Model PNK

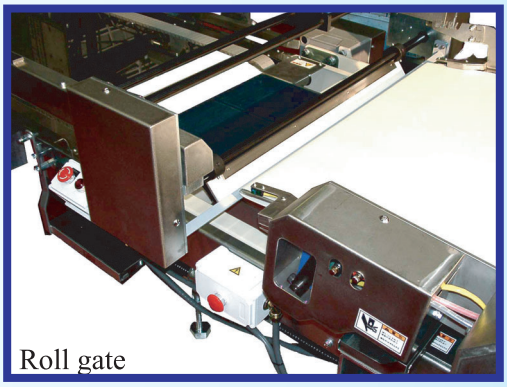
Panner for bun & roll

Applicable for bun & roll line or sheet dough line

◆Registers sixteen (16) panning patterns!

Available for:

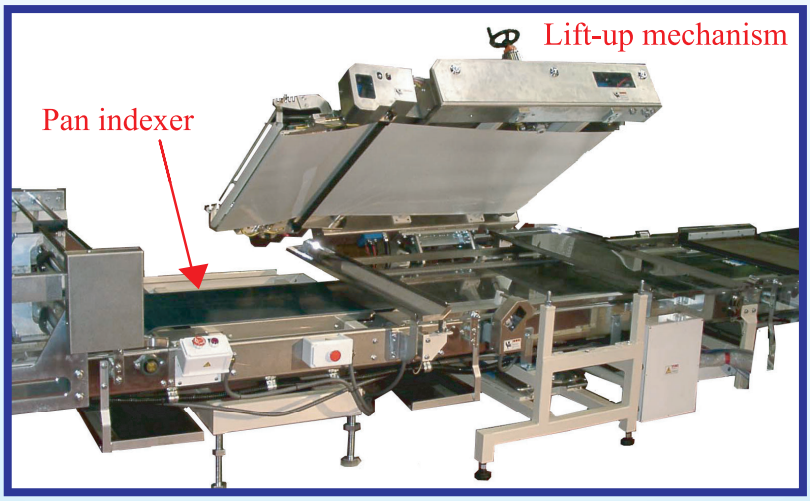
- Batch panning for the whole pan
- Intermittent panning row by row
- Manual panning
- Optional roll panning using roll gate



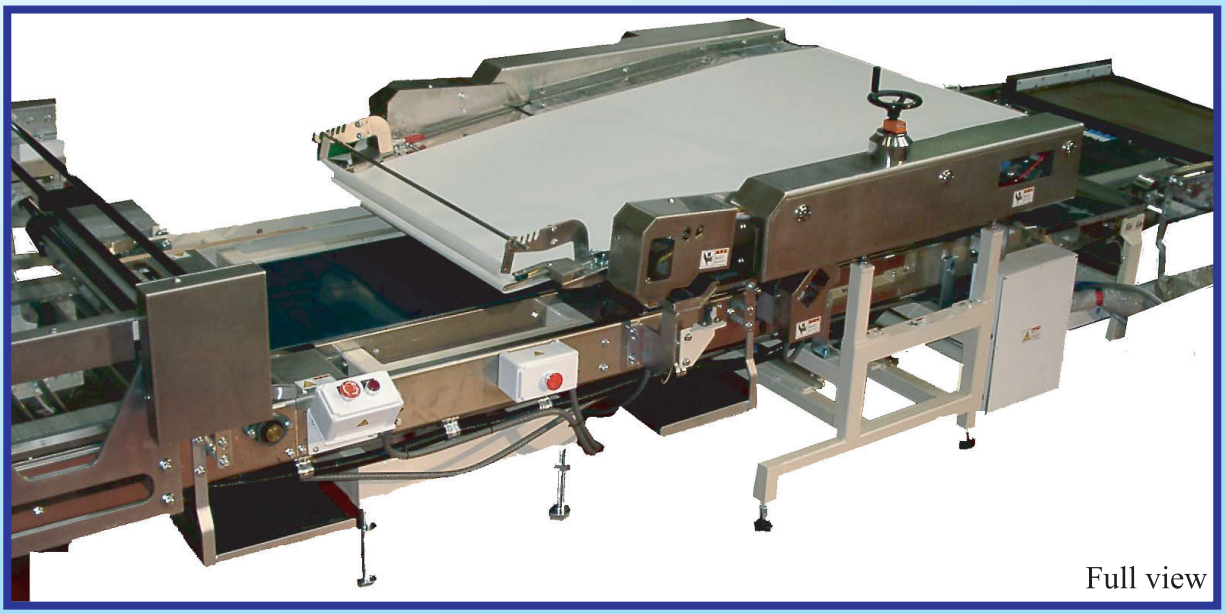
Roll gate

◆Pan indexer facilitates smooth pan travel and eliminates pan stopper.

◆Lift-up mechanism for easier cleaning and maintenance



- Handle with digital display for adjusting panning height
- Automatic belt tensioner equipped as standard
- One-touch detachable belt scraper
- Automatic adjusting device for belt trackin
- Non-sticky and hygienic urethane belt which will not unravel

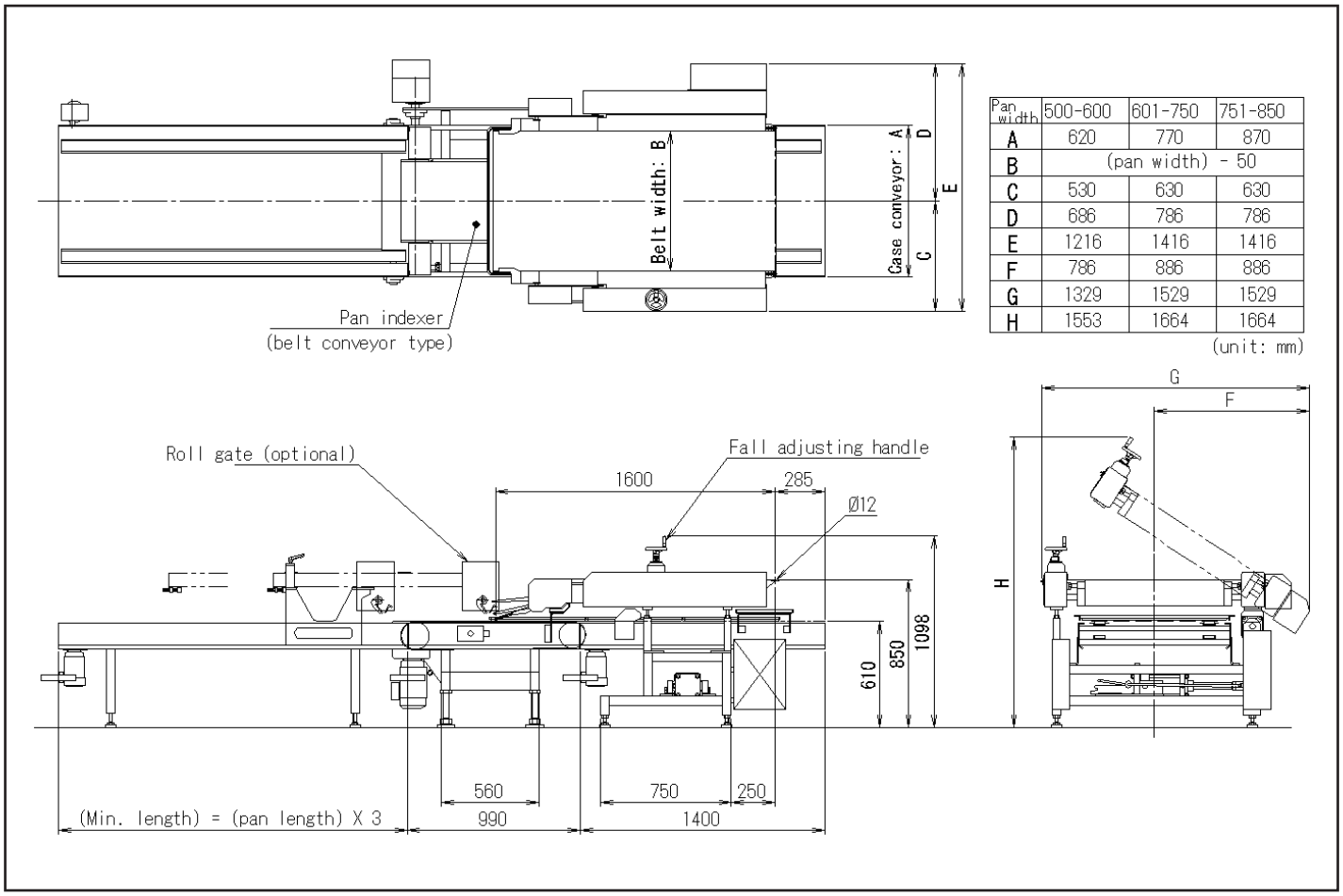


Full view

OSHIKIRI

Panner for bun & roll

Model PNK



Pan width	500-600	601-750	751-850
A	620	770	870
B	(pan width) - 50		
C	530	630	630
D	686	786	786
E	1216	1416	1416
F	786	886	886
G	1329	1529	1529
H	1553	1664	1664

(unit: mm)

■ *Specifications*

Capacity	2000pcs/h/row (may vary dependent upon type of product)
Power Source	AC200V 3Phases
Motor output	2.7kW
Air consumption	50L/min (normal)
Machine weight	Approx. 600kg

Conveyor frame made of stainless steel
Operation panel located on the left side as standard (available for right side)

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

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