Model PGS/PQS
Intermediate Proofer

Model PGS

Every component assures you satisfactory function for better dough quality.
Available for various type of dough, e.g. bread, bun, or roll.

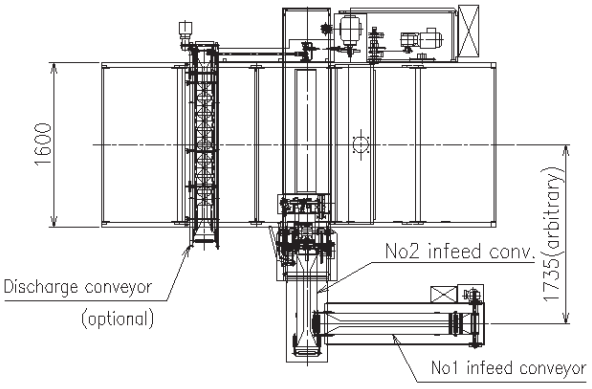
Model PQS

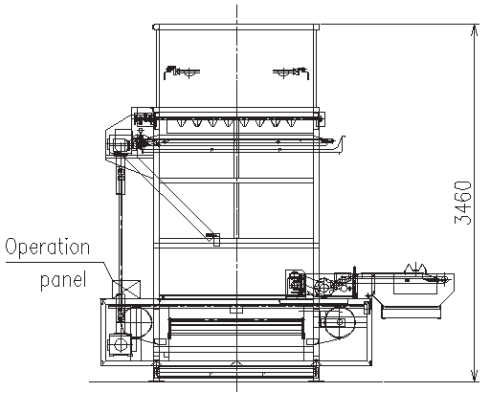
OSHIKIRI

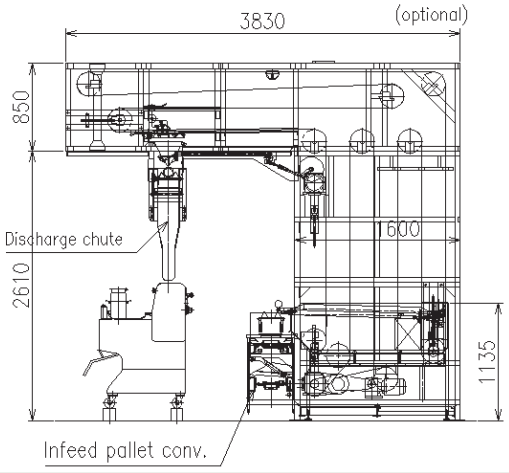
Intermediate Proofer Model PGS/PQS

■Model PGS PQS sample dimensions

Infeed and discharge section are to be designed in accordance with Customer's requirement. Contact us for detailed infromation.







■Specifications

Model	No. of pockets	Dough weight	Type of infeed	Rotation	No. of invalid trays	Capacity(pcs/h) (15 min. proofing)	Main motor
PGS	8	30 - 400g	Pallet	1 rotation	14	2,100 - 6,600(8P)	0.75kW 4P 200V (～180B)
	12					3,050 - 9,700(12P)	1.5kW 4P 200V (188B～)
PQS	8	30 - 300g	Pallet	1 rotation	17	2,600 - 8,300(8P)	0.75kW 4P 200V (～185B)
	12					3,850 - 12,150(12P)	1.5kW 4P 200V (205B～)

Note) Specifications and dimensions are subject to change without prior notice.
Note) Transformer might be needed depending upon the specifications.

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OSHIKIRI Website