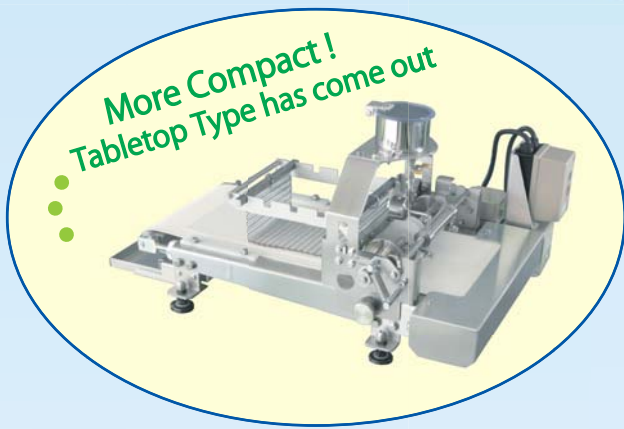


# Model CRS Croissant Curler

## *Beautiful Mold*

*with easy operation*



More Compact!  
Tabletop Type has come out

- Able to increase number of rolls
- Easy to move because of the compact and light weight
- Easy to clean by removing each unit
- Easy and safe for the first time users

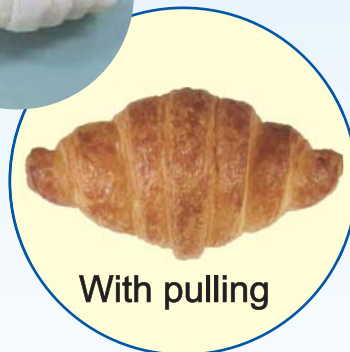


1. Put in the croissant dough into Croissant Curler.



2. Finish !

• • • •  
**Easy** to increase the number  
of rolls by pulling the dough.



With pulling

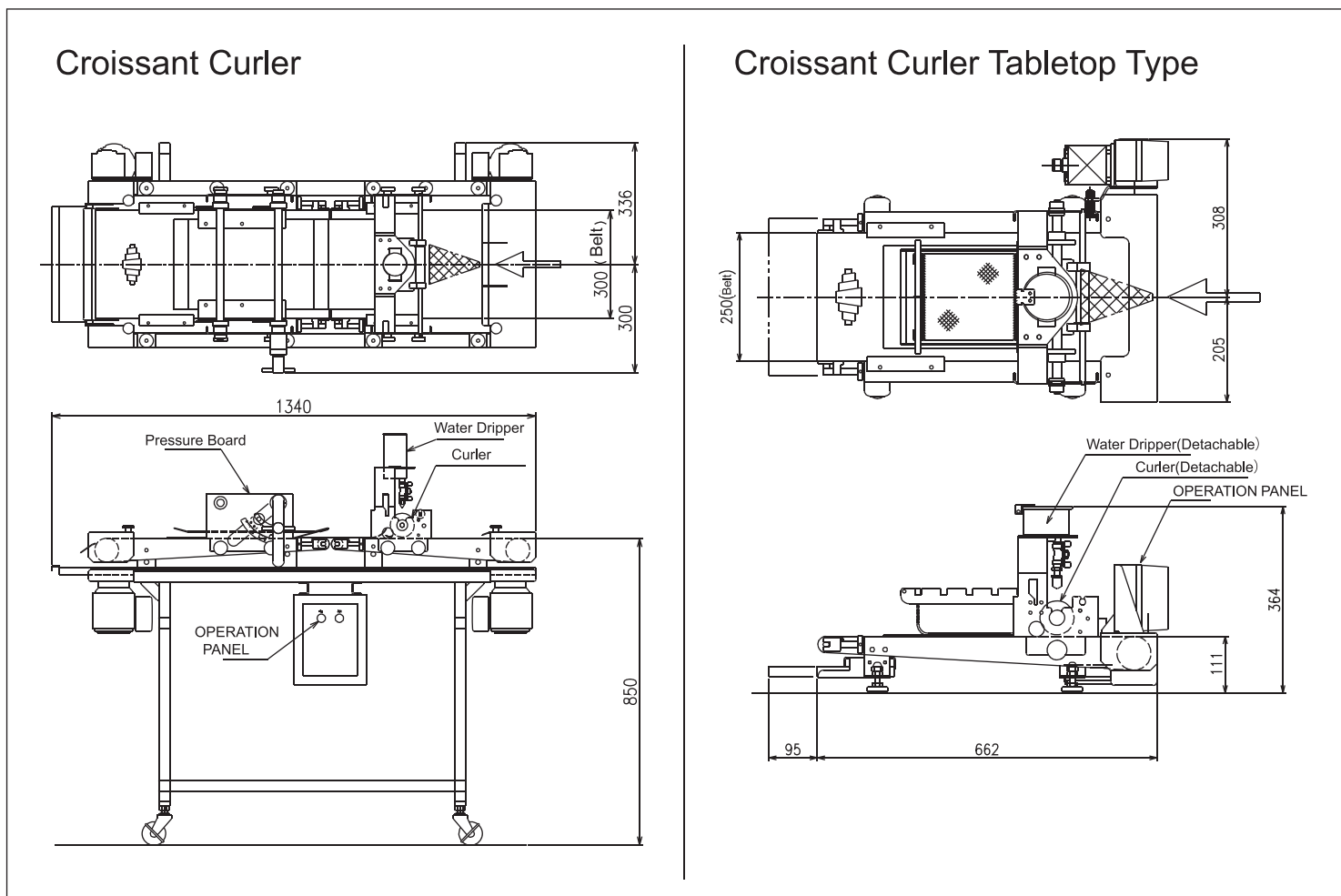


Without pulling

# Croissant Curler

# Model CRS

## ■ Dimensional Drawing



## ■ Specifications

Croissant Curler Model CRS	
Capacity	Manual operation 1200pcs / h (1pc in 3 sec.) 1800pcs / h (1pc in 2 sec.) Pulling the dough adversely affects the operation capacity
Power	AC200V 3Phases
Capacitance	0.2kW (60W for Tabletop Type)

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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