Model PB/PBS
Intermediate Proofer for rolls

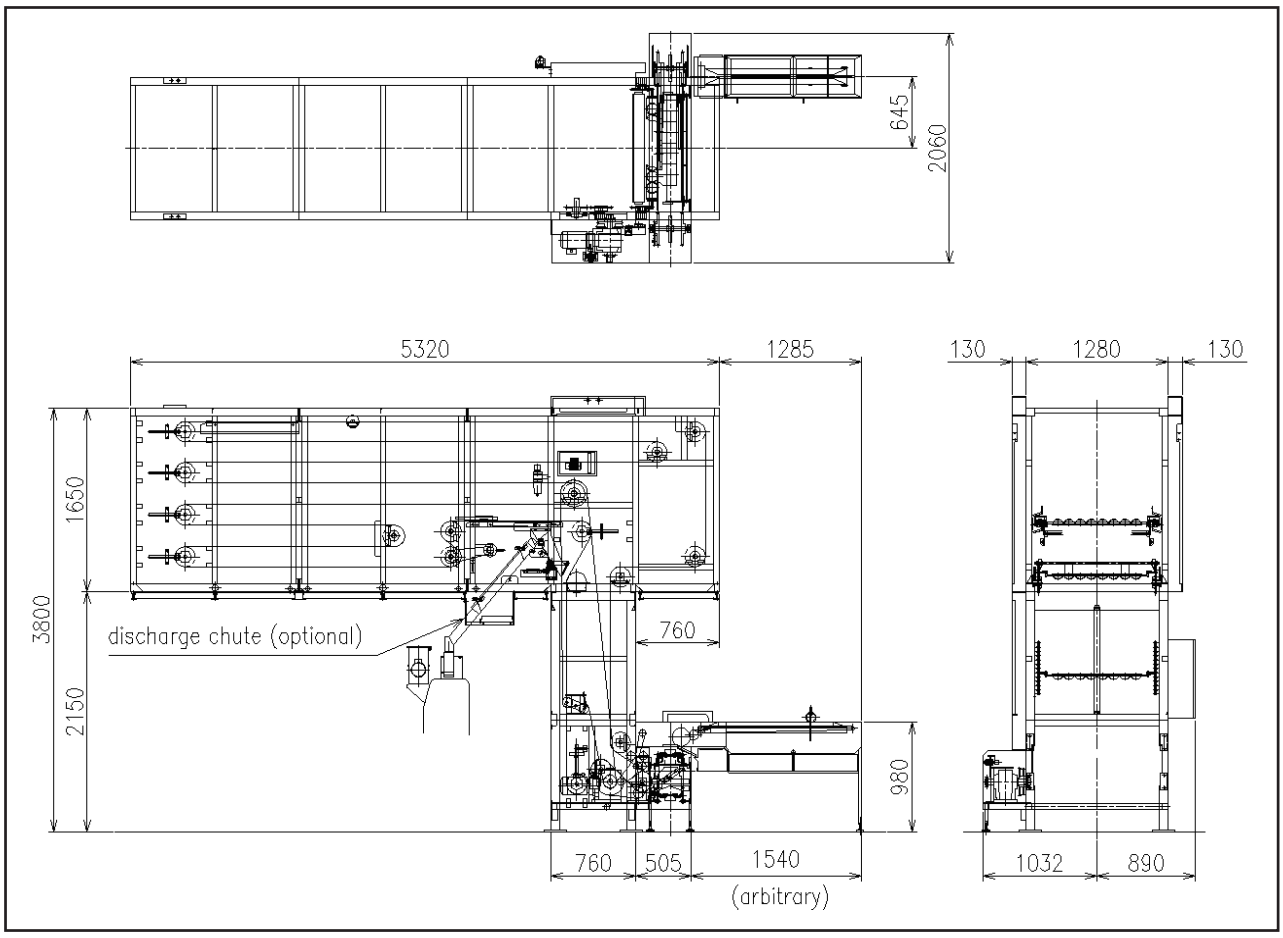
Model PBS8-250B

Recovers dough texture by continuous fermentation for a set time.
Available for smaller dough pieces such as bun, roll, butter roll, etc.

OSHIKIRI

Intermediate Proofer　　Model 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
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 are subject to change without prior notice.
Note) Transformer might be needed depending upon the specifications.

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