

Model MP

Moulder-panner

Moulds and curls dough pieces, and puts them onto pans.
Discharges dough pieces to roll panning system or second intermediate proofer for dinner rolls.

<Chute with flour duster>
Equipped with vibrator.
Applies dusting flour to
bottom rollers.

<Aligning gate>
Corrects disorder in row
or disorientation of
dough.

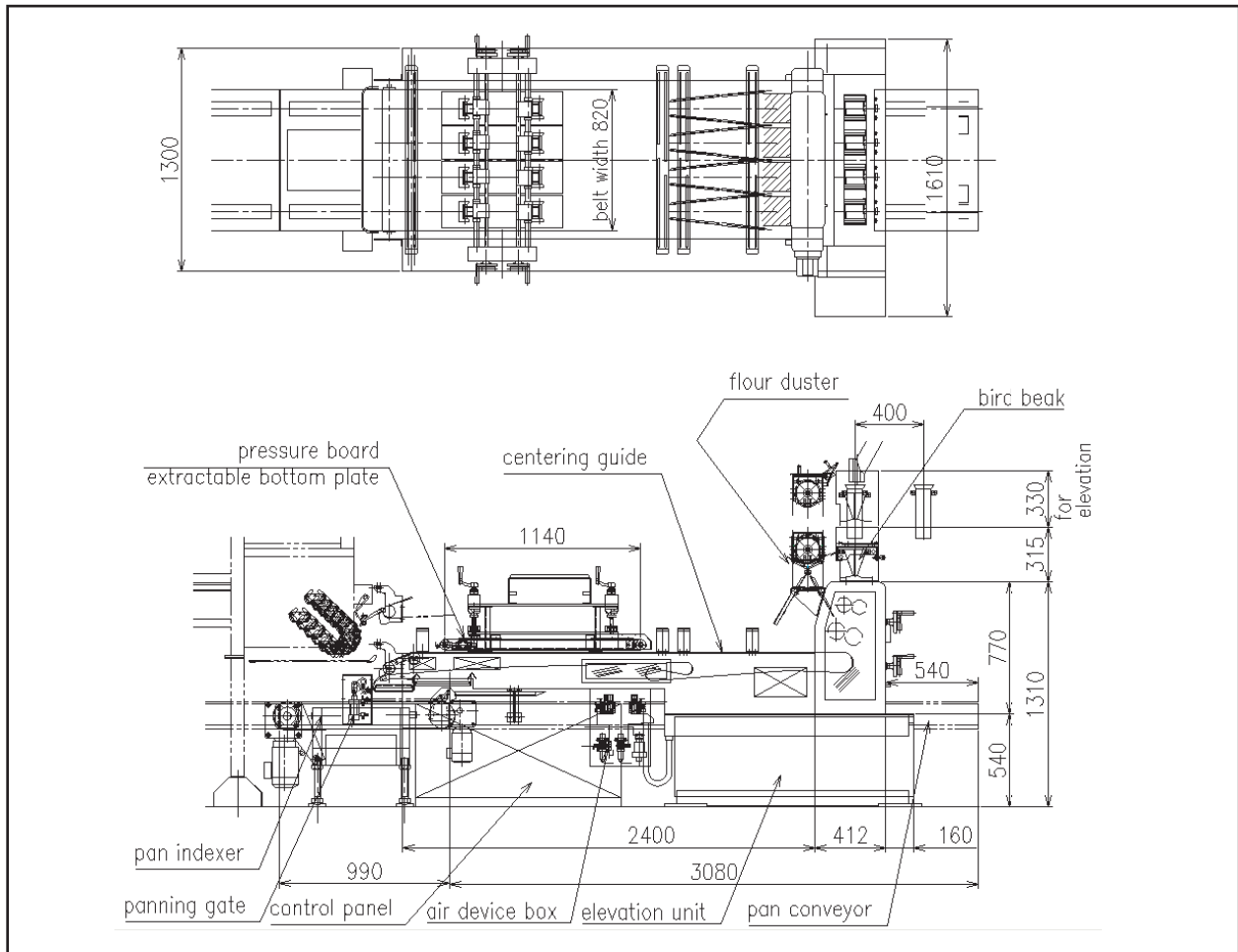
<Infeed gate>
Available with
2/4 rows or 3/4
rows as well as
2, 3, and 4 rows.

<Pan indexer>
Feeds pans pitch by
pitch corresponding
to aligning patterns.

Easily replaceable
pressure board by
means of detaching
aid device.

 **OSHIKIRI**





■ Specifications

Models to be connected : Intermediate proofers, Model PV for butter roll

Upper roller: ϕ 85mm, clearance range 6 - 14mm, Teflon made

Bottom roller: ϕ 100mm, clearance range 1 - 8mm, Teflon made

Moulding range: 35 - 100g

Capacity 2-row: 7,200 pcs/h

3-row: 10,000 pcs/h

4-row: 12,000 pcs/h

Motors: 0.75kW Variable Frequency Drive

90W for flour duster

1.5kW for elevation (Option)

1.5kW for pan indexer

0.2kW for pressure board (Option)

Machine weight: Approx. 2,300kg

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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