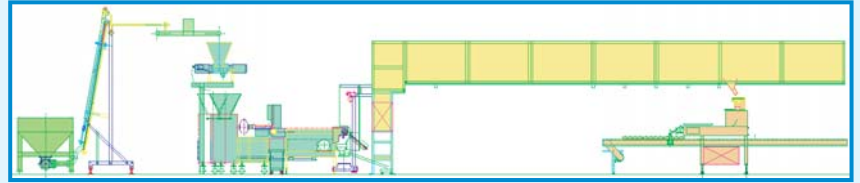


Bun Line

Washable!

High speed!

Accurate!



ドゥポンプ DO PUMP ドゥフロー DO FLOW 分配器 DISTRIBUTOR 分割丸め機 DIVIDER ROUNDER プルーファ PROOFER モルダーパンナー MOULDER PANNER



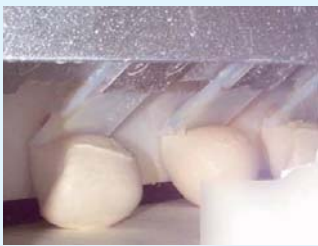
Divider tunnel

- ▶ UHMW single auger design
- ▶ Stainless steel tunnel - hygienic, anti-rust
- ▶ Vacuum system with venturi style



Manifold

- ▶ Manifold with transparent cover
- ▶ Handle for volume adjustment
- ▶ Easy disassembly and cleaning



Rotary knife

- ▶ Cuts spherically by rotary motion
- ▶ Individual UHMW knives easily replaceable



Rounder

- ▶ Bed with cooling jacket
- ▶ Pivot mount type, Lifted by air cylinder, easy maintenance
- ▶ Easy to exchange belt



Rounder bar

- ▶ UHMW rounder bar
- ▶ Easy to replace edge bar
- ▶ Spring load - hygienic



Proofer rotary gate

- ▶ Positive transfer with servo drive
- ▶ UHMW trays with rough top surface



Flour reclaim

- ▶ Equipped with sifter and 3 sets of screws



Moulder-Roll sheeting

- ▶ Teflon roller for sticking prevention
- ▶ Variable speed adjustment



Roll Panning

- ▶ Pan indexer - belt/magnet type
- ▶ Continuous panning with gate



Bun Panning

- ▶ Continuous panning with finger chute



Flour Remover

- ▶ Removes bottom flour with two nozzles for each dough piece

Capacity

Capacity	Maximum handling	Equipment	Dividing weight
12000 - 30000pcs/h	2250kg/h	4 rows	30 - 130g
18000 - 45000pcs/h	3400kg/h	6rows	
24000 - 60000pcs/h	4500kg/h	8rows	

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.

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