

Model PNK

Panner for bun & roll

Applicable for bun & roll line or sheet dough line

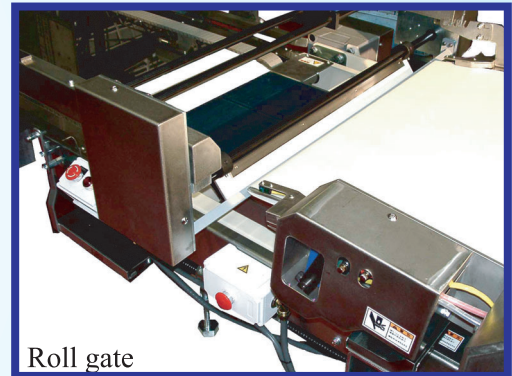
◆ Registers sixteen (16) panning patterns!

Available for:

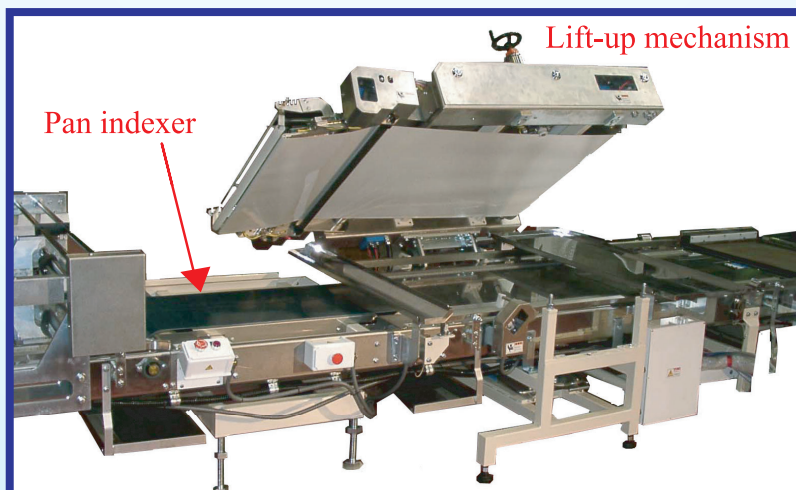
- Batch panning for the whole pan
- Intermittent panning row by row
- Manual panning
- Optional roll panning using roll gate

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

◆ Lift-up mechanism for easier cleaning and maintenance



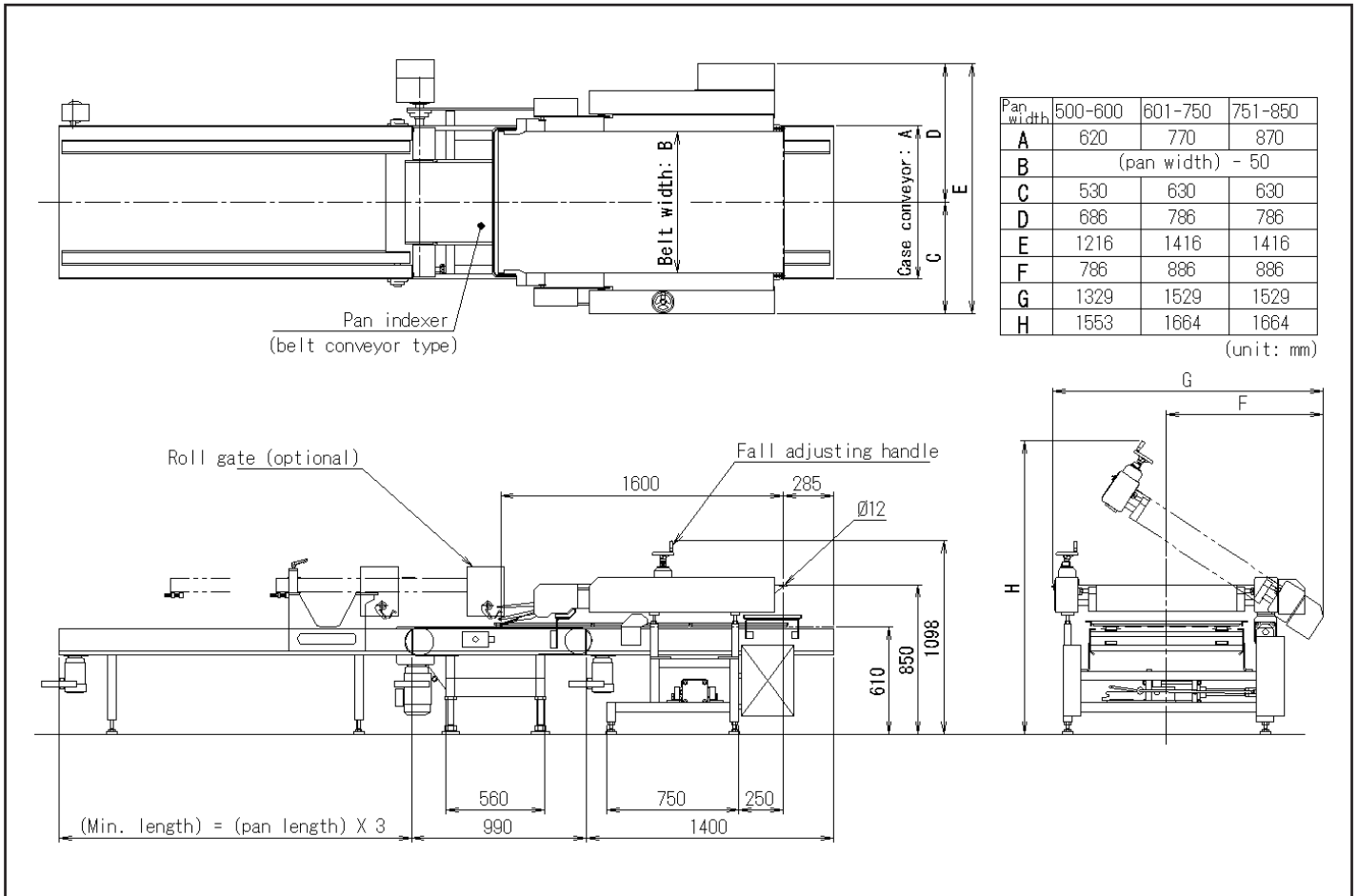
Roll gate



- 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



■ 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 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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