

Model SS21 Servo Slicer

Easy operation & easy maintenance

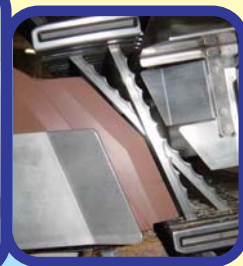
Pressing slicing thickness button completes automatic setting of optimum blade pitch and blade tension.

Automatic cleaner for lattice



Infeed roller slat conveyor does not accumulate bread crumb. The last loaf is securely fed to slicing section.

Model SS21 combined with Loaf Separator Model LSA. Servo motor facilitates smooth synchronization between loaf separator and wrapper.

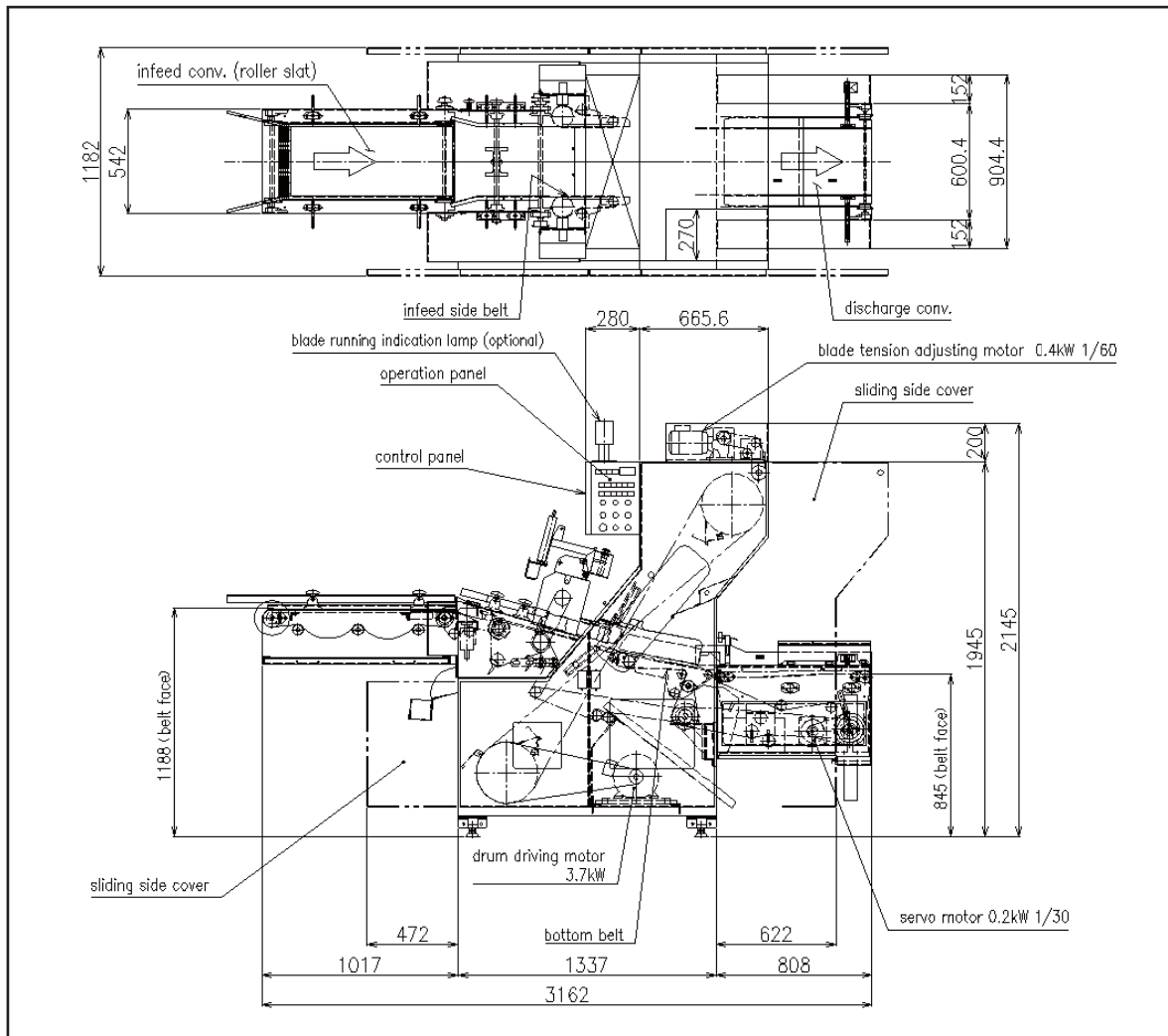


Easier product change-over as heel eliminating plate is not inserted into fingers.



Sliding cover for easier maintenance.

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Specifications

Capacity	20 loaves/min (3-pound loaf)		
Slice thickness	14 - 29mm		
Bread size	L 320mm - 385mm		
	H 105mm - 150mm		
	W 110mm - 180mm		
Power Source	AC200V 3Phases	Total motor output	4.42kW
Air consumption	300L/min		
Machine dimensions	1182 (W) X 3342 (L) X 2307 (H) for 4 - 8 pcs slice		
	1349 (W) X 3342 (L) X 2307 (H) for 4 - 10 pcs slice		
Machine weight	approx. 1500kg		

Note) Specifications and dimensions may be subject to change without prior notice.

Note) Supply voltage is in accordance with the one in the country machine is used.

Transformer might be needed according to the specifications.

OSHIKIRI MACHINERY LTD. <https://www.oshikiri.com/>

4, Kirihara-cho, Fujisawa-shi, Kanagawa, 252-0811 Japan
 Phone: 0466-44-6184 Fax: 0466-44-6187 E-mail: intl@oshikiri.com

Oshikiri Corporation of America

10425 Drummond Road, Philadelphia, Pennsylvania 19154-3898

Phone: 215-637-6005 Fax: 215-637-6041 E-mail: oshikiri-production@msn.com

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