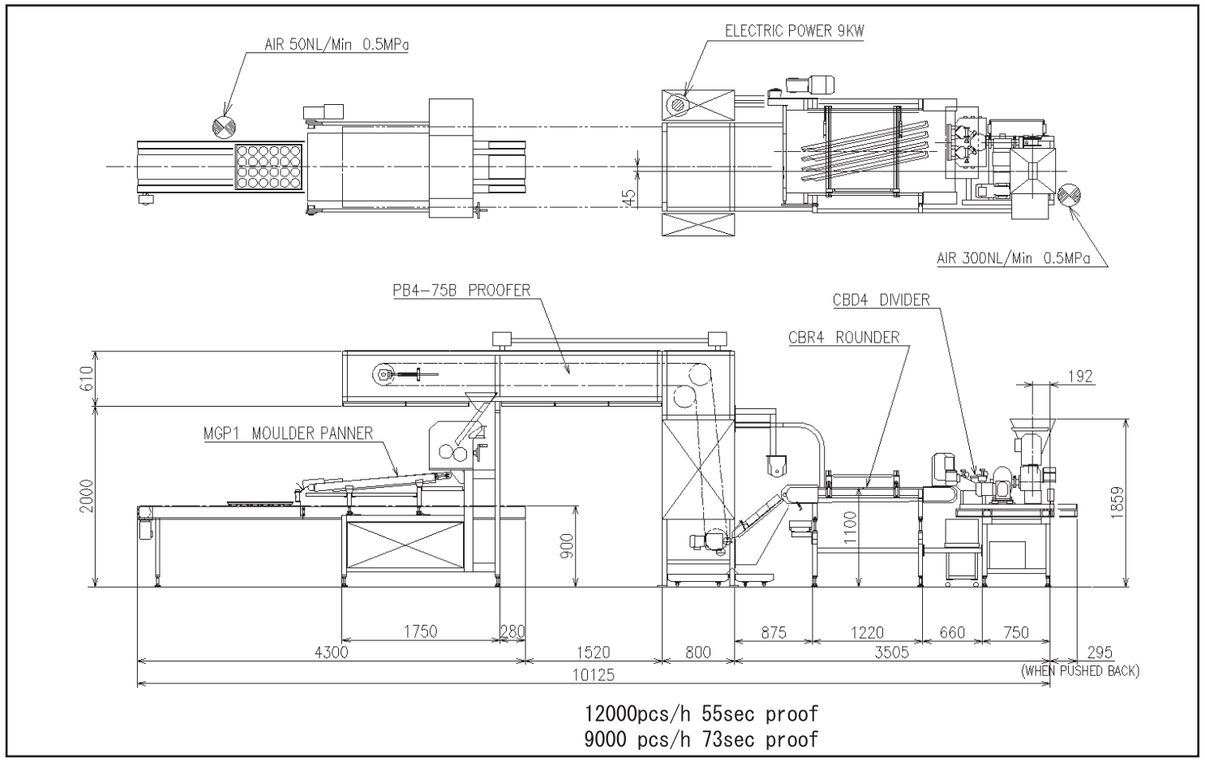
Mini Bun Line

■Dimensional Drawing



■Specifications

Speed range	**500-1000 doz/hr (6000-12000 pcs/hr)**
Scaling range	**1 - 3.5 oz (28-100 g)**

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

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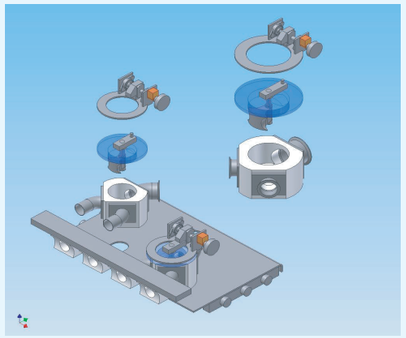
25.03.26 OSHIKIRI P-154-6

OSHIKIRI offers New concept of the bun make-up system.
OSHIKIRI new bun make-up system on our own extrusion dividing technology creates not only Low cost / High quality / Uniformity of the production, but also food safety against contamination problems. Especially the divider is highly considered on cleaning from a viewpoint of food safety. All the major components of the divider can be disassembled and are washable for cleaning, besides automatic cleaning. Recipe management of over 25 products and the integrated controls ensure the excellent line performance to efficiently produce soft buns and rolls.

OSHIKIRI

“CBD4” EXTRUSION BUN DIVIDER

- Stainless steel frame, hopper and tunnel
- Stainless steel single feed auger
- Stainless steel Waukesha pump for metering
  provides excellent throughput, service life and little work to dough
- Individually adjustable UHMW manifolds(Pic.1)
  provide excellent scaling accuracy
  easy to handle, disassemble and washable
  transparent covers, digital indicators
- Rotary cut-off device with motion of proceeding direction(Pic.2)
  provide steadier cutting performance
  UHMW cut-off knife
  --- precise, smooth dividing and replaceable
- Automatic cleaning system C.I.P
- Pneumatic pushback for ease of changeover, cleaning and maintenance
- Venturi type vacuum generator with in-line filter and automatic blow-back in C.I.P mode.
- Dough catch pan with casters
- Dough pressure controlled via automatic PID loop
- Variable speed controls on all drives



(Pic.1)

(Pic.2)

“CBR4” BUN ROUNDER

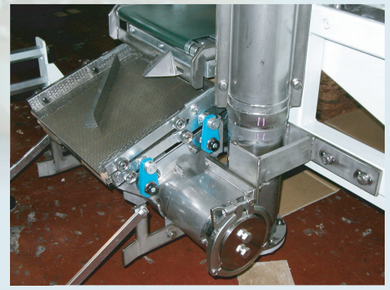
- Cantilevered bed structure for easy belt replacement
- Replaceable stainless steel top plate on the bed
- UHMW grooved non-stick rounder bars provide beautiful round dough shape (Pic.3)
- Plunger loaded foot bars--- hygienic, easy to replace
- Hinged rounder bar frame with gas assist
- Non-stick type rounder belt
- Side rollers for belt tracking
- Stainless steel belt scraper
- Teflon coated kicker roller with independent variable speed drive
- Variable belt speed with direct drive gear motor
- Cooling jacket, insulation (Option)

(Pic.3)

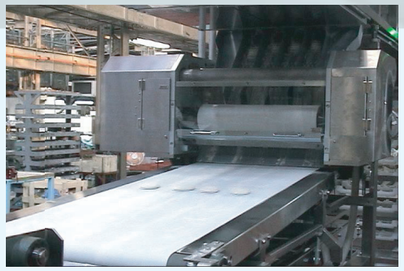
“PB4” PROOFER / CONTROL

- Stainless steel frame construction
- Sanitary UHMW zigzag board and adjustable lane guides (Pic.4)
- Pneumatic driven flapper gate
- Flour sifter with variable speed control
- Inclined loading zone for more accurate transfer of dough balls into trays
- Variable tray speed
- Dust catch pans for entire chain guides
- Touch panel view
- Recipe management of 25 products
- Flour reclaim system (Option) (Pic.5)
- Mitsubishi PLC control
- Mitsubishi AC variable speed inverters
- Control system automatically sets up the divider drives, proofer synchronization, rounder belt, sheeter rollers, moulder belt, panning conveyor

(Pic.4)



(Pic.5)



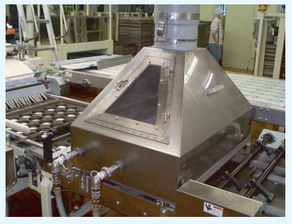
(Pic.6)

“MGP1” SHEETER / MOULDER / PANNER

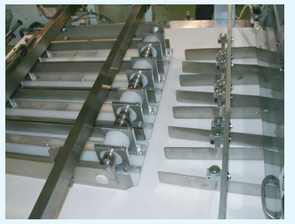
- ϕ150mm(6") diameter TEFLON sheeting rollers (Pic.6)
- Polyurethane belt with rough top and no stretch backing
- Teflon coated panning chute, no touch with pans
- Mechanical pan indexer (Pic.7)
- Variable roller speed
- Variable belt speed
- Dual lane plastic top chain on the pan conveyor
- Flour remover (Option) (Pic.8,9)
- Moulding pressure boards and pneumatic hot dog gate (Option) (Pic.10,11)

(Pic.7)

(Pic.8)



(Pic.9)



(Pic.10)

(Pic.11)