

Noteworthy HACCP-compatible Model
Provided with a one-touch-detachable belt!

Mini Multi-slicer

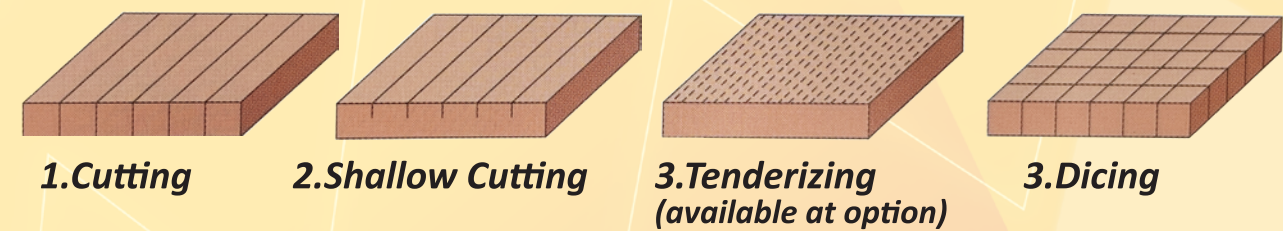
It is a machine developed for multi-purposed processing and sea food and edible meat in response to the need of users. It provides improved working efficiency, as a matter of course, good operability, easy maintenance and easy dismantling for cleaning thanks to high compatibility with HACCP, in addition to easy-to-use design in every phase.

MK-A (Standard)
Size: W585xD1264xH1040(mm)
Belt Width:220(mm)



Dismounting can be carried out to this extent without using a tool.

- ✓ A specially-treated multilayered blade momentarily cuts products with excellent sharpness.
- ✓ Products can be cut as they are without the need of troublesome work of thawing and partial thawing.
- ✓ Excellent operability enables even women workers to carry out easy and safety operation.
- ✓ One-touch detachable mechanism allows detachment of parts without using a tool.(replacement blade set,belt,drum,scraper,etc.that are brought in contact with products)
- ✓ Clean and simple because the whole belt can be washed.(Main body is made of stainless steel)
- ✓ No snaking of a conveyor belt.
- ✓ A blade and a conveyor are independently driven to allow setting according to every material.
- ✓ Safety-first design including interlocking mechanism and others.



A rich variety of Arrangement

MK for Serial Connection Line



Two Mini Multi-Slicers are connected in series and the raw materials are turned around on an intermediate conveyor for dicing.



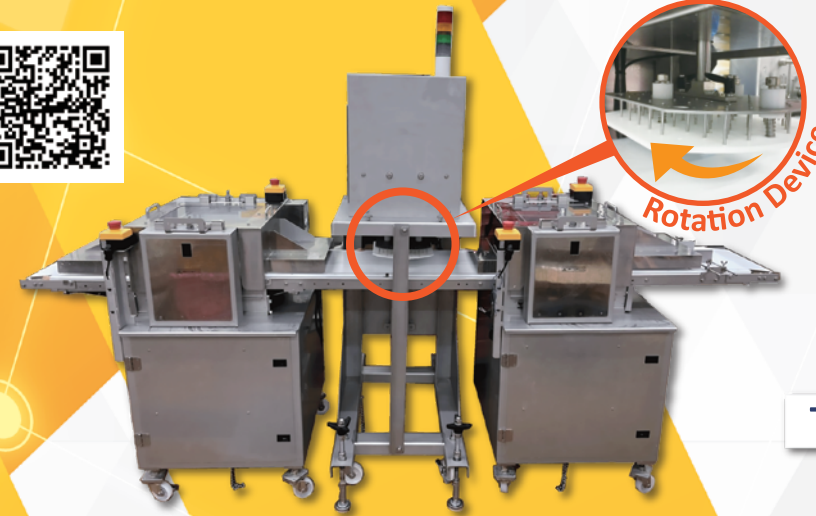
MK-L-shaped Line



Two Mini Multi-Slicers are arranged in an L-shaped for continuously cutting in vertical and lateral direction.



MK Serial-Connection Line with Automatic Rotation Machine



The Automatic Rotation Device connected with Two Mini Multi-Slicers is the best choice for dicing a large amount of material with small number of labor.

Tenderizing & Pressing Line

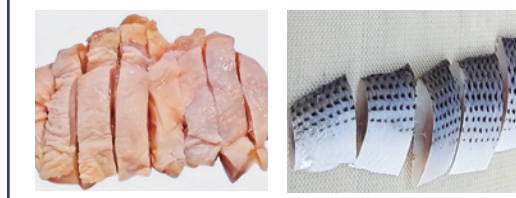


Mini Multi-Slicer is connected to Pressing Machine to carry out tenderizing and pressing in series.



Processed Examples

Cutting



Chicken

Fish

Dicing



Chicken

Squid

liver



Tongue



Tongue

Spicy Cod Roe



Spicy Cod Roe

Tenderizing



Pork loin

Shallow Cutting



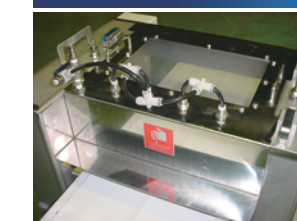
Tongue

Squid

It is Compatible with various uses by changing options.

Additional Equipment

Spray Unit

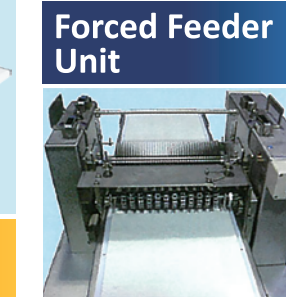


Water or alcohol is sprayed to disinfect a blade section



Extension Conveyor

Additional space on a conveyor can be obtained for serving products on trays.



Forced Feeder Unit

Products are held at an entrance to be prevented from deformation of their shapes in the cutting process.

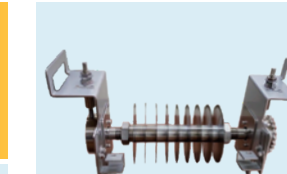


Horizontal Slicer

A blade is installed in a horizontal direction to allow processing of Koya Tofu (dried tofu) and cutting of rolled egg in stick-shape.

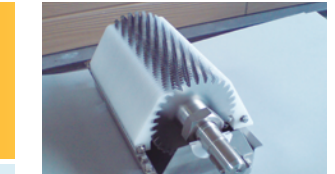
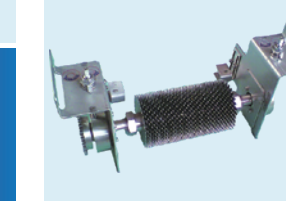
Replacement Blade

Round Blade & Tenderizer Blade



Replacement Blade Set for Tenderizing (Upper Blade)

Replacement Blade Set



Replacement Blade for Tenderizing (Lower Blade)

Model	MK-A	MK-B	MK-C	MK-F
Dimension	W585 x D1264 x H1040	W665 x D1264 x H1040	W815 x D1264 x H1040	W865 x D1264 x H1040
Belt Width	220mm	300mm	450mm	500mm
Conveyor Height	805mm			
Power Supply	3-phase AC200V			