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

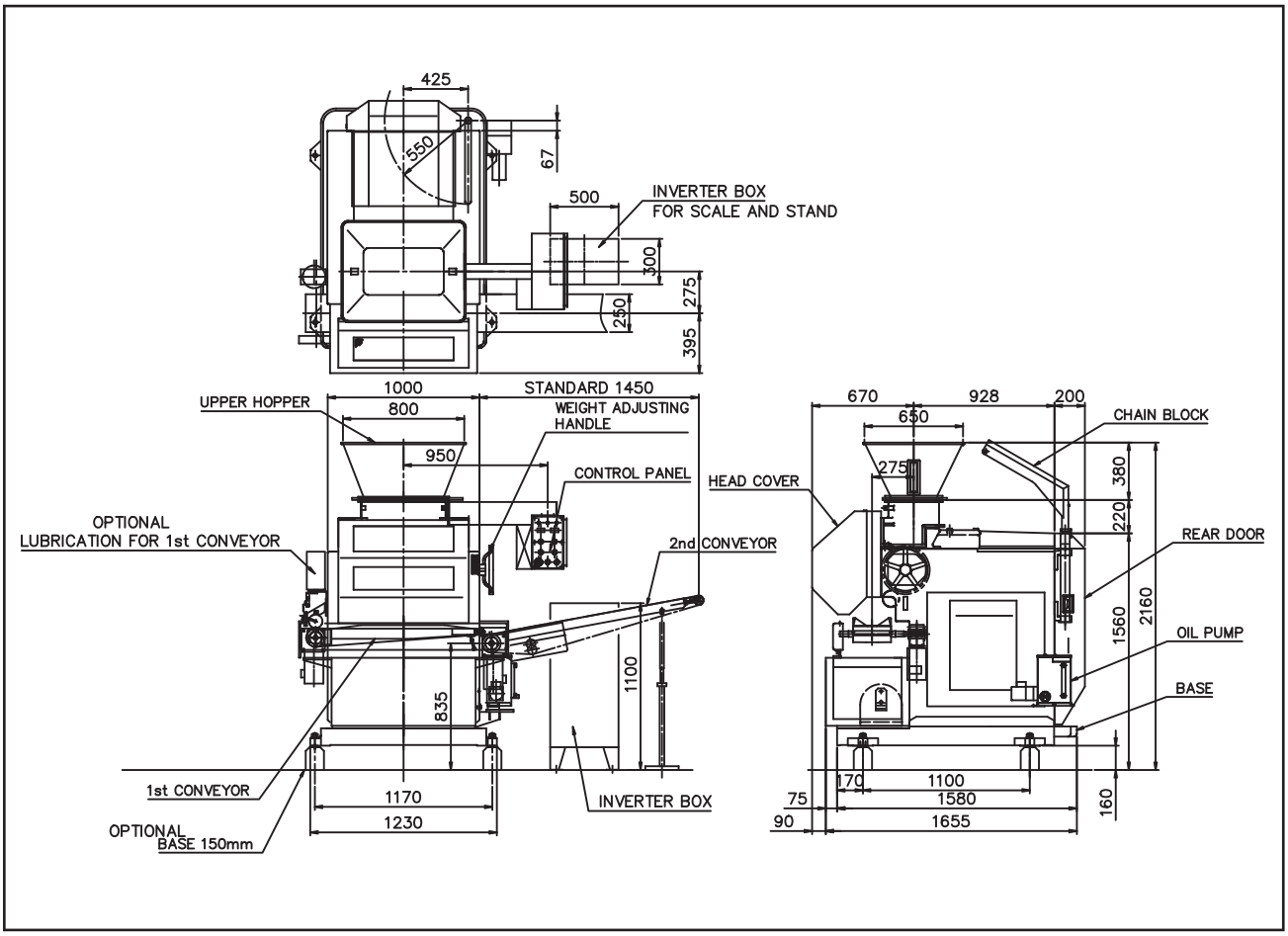
Optional items

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

OSHIKIRI

Bread Divider

Model DK



■*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℃ 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 are subject to change without prior notice.
Note) Transformer might be needed depending upon the specifications.

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OSHIKIRI Website