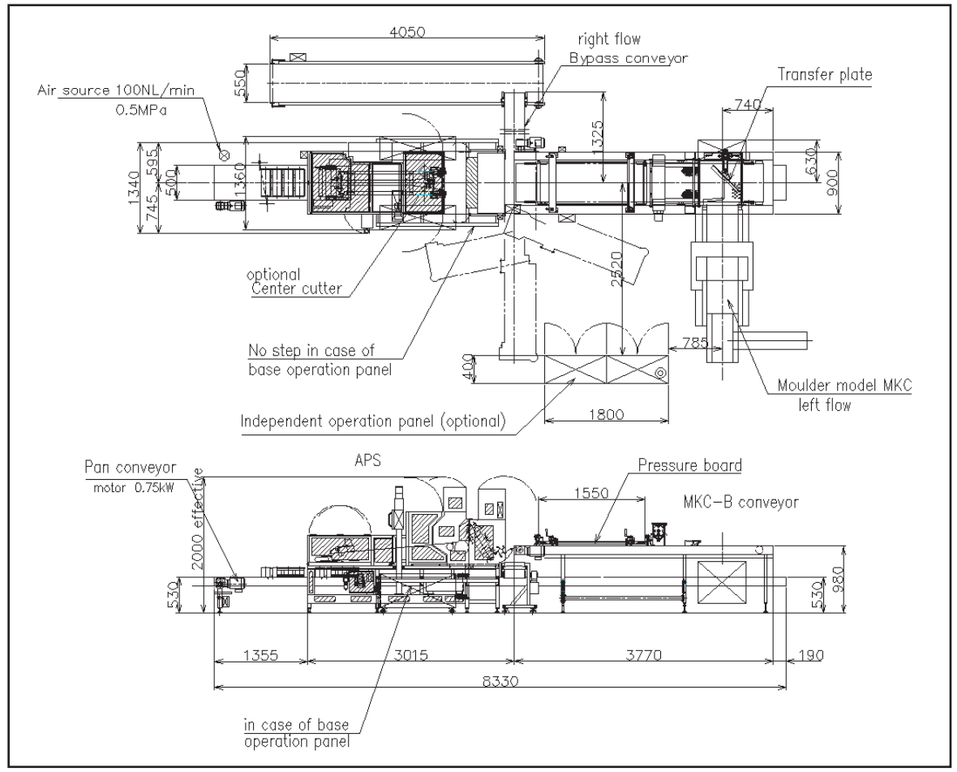
# Automatic Bread panner　　Model APS




■*APS specifications*

Capacity: 4320 pcs/h, 3 pcs/pan, proofer capacity
Dough weight: 460 - 520g
Dough shape: "M" shape
Pan size (mm): L370 - 400 W100 - 130 H110 - 140
Dough size at Moulder exit (mm): Roll dia. max 50
length 430 - 500
Power Source AC200V 3Phases
Motor output:
Centering unit 0.6 kW (servo motor)
Drum & dough receiving holder 0.4 kW
Bypass conveyor 0.2 kW
Work conveyor 0.2 Kw
Side claw 0.6 kW (servo motor)
Crank 0.6 kW (servo motor)
Swing conveyor 0.4 kW
Total 3.0 kW
Air required: 100 Nl/min (490 kPa)
Machine weight: approx. 2500 kg

■*MKC-B conveyor specifications*

Conveyor belt width: 600mm
speed: 20～60m/min
Pressure belt width: 652mm
material: cotton + felt
Power Source AC200V 3Phases
Motor output:
Conveyor 0.75kW
Flour duster 0.09kW
Total 0.84 kW

■*Optional items*

- Folding tip end type bypass conveyor
- Center cutter $\phi$160mm 40W
- Revolving independent operation panel/ control cabinet
- Motor driven pressure board speed 3.8 - 11.3m/min 0.2kW
- Lift-up type pressure board
- Lift-up type transfer plate

Note) Specifications and dimensions are subject to change without prior notice.
Note) Transformer might be needed depending upon the specifications.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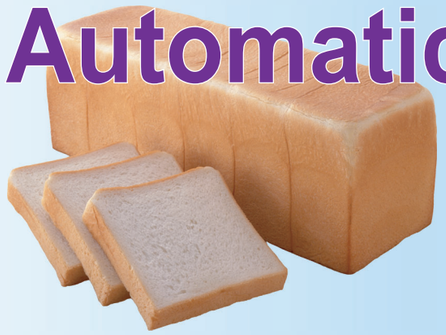
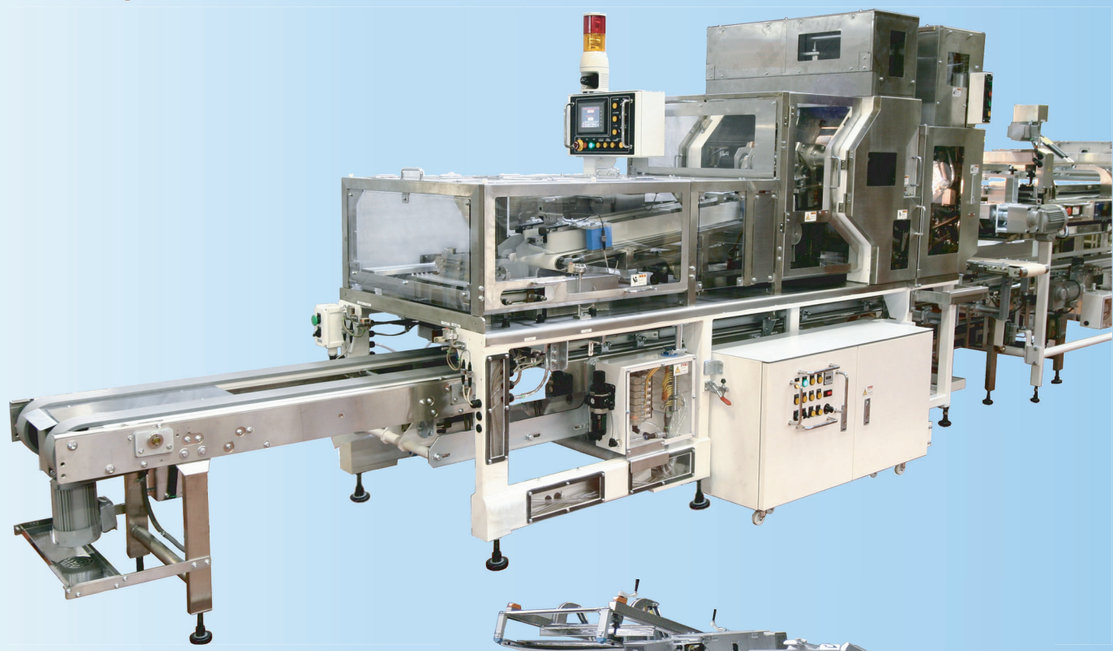
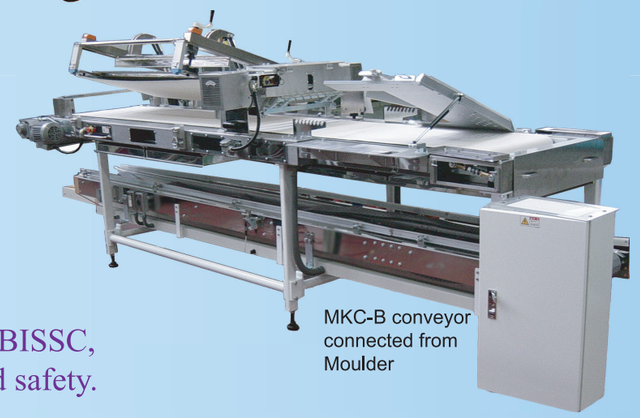
25.03.24 OSHIKIRI P-054-6

# Automatic Bread Panner

## Model APS







MKC-B conveyor connected from Moulder

Keeping sanitation standard of BISSC, contributes to reliability of food safety.

Easy maintenance achived by eliminating unnecessary frames or covers as well as by applying see-through cover.
Lower operation noise and longer life.

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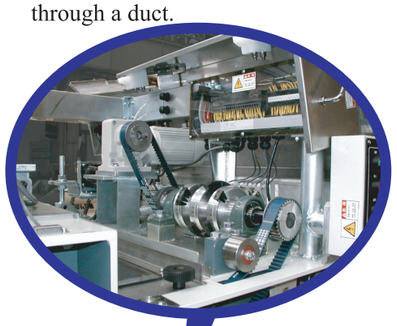
# Automatic Bread Pannner

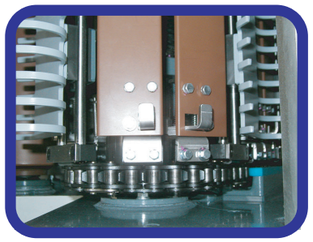
Double door for safery cover.

60mm clearance underneath the swing conveyor eases vacuum cleaning.

Operation panel with touch screean for easier setting change is accessible from both left and right sides.

Easy cleaning achived by the driving section set up on top to eliminate base structure and intensive wiring going through a duct.





A cover between dough receiving holders is removed by one-touch to easily clean inside.

Detachable bypass conveyor. Folding tip end is available as optional.

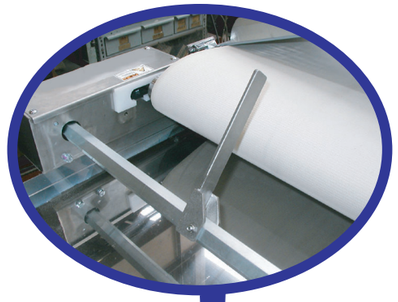
Optional center cutter is available for the moulding section.

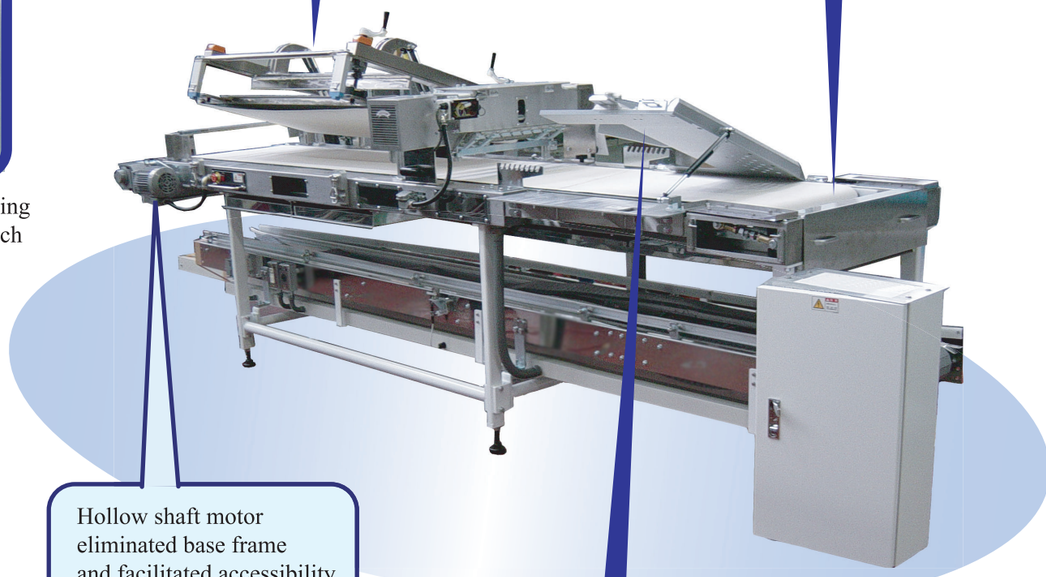
Revolving air device box and control cabinet facilitates accessibility underneath of the pan conveyor.

# Moulder

Lift-up type motor driven pressure board (optinal). Saves time to remove for cleaning.

Optional Quick-Release device loosens the belt by one-touch to clean inside of the belt.





Hollow shaft motor eliminated base frame and facilitated accessibility to pan conveyor.

Lift-up type transfer plate (optional). Saves time to remove for cleaning.