

# Model PQ/PQS/PGS Intermediate Proofer

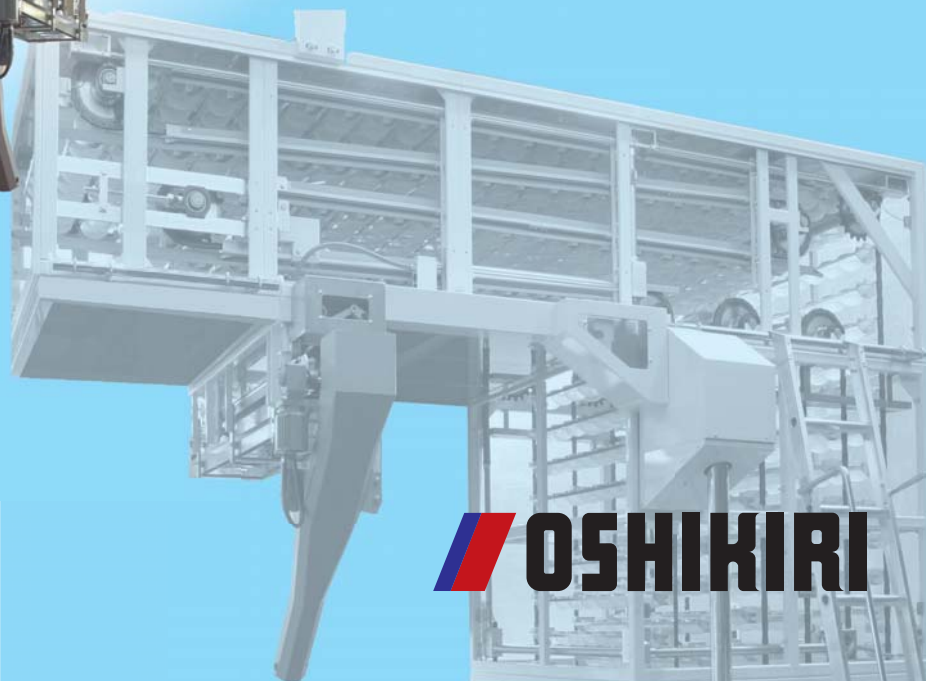
Every component assures you satisfactory function for better dough quality.  
Available for various type of dough, e.g. bread, bun, or roll.



Model PQ



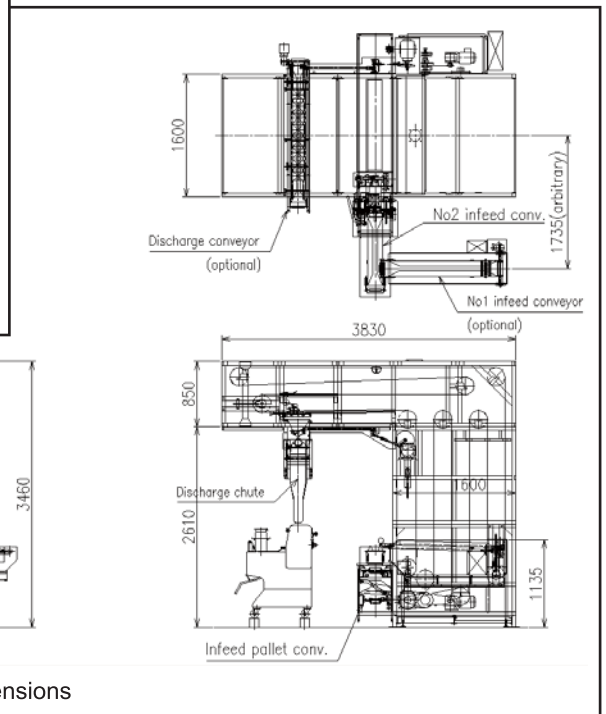
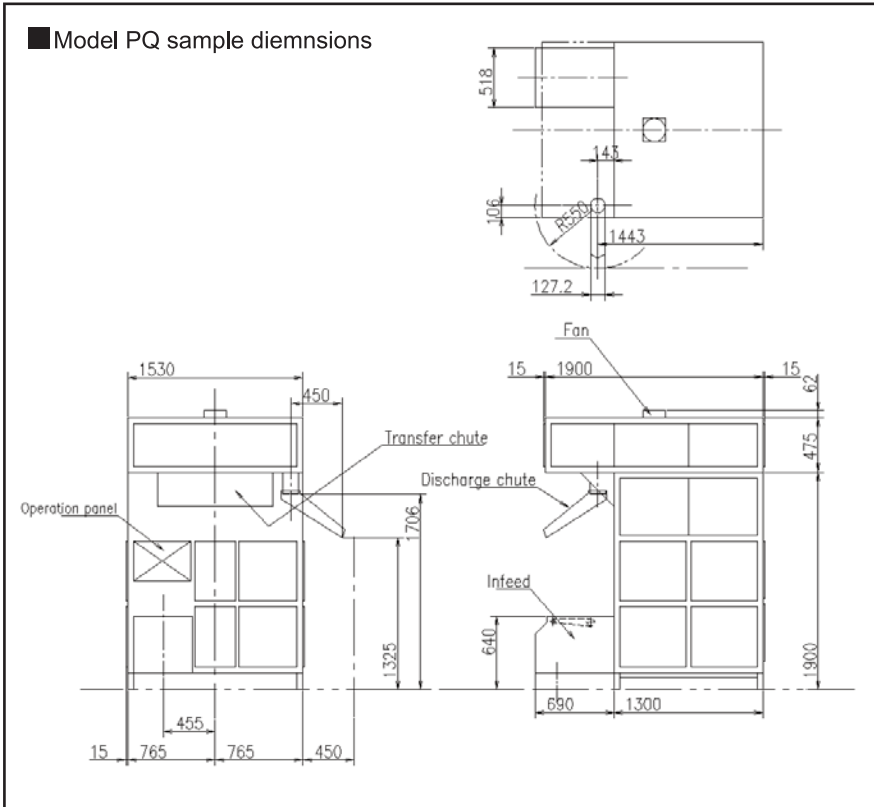
Model PQS



 **OSHIKIRI**

# Intermediate Proofer

# Model PQ/PQS/PGS



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

■ Model PQS sample dimensions

## ■ Specifications

Model	No. of pockets	Dough weight	Type of infeed	Rotation	No. of invalid trays	Capacity(pcs/h) (15 min. proofing)	Main motor
PQ	8	30 - 250g	Single row belt conveyor	8 rotation	6	2,000 (70B)	0.4kW 4P 200V
					7	2,500 (84B)	
PQS	8	30 - 300g	Pallet	1 rotation	17	2,600 - 8,300(8P)	0.75kW 4P 200V (~185B)
	12					3,850 - 12,150(12P)	
PGS	8	30 - 400g	Pallet	1 rotation	14	2,100 - 6,600(8P)	0.75kW 4P 200V (~180B)
	12					3,050 - 9,700(12P)	

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, Kiri-hara-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