

**Model D**

# **Dough Divider "Dilead"**



**Precision dividing**  
**Wide scaling range**

## **Optimum speed for conveying dough**

Speed changer of the first conveyor eliminates doubling of large dough pieces.

## **Safety devices**

Shear pin protection prevents damage to the knife.  
All covers are secured with safety limit switches.

## **Standard equipment**

All stainless steel exterior and oil pan with drainage for sanitary operation.  
Automatic lubricator distributes suitable amount of oil to all sliding points.

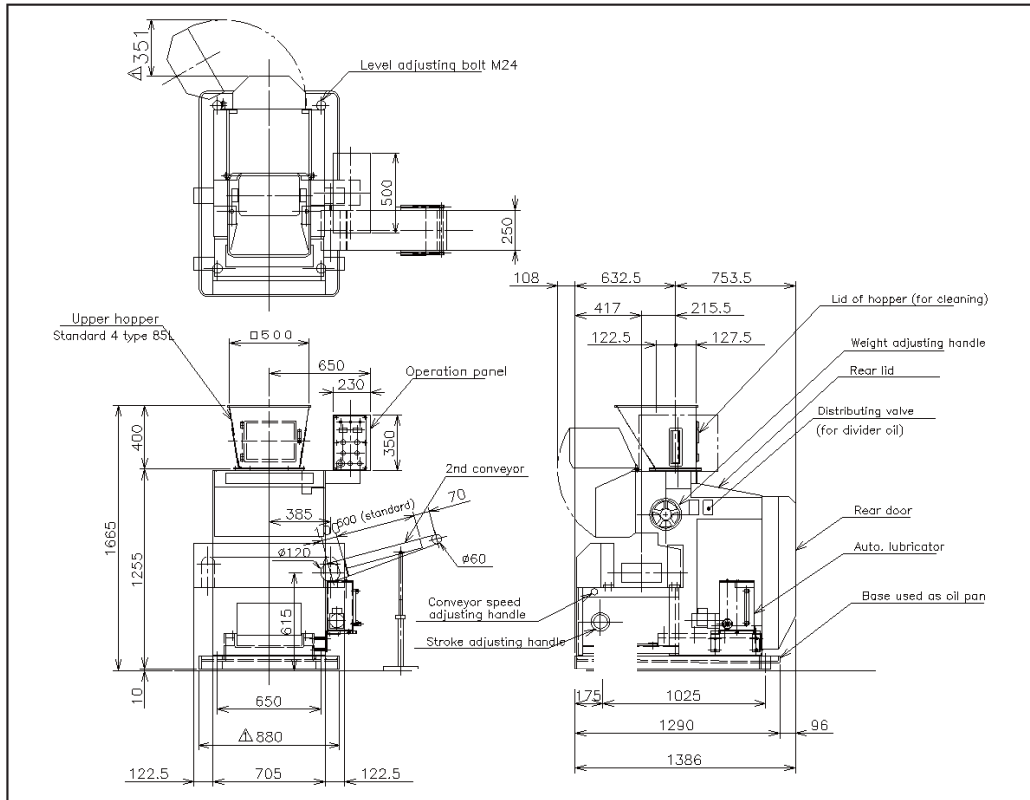
## **Optional items**

Exchangeable no. of pockets (optional item) facilitates production of multiple types of bread.  
Very easy pocket exchange takes just 20 to 30 seconds.

**OSHIKIRI**

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## Specifications

Model	Standard (fixed no. of pockets)						
	D2C	D3C	D4C	D4	D5	D6S	
No. of pockets	2	3	4	4	5	6	
Dividing weight	soft dough(g)	100-600	70-390	50-290	30-265	30-215	25-146
	stiff dough(g)	120-1000	80-680	60-480	45-310	35-250	30-170
Capacity (pcs/h)	960-3000	1440-4500	1920-6000	1920-6000	2400-7500	2880-9000	
Strokes	8 - 25 strokes/min variable						
Power Source	AC200V 3Phases						
Motor	Main Motor : 2.2kW 4P , Oiler : 40W						
Dimensions	D1390 × W1490 × H1665mm						
Machine weight	Approx.1300kg						

Model	Optional (exchangeable no. of pockets)								
	A2/4		A3/6		C2/4		C3/6		
No. of pockets	2	4	3	6	2	4	3	6	
Dividing weight	soft dough(g)	80-500	30-245	45-320	20-140	150-600	55-275	100-390	35-150
	stiff dough(g)	100-600	50-270	70-380	45-150	200-890	85-330	150-550	55-160
Capacity (pcs/h)	1200-3000	2400-6000	1800-4500	3600-9000	960-2400	1920-4800	1440-3600	2880-7200	
No. of strokes / min.	10-25		10-25		8-20		8-20		
Power Source	AC200V 3Phases								
Motor	Main Motor : 2.2kW 4P , Oiler : 40W								
Dimensions	D1390 × W1490 × H1665mm								
Machine weight	Approx.1300kg								

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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