

Model PA/PAS/PB/PBS Intermediate Proofer for rolls



Model PBS8-250B

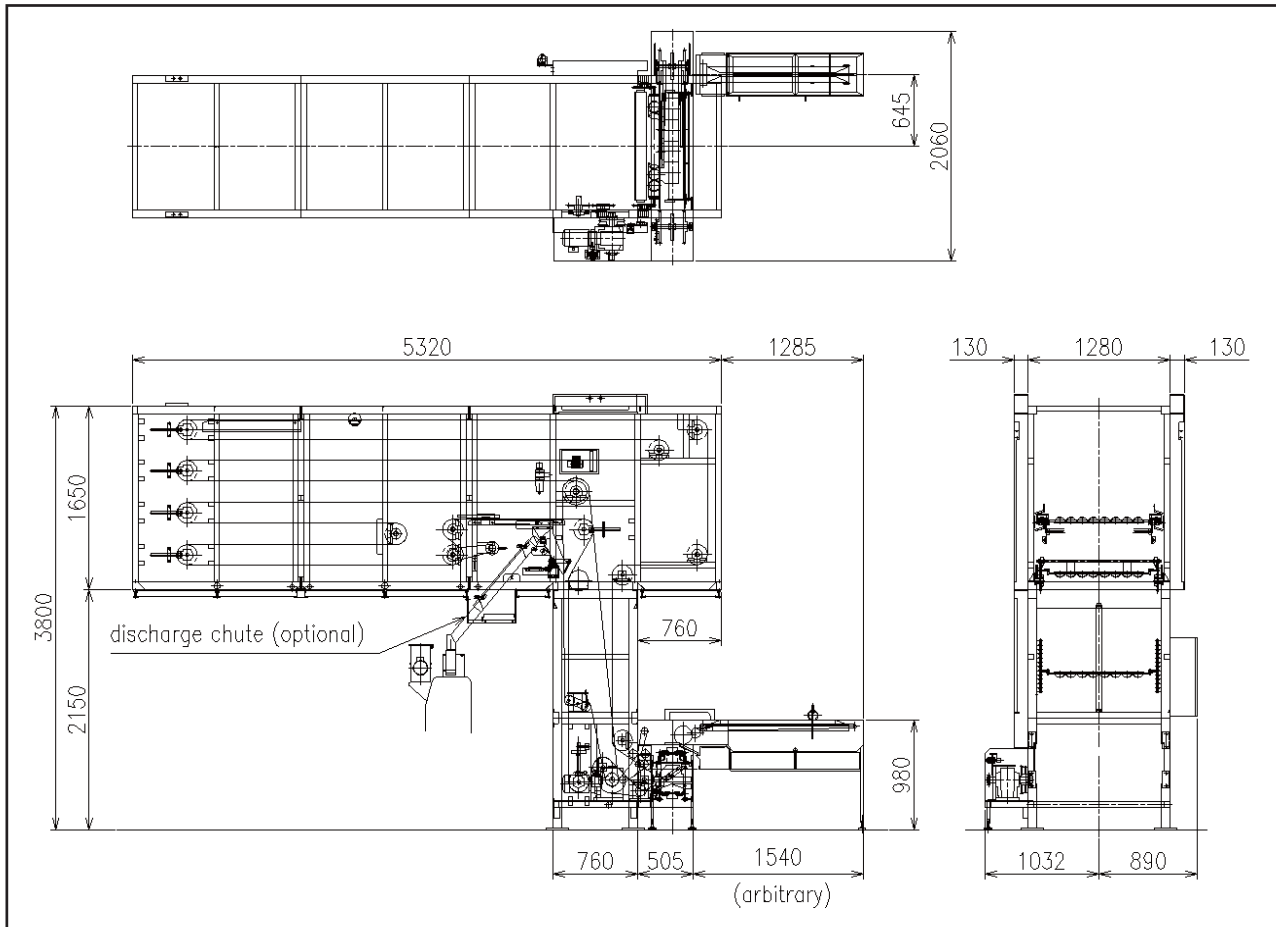
Recovers dough texture by continuous fermentation for a set time.

Available for smaller dough pieces such as bun, roll, butter roll, etc.

Intermediate Proofer

Model PA/PAS/PB/PBS

■ Model PBS8-250B sample dimensions



Offers you various options for infeed and discharge section.
Chain and/or tray cleaning device, capacity changeover unit are available as optional.

■ Specifications

Model	No. of pockets	Dough weight	Type of infeed	Rotation	No. of inactive trays	Capacity (pcs/h) (16 min. proofing)	Main motor
PA	16	25-60g	Chute	2 rotation	17	8,600-16,000	1.5kW 4P 200V
PAS	16	25-60g	Pallet	2 rotation	17	6,000-14,400	1.5kW 4P 200V
PB	8	30-110g	Chute	2 rotation	17	4,300-8,000	1.5kW 4P 200V
	12					6,500-12,000	
PBS	8	30-110g	Pallet	2 rotation	17	3,000-7,200	1.5kW 4P 200V
	12					4,000-12,000	

Capacity will vary dependent upon a moulder to be connected. One rotation type is available for infeed.
Feel free to ask us for more information.

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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