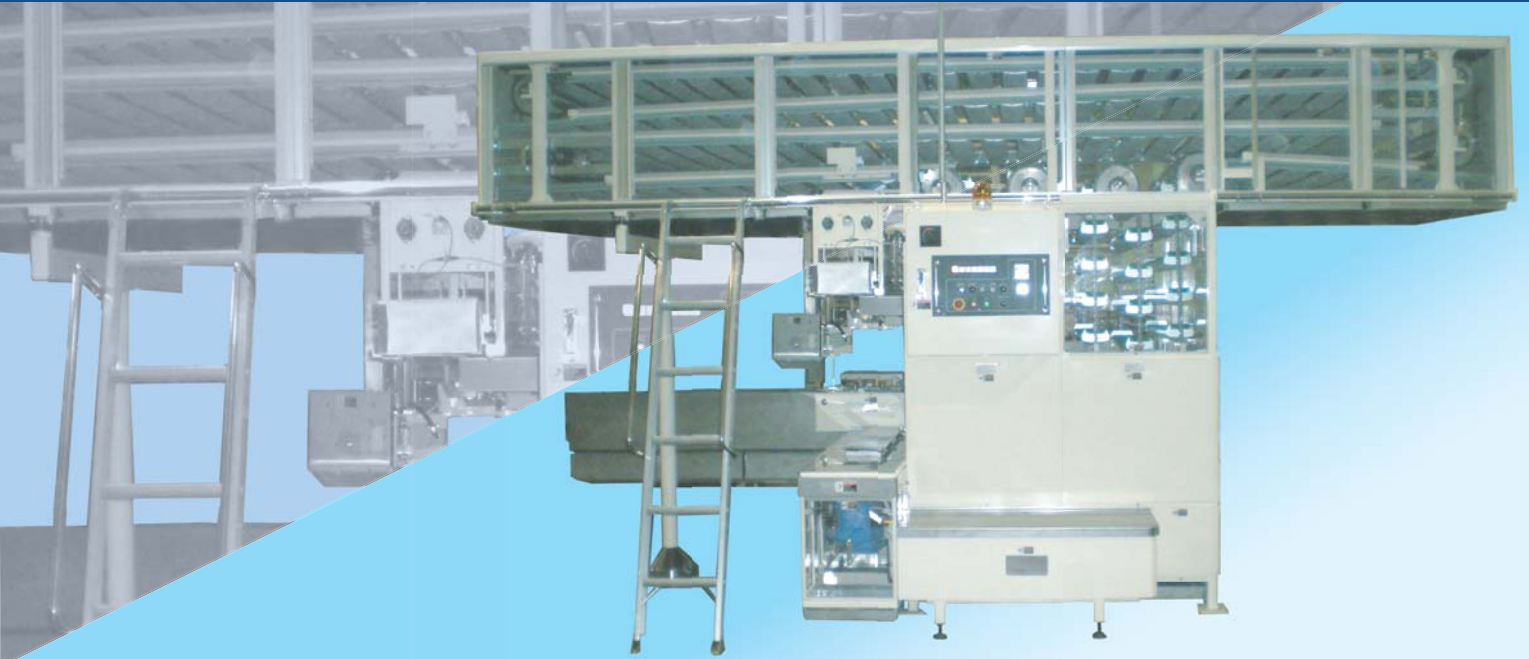


Model PGS/PQS Intermediate Proofer



Model PGS

Every component assures you satisfactory function for better dough quality. Available for various type of dough, e.g. bread, bun, or roll.



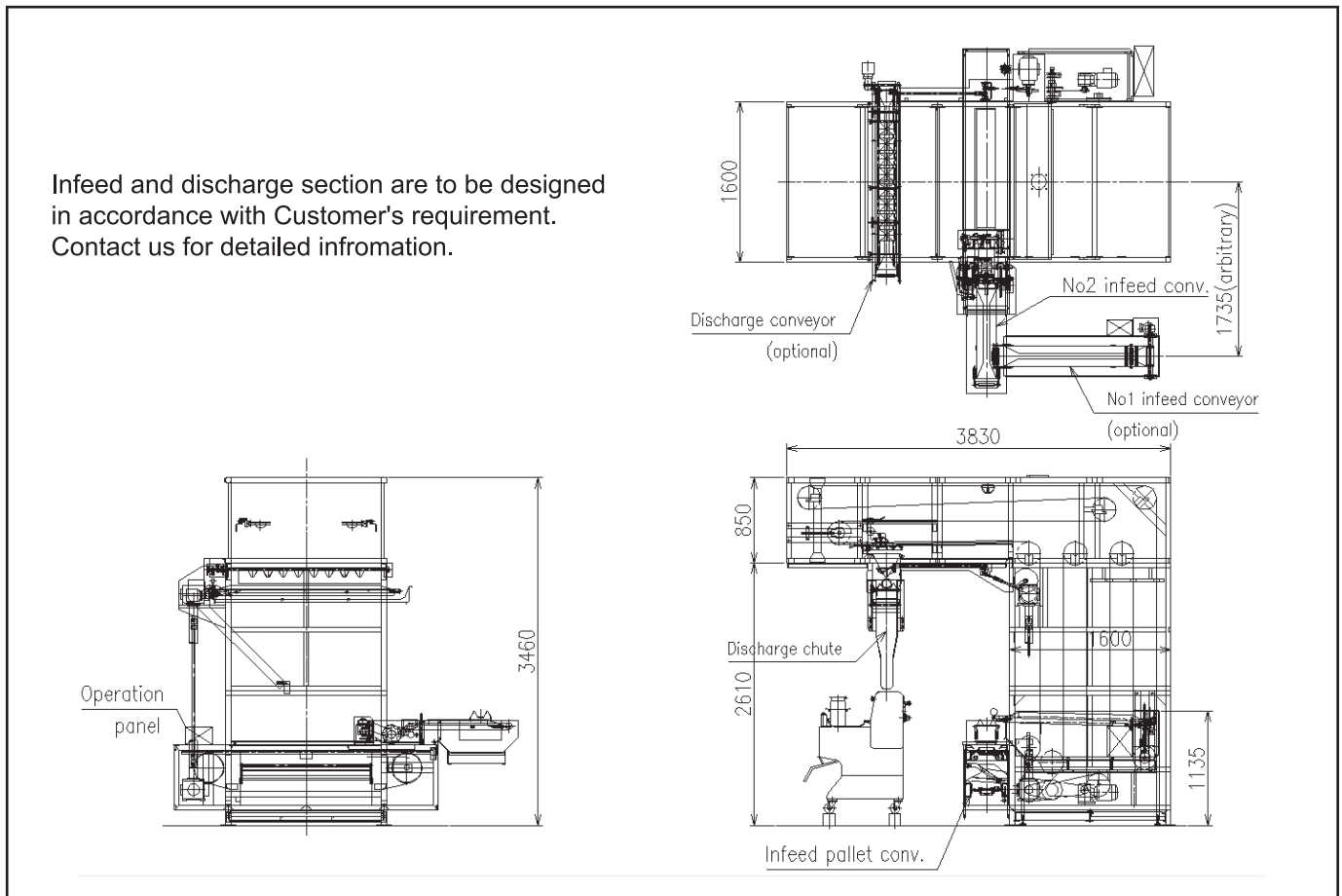
Model PQS

OSHIKIRI

Intermediate Proofer

Model PGS/PQS

Model PGS PQS sample dimensions



Specifications

Model	No. of pockets	Dough weight	Type of infeed	Rotation	No. of invalid trays	Capacity(pcs/h) (15 min. proofing)	Main motor
PGS	8	30 - 400g	Pallet	1 rotation	14	2,100 - 6,600(8P)	0.75kW 4P 200V (~180B)
	12					3,050 - 9,700(12P)	1.5kW 4P 200V (188B~)
PQS	8	30 - 300g	Pallet	1 rotation	17	2,600 - 8,300(8P)	0.75kW 4P 200V (~185B)
	12					3,850 - 12,150(12P)	1.5kW 4P 200V (205B~)

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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