

Model MKS

Straight Moulder

Applicable for larger dough pieces

Flour duster runs/stops by signals from dough detector. It stops upon opening the cover.

Teflon rollers with larger diameter results in sheeting with less damage to dough. The machine stops upon opening the front & rear covers.

Optional motor driven pressure board enables gentle and stable rolling of dough. Easy adjustable height with digital indication. Lift-up mechanism saves dismantling time for cleaning.

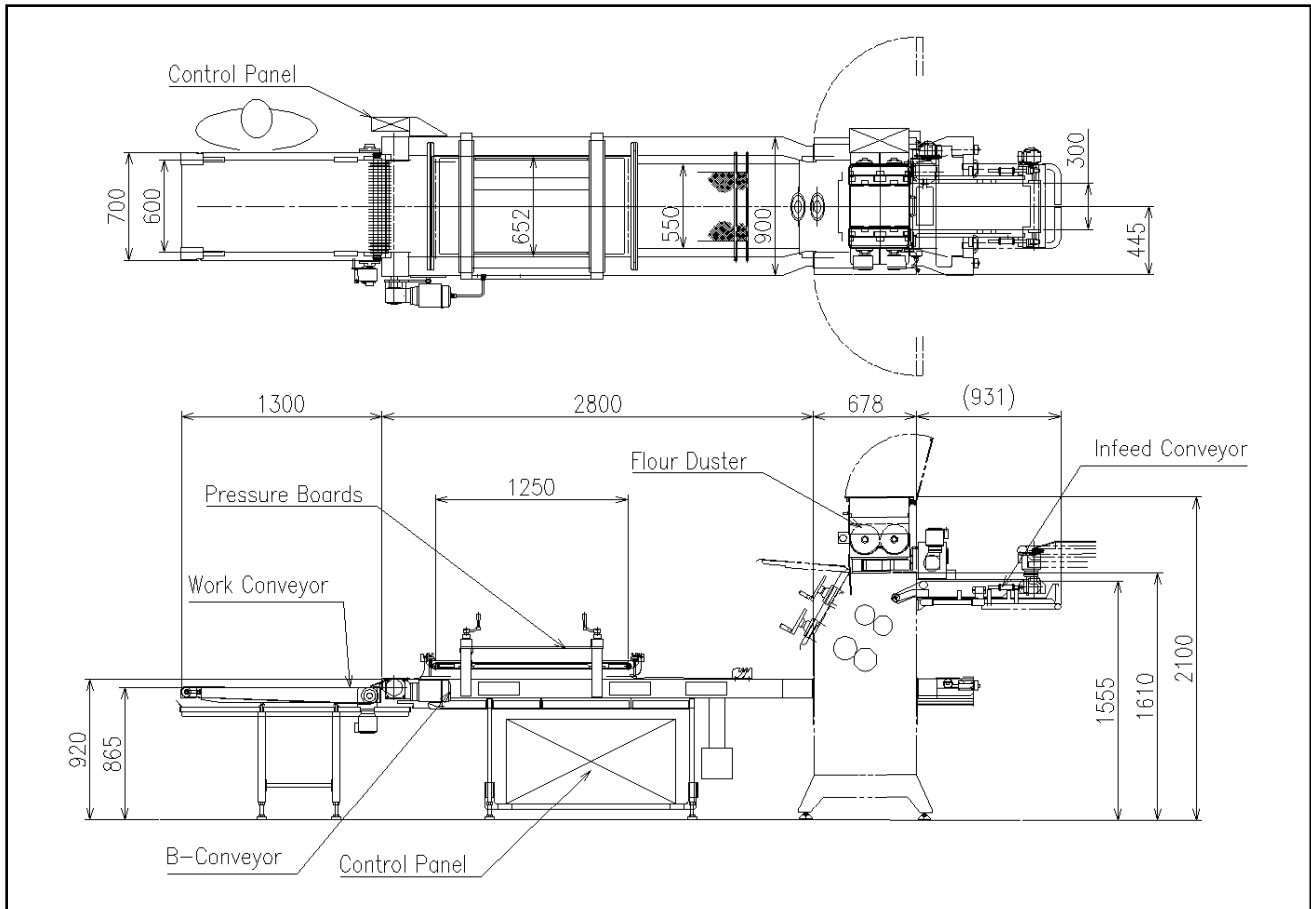
Midair shaft motor eliminated base frame and facilitated accessibility to pan conveyor. It can be mounted on either side of the conveyor.

The logo for OSHIKIRI, featuring a stylized red and blue diagonal bar to the left of the brand name in a bold, black, sans-serif font.

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■ Dimensions



■ Specifications

Capacity	4000pcs/h	
Dough weight	220 - 520 g	
Sheeter Rollers	Upper roller	Lower roller
Diameter (mm)	φ 130	φ 150
Length (mm)	400	400
Speed (m/min)	73 - 112	92 - 140
Infeed conveyor	Speed 30m/min (50Hz)	
B-conveyor	Speed 20 - 86m/min	
Work conveyor	Speed 5m/min (50Hz)	

■ Motor

Sheeting Roller	1.5kW
Infeed Conveyor	0.1kW
Pre-Sheeting Roller	0.1kW
Flour duster	0.09kW × 2
B conveyor	0.75kW
Work conveyor	0.4kW
TOTAL	2.73kW
Machine weight	Approx. 2200kg

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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