slice thickness



■ Pork Roast 10.5mm slice thickness



■ Scallop(past products)10.5mm slice thickness

Features

- 1,500 sliced ham/min. at 2.0mm slicing, capacity per hour will be 500 loaves/hr for Ham and 2.160 kg for fresh meat.
- Sharp sliced face by high speed slicing
- Minimum slice thickness is 2.0mm.
Desired slice thickness can be obtained by replacing the different slice pitch Harpset.
- Sliced face is not exposed as one-all slicing. It is sanitary
- Comparing with conventional disc slicer, the loss of production is reduced
- One-all slicer enhances the value of product.
One-all slicer can be applied for ham, sausage, fresh meat, fish and fish paste.



Safety cover

- More safety
- Safety cover is installed at infeed.
- The machine cannot be started unless safety cover is closed after feeding the Product.



■ Safety cover open (not possible to start)



■ Safety cover close (possible to start)

Replaced harpset

- Set the replaced harpset to the truck with caster.
- Slicing is reciprocating movement.



Lighter small type of one-all slicer ML-300

New lighter small ML-300 is developed for small capacity to meet the customer's request which conventional ML2A is too big

Two reciprocating harpsets (our large slicers already use this method) of ML-300, which are for slicing relatively soft products such as vegetables, rolled egg and boiled fish paste, enable to slice fish for sushi toppings and other fish without bones for sure.

