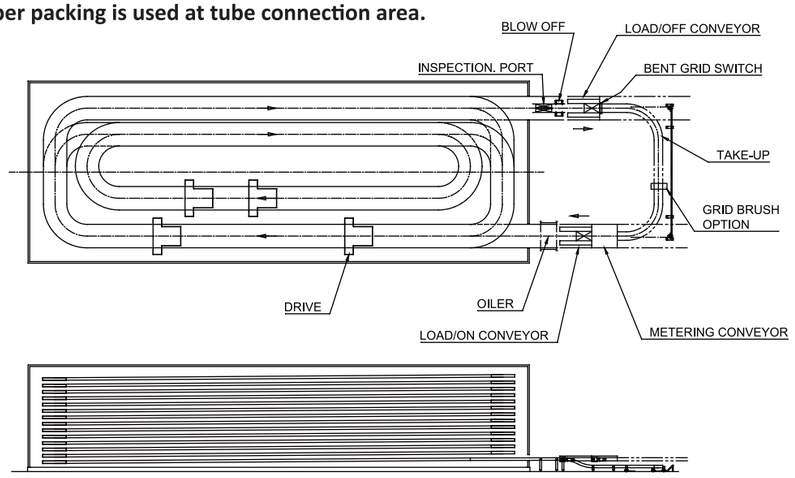
Endless type FINAL PROOFER & OVEN

FINAL PROOFER

DOUBLE OVAL

Catch pans are mounted at each tier inside. Bottom infeed, bottom discharge
Rubber packing is used at tube connection area.

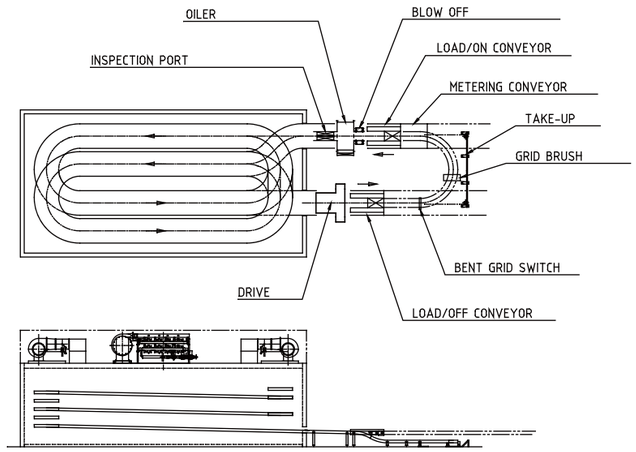


DOUBLE OVAL (bottom in / bottom out)

OVEN

DUAL OVAL

Bottom infeed, bottom discharge. Automatic ignition burners
Convection (hot air circulation) system. Zone Control



DUAL OVAL (bottom in / bottom out)

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/

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10425 Drummond Road, Philadelphia, Pennsylvania 19154-3898
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19.07.08 OSHIKIRI P-236-3

OSHIKIRI

Endless type FINAL PROOFER & OVEN

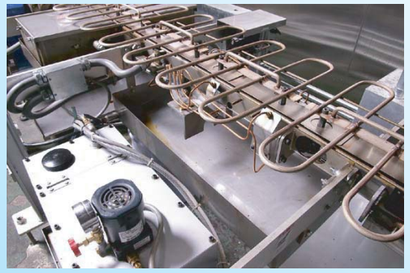
Inside the FINAL PROOFER

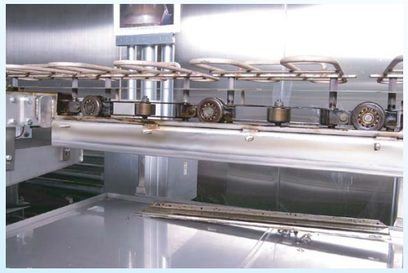
No contamination because of catch pans inside.

Inside the OVEN

Auto oiler for chain

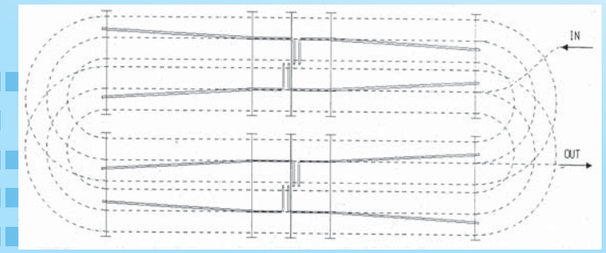
It automatically lubricates at 9 points with timer setting.





ZONE CONTROL

Optimum baking conditions can be set because of burner zone control (1 loop = 1 zone)



LOAD/ON section

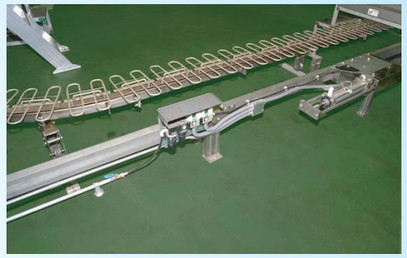
DRIVE section

Electric Motor Drive (inverter)

LOAD/OFF section

TAKE-UP section

Take-Up section is located outside.
Easy maintenance and inspection.

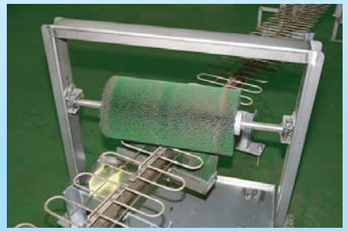


Convection (hot air circulation) system

Hot air at the top of oven is sucked and blown to baking tins by blower.
This system increases temperature of baking tins more effectively and promotes to form thinner crust comparing with conventional method.
Thus, it is useful to measure against caving.

GRID BRUSH

Brush can be easily removed.



Top of oven