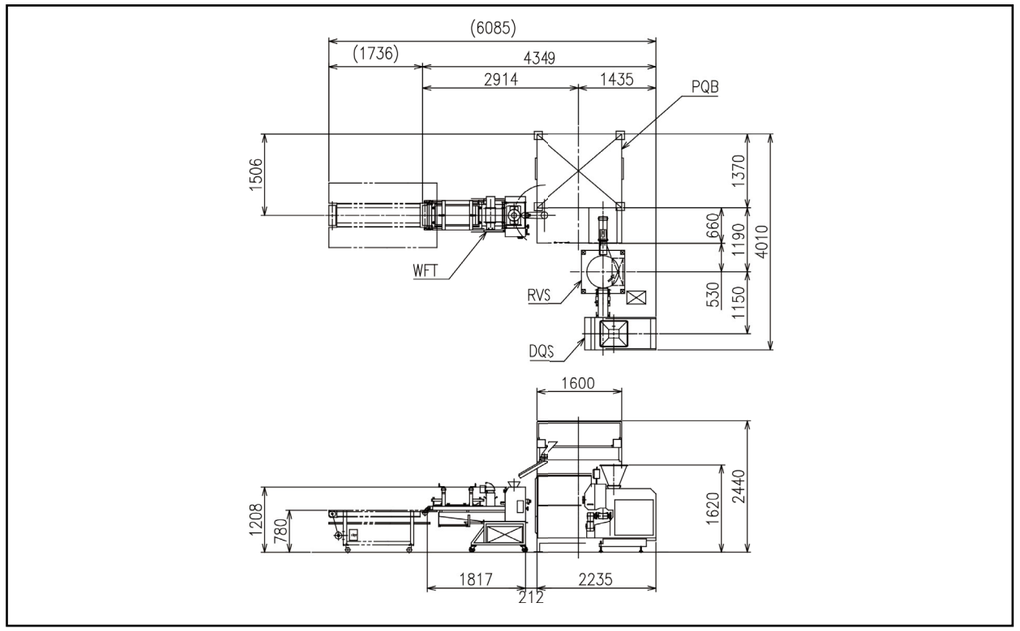
HOME LINE

■Dimensional Drawing



■Specifications

Small divider	＜**DQS2**＞	＜**DQS2/4**＞ (OPTIONAL)	
Number of pocket	2	2	4
Scaling range	25 - 230g	25 - 230g	20 - 80g
Stroke/min	10 - 25st/min		
Capacity	1200 - 3000 pcs/hr	1200 - 3000 pcs/hr	2400 - 6000 pcs/hr
Hopper capacity	45liters		
Required electric	Main drive : 1.5kW		
	Conveyor drive : 0.2kW×2		
Machine weight	Approx 800kg		

Vertical rounder ＜**RVS**＞	
Dough Weight	20～400g
Standard Capacity	6000pcs/h : 20～110g 4800pcs/h : 110～300g *Please consult with your sales representative for other information.
Motor Output	Drum motor 0.75kW (VFD) Flour duster motor 0.06kW (VFD)
Air Consumption	100L/min 0.5MPa
Machine Weight	Approx. 650kg

Moulder ＜**WFT**＞	
Capacity	230g : 3000 pcs/hr
	30g : 4500 pcs/hr
Dough weight	30 - 230g
Dia.of rollers	upper : 85mm(polyacetal) lower : 100mm(teflon)
Roller clearance	upper : 9 - 14mm lower : 1 - 9mm
Roller speeds	27.5 - 55m/min
Height of pressure board	10 - 50mm
Range of width plate	100 - 330mm
Required electric	0.4kW
Machine weight	Approx 350kg

Belt driving proofer ＜**PQB**＞		
Capacity(15min.proofing)	2500pcs/hr(84B)	3000pcs/hr(100B)
Proofing time	13 - 20min	
Dough weight	30 - 250g(soft)	30 - 300g(hard)
Machine dimension	Width 1700mm	
	Length 2080mm(84B)	3280mm(100B)
	Height 2450mm	
Machine weight	Approx 1500kg	
Motors	0.2kW 4P 200V	

Power Source	AC200V 3Phases

Note) Replacement of existing single machine can be possible.
Note) Specifications and dimensions are subject to change without prior notice.
Note) Transformer might be needed depending upon the specifications.

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

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OSHIKIRI Website

HOME LINE

MAKE-UP LINE FURNISHED WITH ORIGINAL CREATION AND ENGINEERING

Bakery plants from Small and Medium Size of Bakery

OSHIKIRI

OSHIKIRI SUPPORTS BREAD MAKING TO BRING UP THE PLEASURE OF FOOD WITH SAFETY AND SANITATION.

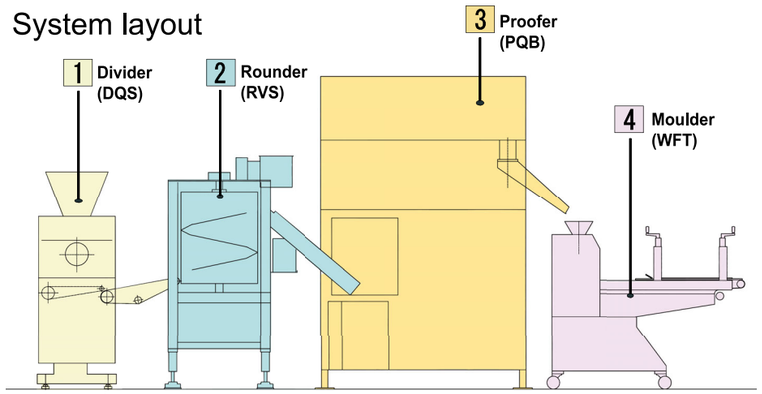
The process of make-up is not only moulding of dough shape, but also is important process given the effect on smell, grain and aging of bread.

The home line is very useful make-up line to make sanitary and good quality bread with new belting driven proofer and full model change of existing equipment.

Production capacity for each product

Line Name	Dough Weight	Max. Capacity (pcs/h)	Proofing Time	Line Configuration Sample
Home Line 25	25g	2,500	15min.	DQS2/4-RVS-PQB84-WFT
	230g	2,500		
Home Line 30	25g	3,000		DQS2/4-RVS-PQB100-WFT
	230g	3,000		
Home Line 35	25g	3,500		DQS2/4-RVS-PQB120-WFT
	230g	3,000		

System layout



Dividing

Great improvement for cleaning and maintenance

- Compact designing to cope with 25 to 230 grams bread dough
- Easy speed adjustment by inverter
- Removal stainless steel oil tank
- Easy cleaning in the dough chamber with rotated lower hopper
- Easy cleaning for back side of one-touch removal resin belt
- Visual point inspectable of machine without removing the covers

1 Small divider **MODEL DQS**

Umbrella type rounder **MODEL RQS**

Rounding

Vertical rounder to make ideal round from large to small doughs with sanitation and safety.

- Adjustable track plate provides optimal dough rounding.
- Hygienic removal flour duster and long lasting special Teflon coating are adopted.
- Quick solution with doubled dough pieces detector
- Removal track plate, open follow-up tip rail increased hygiene.(Option)

2 Vertical rounder **MODEL RVS**

Intermediate proofing

Improved proofer to aim at safety, sanitation and improvement of the quality based on ferment theory

- Quiet and save energy applied by belt drive
- Visual point inspectable of machine without removing the covers
- Easy cleaning for back side of one-touch removal resin belt
- Oil-free

3 Belt driving proofer **MODEL PQB**

Moulding

New Type of evolved moulder from the function of WF moulder

- Using two stages roller soft to the dough
- Reduction of dough damage by relief mechanism
- Digital display of adjustment unit
- Betterment of cleaning and maintenance

4 Moulder **MODEL WFT**