Model DQS
Dough Divider

Coated hopper!
Easy maintenance and cleaning!

DQS(Left flow type)

Speed Change by VFD Control

The speeds of 1st conveyor and strokes can be changed by VFD control easily at operation panel.

Oil Dripping Lubrication

Oil dripping lubrication to each sliding section can be adjusted by handle.
Oil tank is made of stainless steel and removable for cleaning.

Removal Conveyor Belt

Loosen the conveyor belt by lever.
The belts are made of resin and back side can be cleaned easily.

Rotating Lower Hopper

Dough chamber is cleaned easily.

See-through Cover

Eye inspection and dirt can be done without removing cover.

Independent Electrical Control Panel

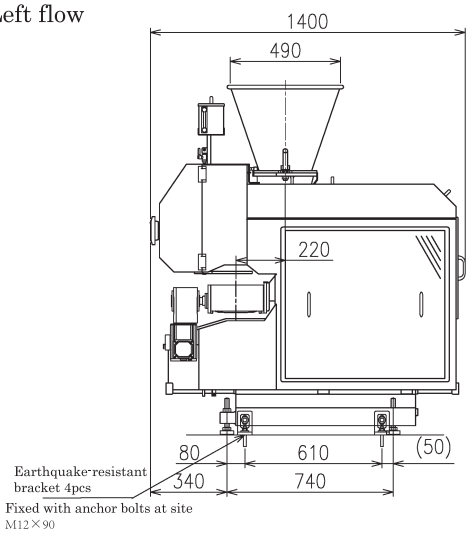
Remove the connector to separate the machine.
Move it easily when making maintenance.

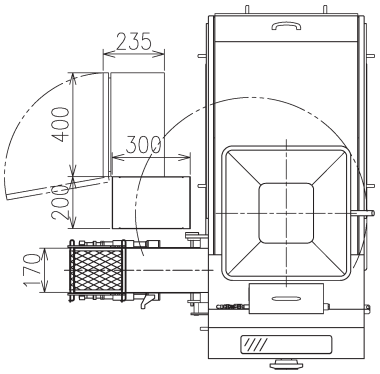
OSHIKIRI

Dough Divider

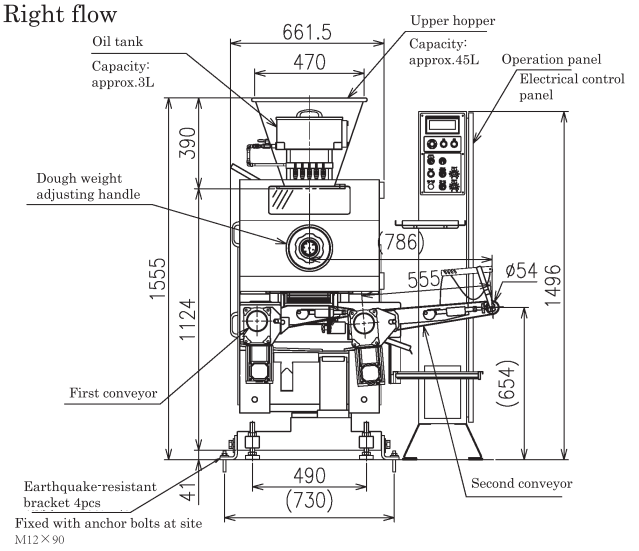
Model DQS

Left flow

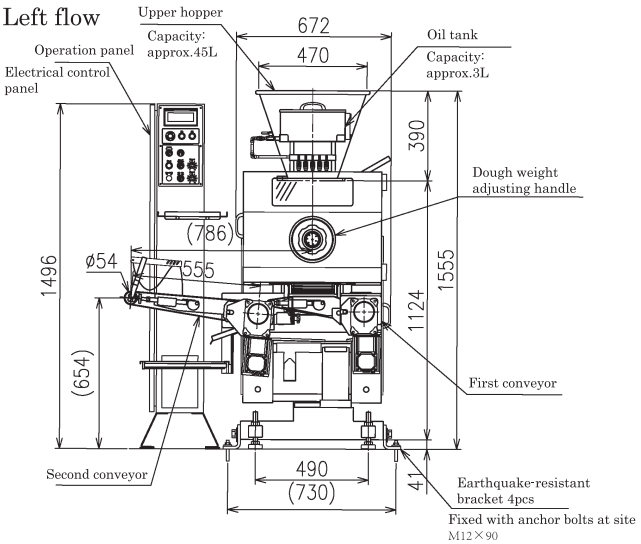




Right flow



Left flow



Note)
1 : Dough weight is based on the sponge dough with water contents 64%, finished temp. 26deg. C, floor time of 20 minutes.
2 : Electrical Control Panel can be moval with removing the connector.

■Specifications

Note) Specifications and dimensions are subject to change without prior notice.
Note) Transformer might be needed depending upon the specifications.

Model	DQS2	DQS2/4 (OPTIONAL)	
No.of pockets	2	2	4
Dividing weight	25 to 230g	25 to 230g	20 to 80g
No.of strokes	10～25st/min		
Capacity	1,200～3,000pcs/h	1,200～3,000pcs/h	2,400～6,000pcs/h
Hopper capacity	45L		
Power Source	AC200V 3Phases		
Motor output	Main drive 1.5kW		
	Conveyor drive 0.2kW×2		
Machine weight	Approx.800kg		
Flow	Right-flow/left-flow selectable		

OSHIKIRI MACHINERY LTD. https://www.oshikiri.com/

4, Kirihara-cho, Fujisawa-shi, Kanagawa, 252-0811 Japan
Phone: 0466-44-6184 Fax: 0466-44-6187 E-mail: intl@oshikiri.com

Oshikiri Corporation of America
10425 Drummond Road, Philadelphia, Pennsylvania 19154-3898
Phone: 215-637-6005 Fax: 215-637-6041 E-mail: sales_oca@oshikiri.com

OSHIKIRI Website

26.03.24 OSHIKIRI P-100-10