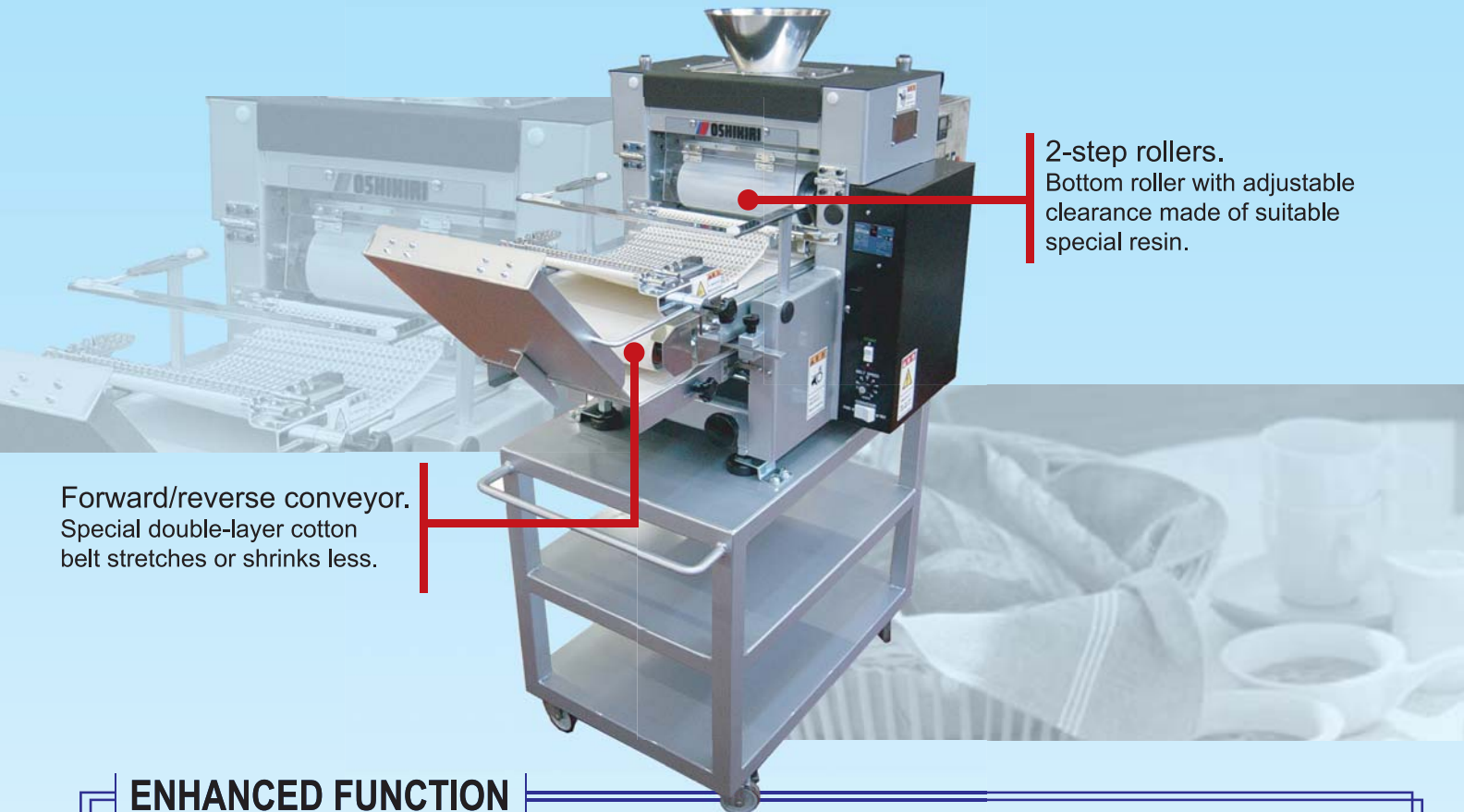


MINI MOULDER

Model MQ

Multiple types of moulding
easy operation.



2-step rollers.
Bottom roller with adjustable
clearance made of suitable
special resin.

Forward/reverse conveyor.
Special double-layer cotton
belt stretches or shrinks less.

ENHANCED FUNCTION

- Unique moulding mechanism makes dough dive and go backward underneath the conveyor upon raising the front catch pan. Use necessary roller for your product.
- Variable speed by inverter.

Slow & steady curling
High speed shaping

◆ Croissant ◆ Butter roll
◆ Roll ◆ Bread

COMPACT

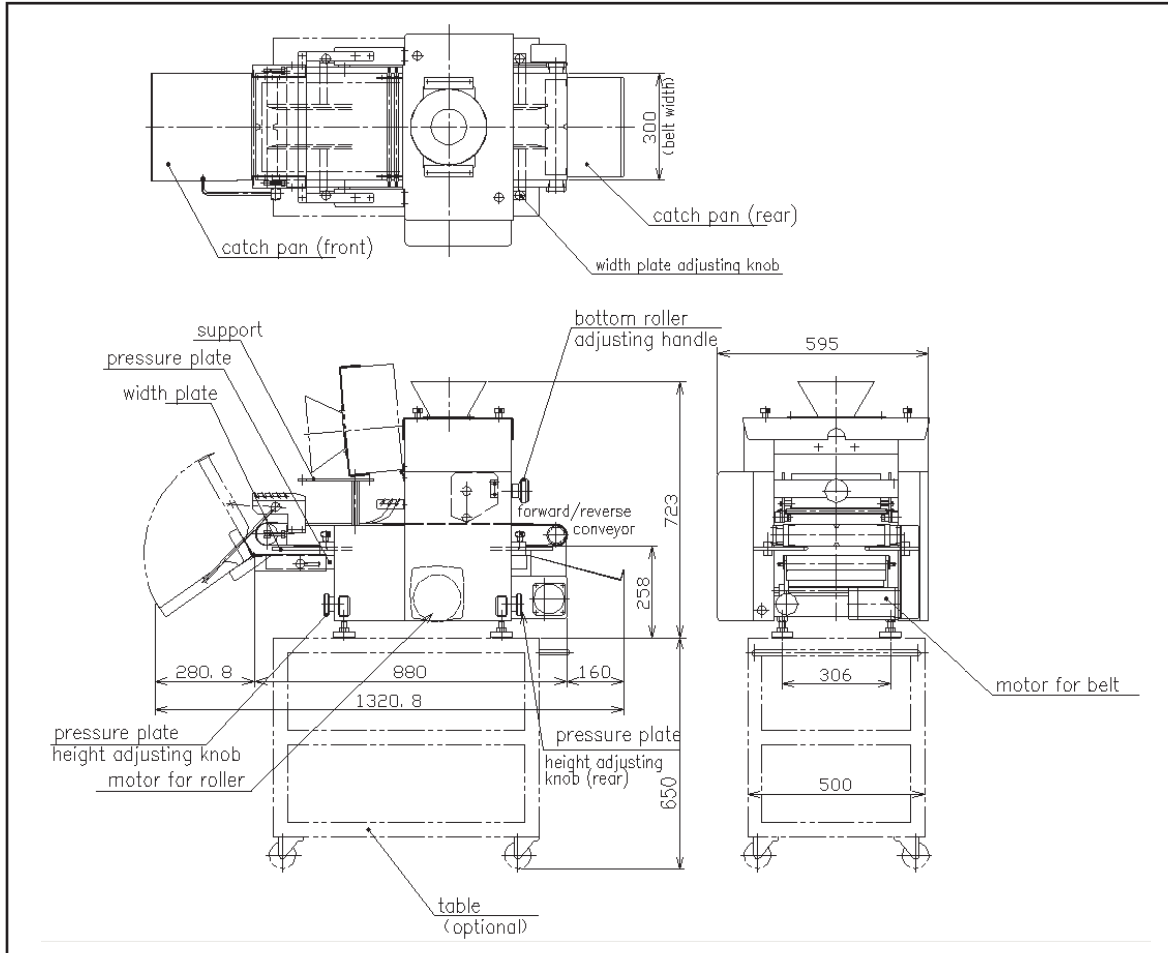
- Table-top size. Optional wheeled table makes it easy to move it any place.



EASY MAINTENANCE

- Dough hopper easily replaceable with butter roll chute. Rollers and scraper easily accessible for sanitation.
- Upon raising upper roller, rollers stop immediately for safety.

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■ Specifications

Moulding range	20 - 300g
Capacity	1000 pcs/h (based on 300g dough)
Rollers Upper	φ 83, clearance 13mm fixed, tilting
Bottom	φ 100, clearance range 1 - 9mm
Moulding conveyoyr	W 300mm, endless, outside cotton, inside polyester 20 - 46m/min, variable speed forward/reverse drive, sheeted dough conveyed backwards
Pressure plate	Returning type with spring escape mechanism
Power Source	AC200V 3Phases
Motor output	0.2kW for roller 0.09kW for conveyor belt
Dimensions	W 595 × D1320 × H 720mm
Machine weight	Approx. 118kg
Optional item	Wheeled table

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.

OSHIKIRI MACHINERY LTD.

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