

Butter Roll Panner



More stable panning of multiple row & line mechanism!

Automatic ejector for defective products!

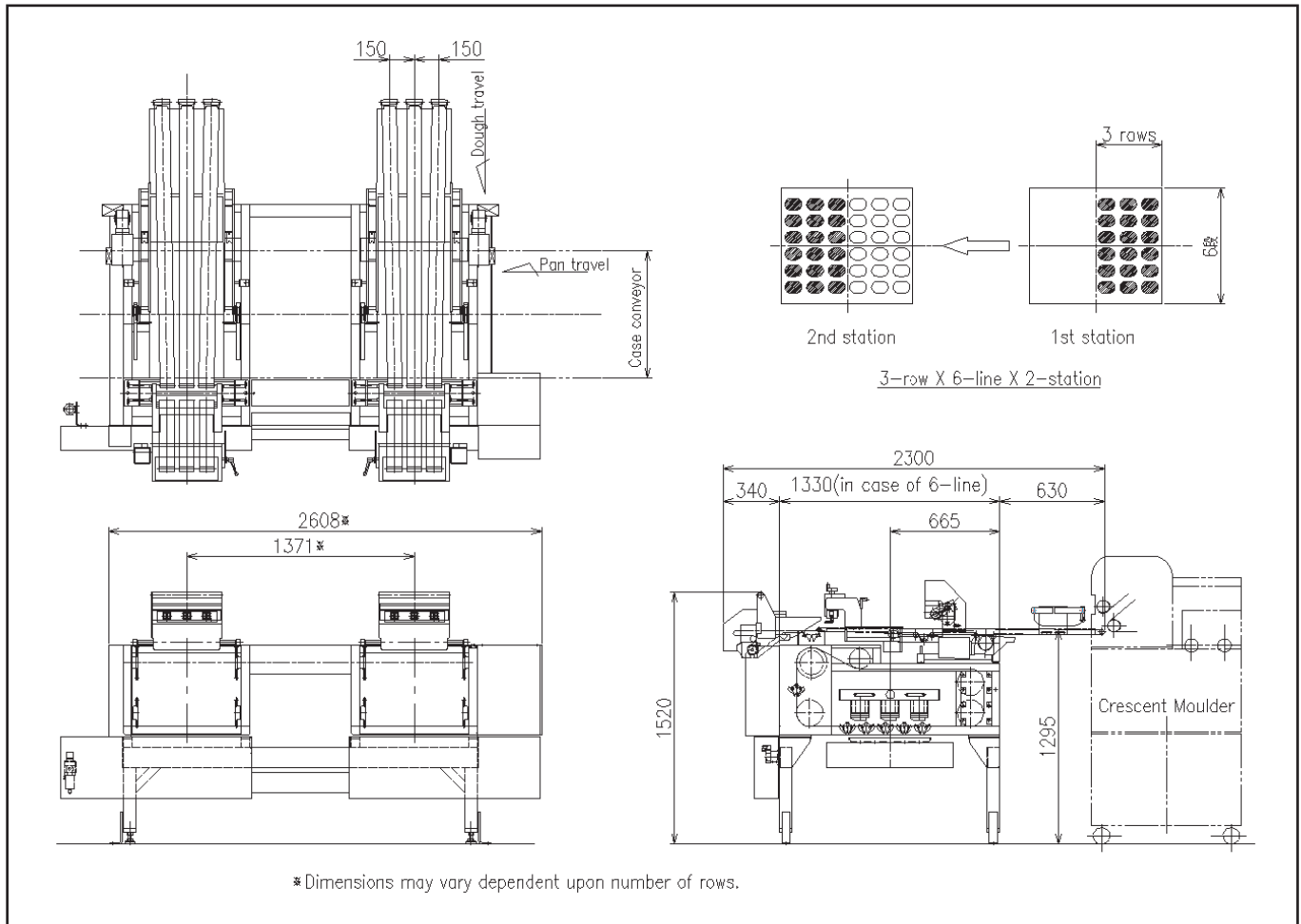
Easier operation and maintenance!

Stable panning

- Dough aligning mechanism
Revolving stopper accumulates and aligns dough pieces from Crescent Moulder.
- Doubled dough ejector
- Minimum fall
Original tray mechanism minimized the fall to a pan and stabilized landing of dough.
- Reduced tray speed
Tray traveling speed is reduced to minimize deviation of dough.

Easier maintenance

- Machine located above Pan Conveyor
Facilitates accessibility to machine inside since Pan Conveyor is not built-in the machine.
- Detachable pusher unit
The entire pusher tray unit is detachable to easy maintenance and inspection.
- See-through cover contributes to easy inspection.
- Easier cleaning as being spaced from the floor.
- Clearance space between equipment and floor allows for easy cleaning.



■ Specifications

Product	Butter roll
Dough weight	30 - 60g
Capacity	2500pcs/h per row
Drive	Synchronized with Second Proofer
Power Source	AC200V 3Phases
Motor output	0.9kW (for main body)
Air consumption	100 - 250NL/min
	490kPa
No. of Stations	1 or 2
No. of rows	2 or 3
No. of lines	Standard 4, 5 or 6. 7 or 8 available

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. <https://www.oshikiri.com/>

4, Kirihara-cho, Fujisawa-shi, Kanagawa, 252-0811 Japan
Phone: 0466-44-6184 Fax: 0466-44-6187 E-mail: intl@oshikiri.com

Oshikiri Corporation of America

10425 Drummond Road, Philadelphia, Pennsylvania 19154-3898

Phone: 215-637-6005 Fax: 215-637-6041 E-mail: oshikiri-production@msn.com