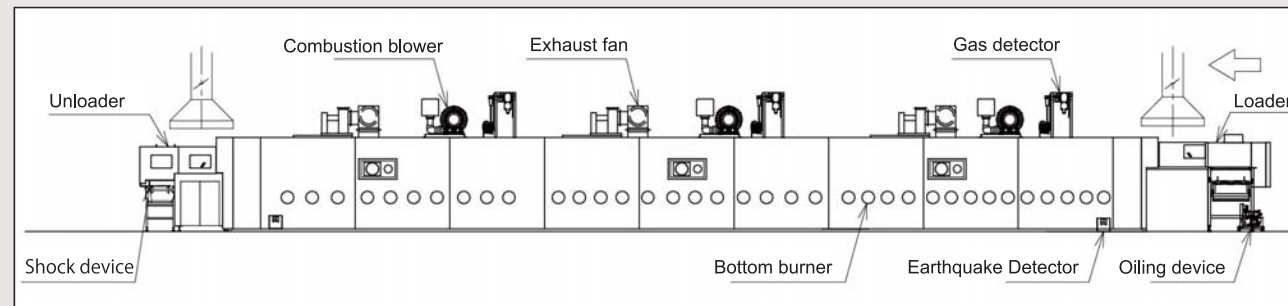


# White Bread Oven OG



## Specification table (reference capacity)

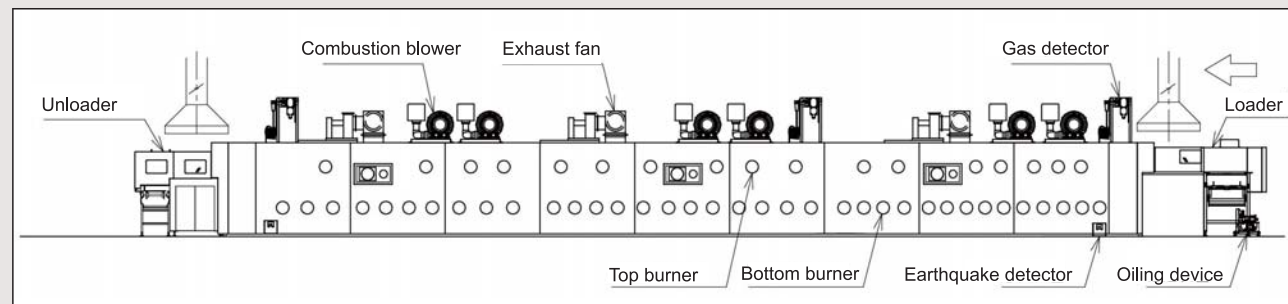
Bread tin capacity	Model	Overall width	Overall length	Estimated gas consumption	Estimated LPG consumption
3 across × 20 rows = 60 cases	Hi 1.65 × 10.0 GTB	2,900mm	14,000mm	11.5 Nm <sup>3</sup> /h	5.0 Nm <sup>3</sup> /h
⋮					
4 across × 30 rows = 120 cases	Hi 2.2 × 15.0 GTB	3,450mm	19,000mm	23.0 Nm <sup>3</sup> /h	10.5 Nm <sup>3</sup> /h
⋮					
6 across × 50 rows = 300 cases	Hi 3.3 × 25.0 GTB	4,700mm	29,000mm	57.0 Nm <sup>3</sup> /h	26.0 Nm <sup>3</sup> /h

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

Note) Transformer might be needed depending upon the specifications.

Bread tin size(520W × 450L); (3 rows cases)are assumed.

# Sweet Bread Oven OS



## Specification table (reference capacity)

Capacity for 6-slot baking pan	Model	Overall width	Overall length	Estimated gas consumption	Estimated LPG consumption
4 across × 20 rows = 80 pans	Hi 1.65 × 12.0 PTB	2,900mm	16,100mm	14.0 Nm <sup>3</sup> /h	6.0 Nm <sup>3</sup> /h
⋮					
6 across × 30 rows = 180 pans	Hi 2.4 × 17.0 PTB	3,650mm	21,000mm	28.0 Nm <sup>3</sup> /h	13.0 Nm <sup>3</sup> /h
⋮					
8 across × 50 rows = 400 pans	Hi 3.15 × 28.0 PTB	4,550mm	32,100mm	61.0 Nm <sup>3</sup> /h	28.0 Nm <sup>3</sup> /h

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

Note) Transformer might be needed depending upon the specifications.

In the case of 6-slot baking pan. (380W × 530L)

※If you require ovens for both white bread and sweet bread or have other requirements, please contact us for details.

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OSHIKIRI Website

22.07.20 OSHIKIRI P-154-6

# Direct Gas-Fired TUNNEL OVEN Model OG/OS



# Extremely safe

## Gas-supplied aspiration type

A mixture of air and gas is fed into the burner. This system has a safety feature where gas will not flow unless pressure-fed air is flowing.



▲ Combustion-related device

## Gas leakage detection/alarm system

If there is a gas leak, the air in the oven is sucked in and the system issues an alarm and closes emergency shut-down valves at the same time. Once the gas concentration exceeds 1/4 or more of the lower limit of explosion concentration, the alarm unit activates to close the emergency gas shut-down valves and stop the gas supply.



▲ Gas leakage alarm unit

## Automatic igniting device

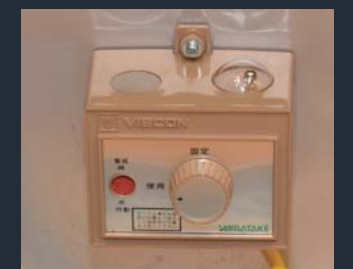
This device monitors spark discharge at ignition and burner flames during operation. If the igniting device senses poor ignition of the burners or flame loss during operation, it shuts off the gas valve installed for each burner and issues an alarm.



▲ Automatic igniting device

## Earthquake Detector

Two earthquake-sensing devices are installed beside the oven. They are activated when an earthquake with an intensity equivalent to level 5 on the Japanese scale occurs. Each of the devices issues an alarm and closes the emergency gas shutdown valves to stop gas supply at the same time.




▲ Earthquake Detector




### Proven combustion theory

### Superior heat control and design of oven interior structure

 Fine heat control

 Easy to operate

 High-efficiency baking system

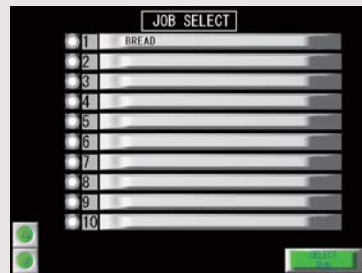
 Extremely safe

# Easy to operate

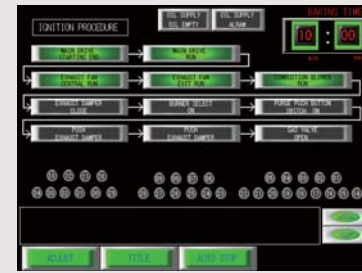
## Focus on easy operation

### Touch panel

Register up to 50 product types. You can specify temperature, convection, exhaust air, and all other settings on the touch panel. Burner control is available for each product type. Users are guided through operating procedures at ignition on the touch panel.



▲ Product registration screen



▲ Ignition procedure sequence screen

## Chain life is even longer

### Automatic lubricator

The automatic lubricator automatically indicates lubrication timing based on actual operation time. You can lubricate the chain simply by pressing the button, which significantly reduces the burden on the operator. A suitable lubrication cycle can maximize the life of the oven main chain.



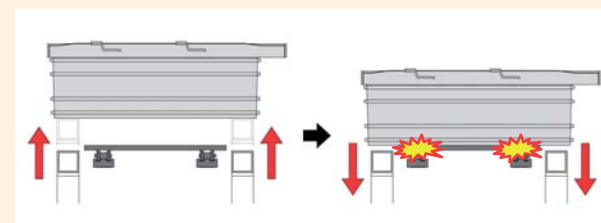
▲ Automatic lubrication point

## Key point from Oshikiri

### The best time for giving a shock to prevent the bread from caving in is immediately after baking

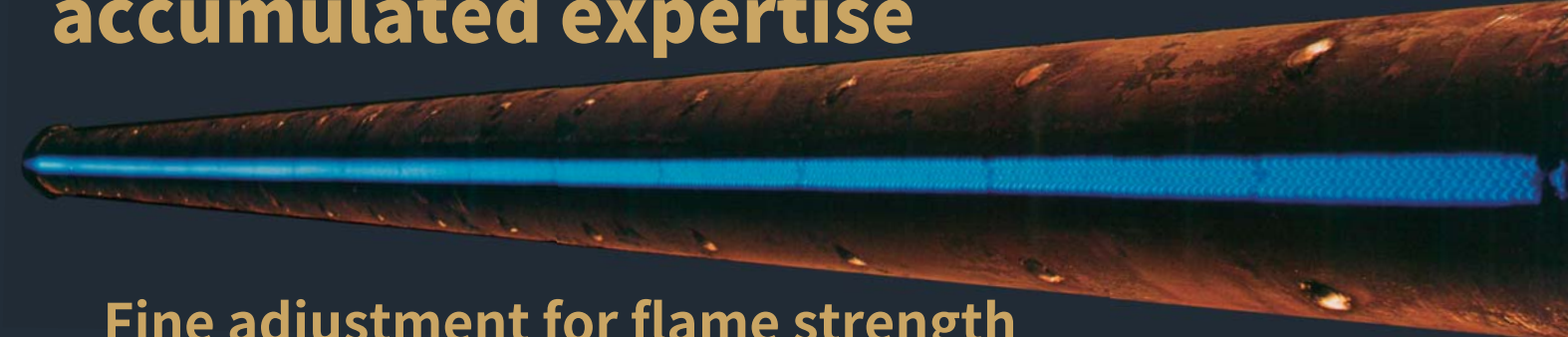
#### Unloader with a shock device

Prevent the bread from caving in by applying a shock to it on the eject conveyor with the lift bar immediately after baking. The shock device built into the unloader can apply a shock quickly. It is a space-saving and safe mechanism.



▲ Shock device working principle

## Promises consistent baking through accumulated expertise

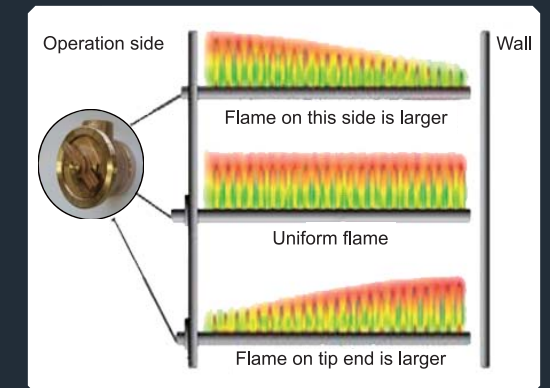


### Fine adjustment for flame strength

#### Oshikiri's specialty burner

Oshikiri's design is based on exhaustive knowledge of burners, from flame adjustment mechanisms to burner tips. This enables you to precisely adjust flame strength.

Flame strength positions can be adjusted by just turning the knob at burner head.

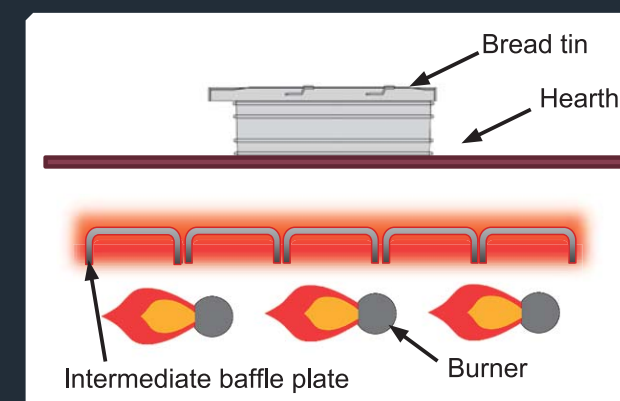


▲ Flame strength positions can be adjusted by just turning the knob at burner head.

### Intermediate baffle plate

#### Promises consistent heat in the oven

The intermediate baffle plate is Oshikiri's unique structure for achieving consistent temperature distribution from burner flames. Utilizing radiant heat to promote oven spring (bread growth) and leads to more stable temperature control in the oven.

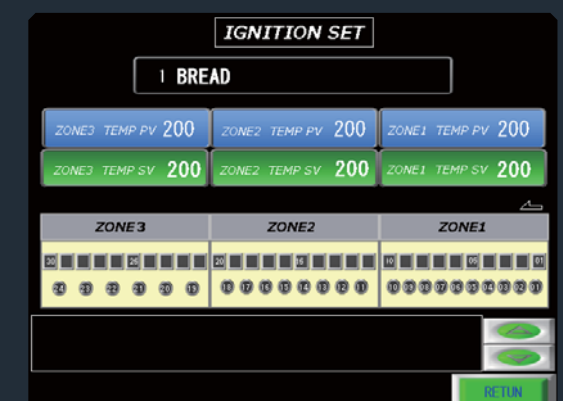


▲ The intermediate baffle plate's thermal storage and heat radiation improve baking quality (also applies to sweet bread)

### Visual control in the oven

#### Tracking system

Product locations are recorded and displayed on the touch panel. When there are no products, the energy-saving function (scaling back burner combustion) kicks in to reduce gas consumption.



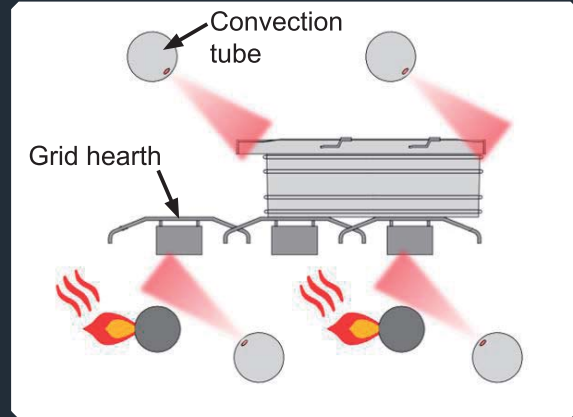
▲ Tracking system screen (Top heat included for sweet bread)

# OG (White Bread)

## Fine heat control prevents uneven baking



## High-efficiency baking system



▲ Blows and stirs hot air from top and bottom of the oven to induce forced convection

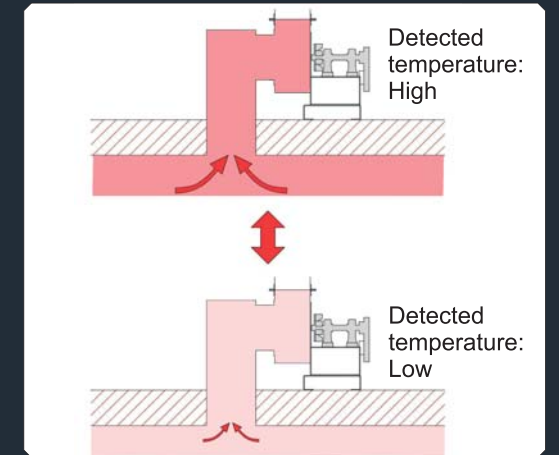
### Delivers outstanding baking Top/bottom convection system

Combination of hearth structure and convection that provides easy passage of hot air achieves outstanding baking performance with superior heat distribution. The strength and direction of hot air in the oven are adjustable to give products with required baked color or baking levels.



### Gas consumption reduced by 3% Automatic control for exhaust air

The oven has a mechanism for feedback control of exhaust air temperature to minimize exhaust heat. This also suppresses burner flame strength, which reduces gas consumption by about 3% (compared with our existing products).



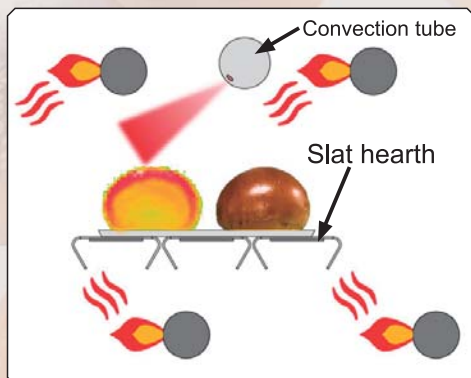
▲ The exhaust air are controlled automatically through feedback of the exhaust heat temperature

# OS (Sweet Bread)

## Easy baked color adjustment

### Convection system for sweet bread

Convection tube located above products blows hot air to control baked color. The strength and direction of hot air can be adjusted from the control panel, Hence fine adjustment for the baked color is easy.

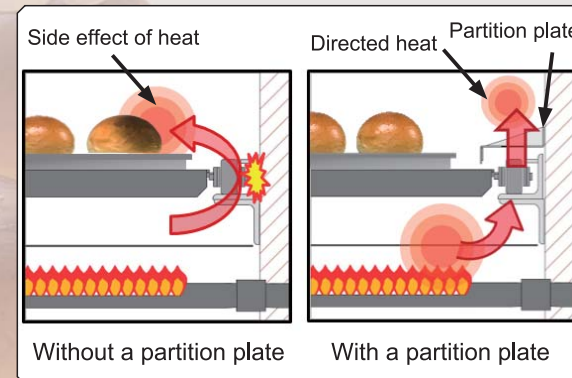


▲ Convection device working principle

## Effective for heat stabilization in the oven

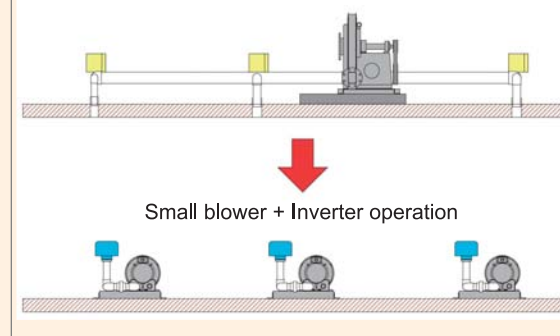
### Side partition plate

Directs bottom heat from an opening at the side partition plate over the running chain to eliminate the burn risk in order to reduce product loss.



▲ Effect of the side partition plate

Large blower + Motor-powered pressure-regulating valve



Distributed blowers + Individual inverter control

## Power consumption reduced by 50%

### Distributed combustion blowers

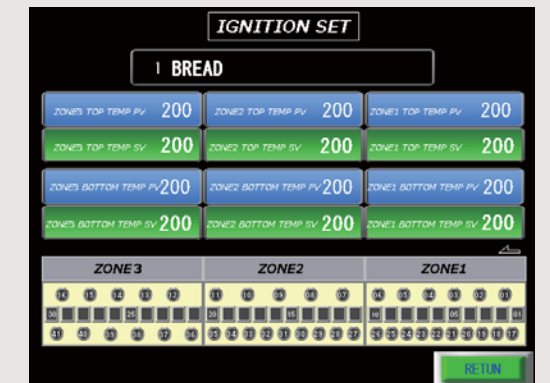
Combustion blowers for supplying the burners with necessary air are distributed in each zone, and the required air volume is controlled by operating individual inverters. This can reduce annual power consumption by about 50% (compared with our existing products). This system also makes operation and maintenance easier.

## Efficient baking, even for a wide variety of products Exhaust air cooling system

Large ovens such as tunnel ovens are excellent at storing heat. However, they take a long time to cool down.

The following three characteristics have made it possible to quickly track correct temperatures.

- ① Automatic reduced burner operation
- ② Quick operation control of the exhaust air fan
- ③ Cooling fans to moderate oven temperature



▲ Temperature control screen