

Model DK

Bread Divider



Precision dividing
High Durability

Variation mechanism of dough suction amount in the dough chamber to get high precision dividing.

The dough is divided without damages by changing piston pressure and squeeze response to dividing scale from OSHIKIRI original mechanical compensating unit interlocked with weight adjusting handle.

High durability created from OSHIKIRI precise machining skill

As wear resistance material is manufactured super precise and applied for product zone, minimum clearance is essential for vacuum suction dividing can keep last by periodical maintenance.

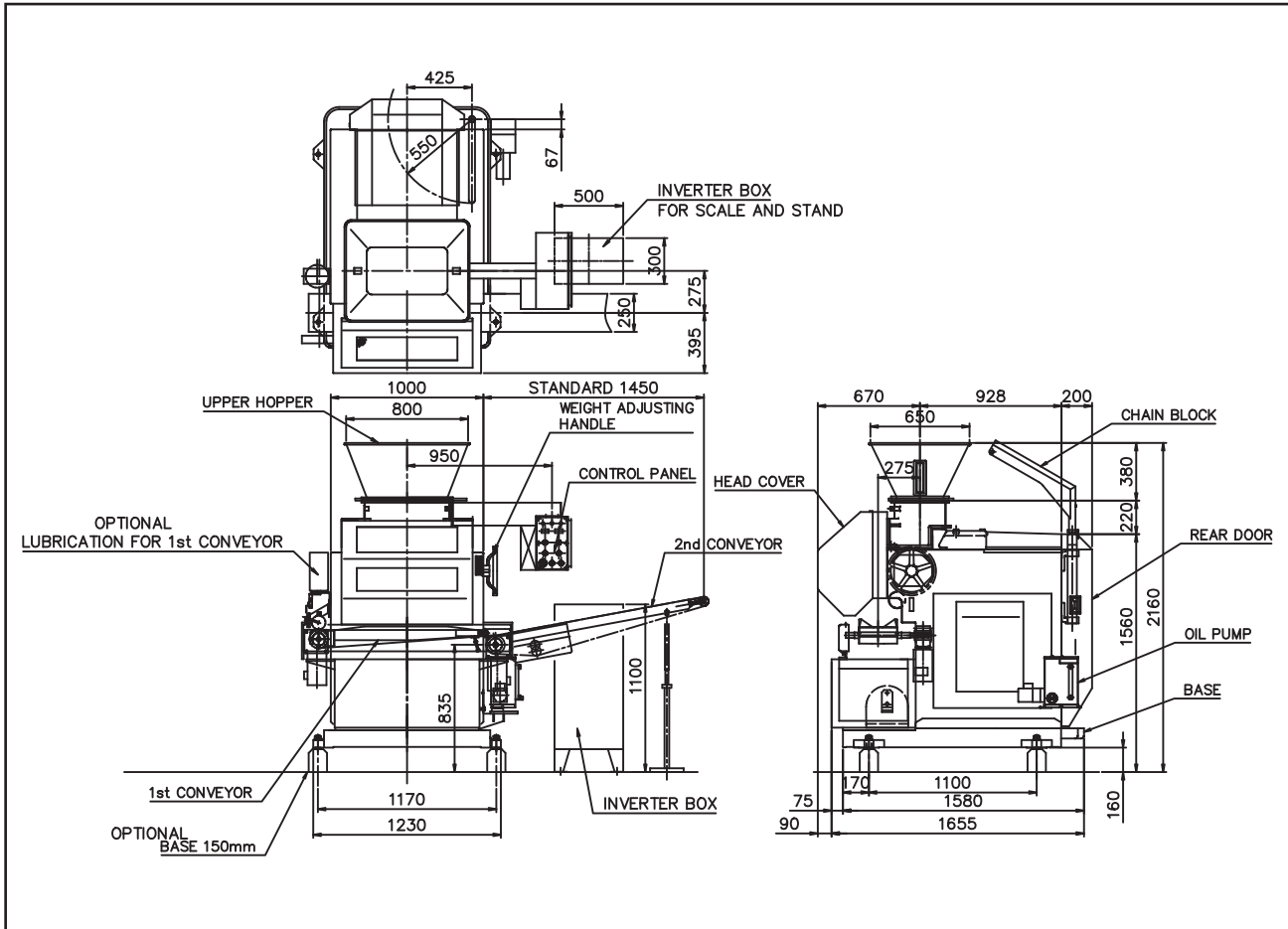
Standard equipment

SS exterior cover with safety switches / Variable frequency drive with brake
Independent variable frequency drive conveyors / Automatic oil lubricator to precise slide
Sanitary Resin belt for conveyors / Short time cleaning by wider base and catch pan on the rear of dough chamber

Optional items

FRONT FEEDING CONVEYOR FOR DK1C(1 POCKET)
ROTATING UPPER HOPPER,SPECIAL SHAPE UPPER HOPPER (OPTIONAL)
BASE UP ANVIL BLOCK(QUAKE PROOF)

OSHIKIRI



Specifications

	Standard (fixed no. of pockets)						
Model	DK-1C	DK-2C	DK-3C	DK-4C	DK-5C	DK-6C	
No. of pockets	1	2	3	4	5	6	
Dividing weight	soft dough(g)	1500-4200	540-1140	360-960	270-720	220-570	180-480
	stiff dough(g)	2500-5000	540-2250	360-1500	270-1150	220-900	180-750
Capacity (pcs/h)	480-1200	1200-3000	1800-4500	2400-6000	3000-7500	3600-9000	
Strokes (strokes/min)	STANDARD:10 to 25 Variable Frequency Drive, With Brake OPTIONAL : 8 to 20 Variable Frequency Drive, With Brake						
Motor	for Main drive : 4P 3.7kW for Conveyor drive : 0.2kW×2 for Lubrication : 40W						
Dimensions	D1750 × W1800 × H2010mm						
Machine weight	Approx.2600kg						

Note) Dividing scale for soft dough is standardized as 70% sponge and dough method, water absorption 64%, finished dough temperature 26°C and floor time 20 minutes.

Dividing scale for stiff dough is standardized as straight method, water absorption 55% and no floor time dividing scale will be increased/decreased depending on baking method, recipe and circumstances.

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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