

"WIDE FINE" Moulder Model WF2

Compact designed Moulder for both bread and sweet bread

- Dual-row Moulder for sweet bread. Can be used as a single row Moulder for bread.
- Switching single and dual-row in less time. Production-efficient Moulder.
- Hygienic Stainless steel exterior.

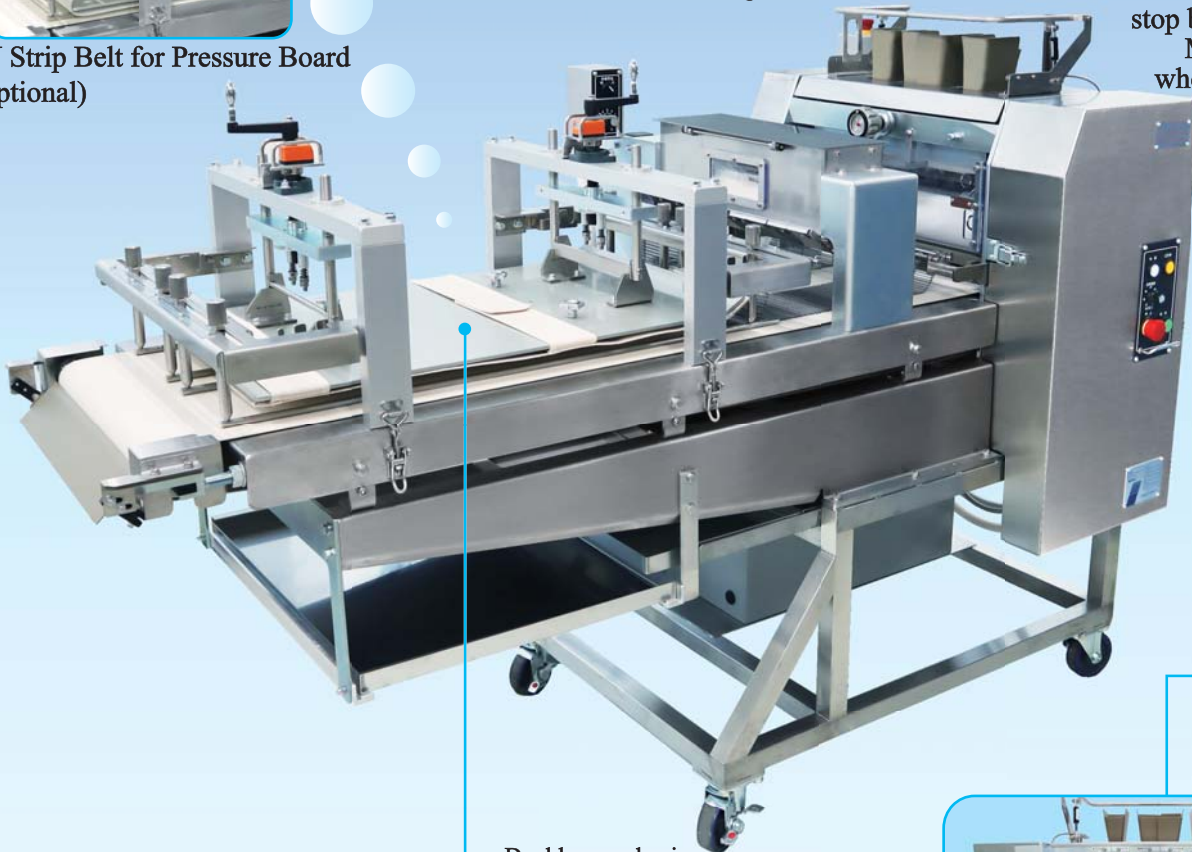


PU Strip Belt for Pressure Board
(Optional)

*Inlet Hopper
Dual-use specifications
for single and two rows



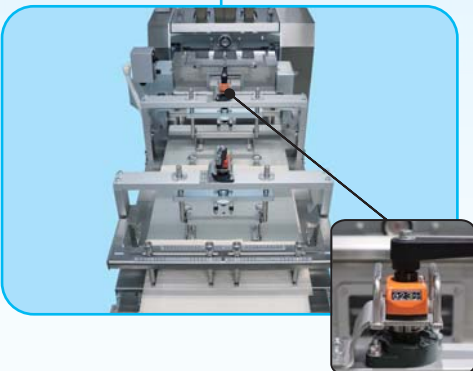
There is an emergency
stop bar at Inlet hopper.
Machine stops
when bar is pressed.



Double-row shaping



Single-row shaping



“Release Function” for pressure board.
Pressure board height is indicated
with digital display for easier setting.

Designed for double-row shaping.
It has multiple uses, single or two
rows as an option.



Rear cover is fully opened for easier
maintenance.
Equipped with a catch pan underneath.

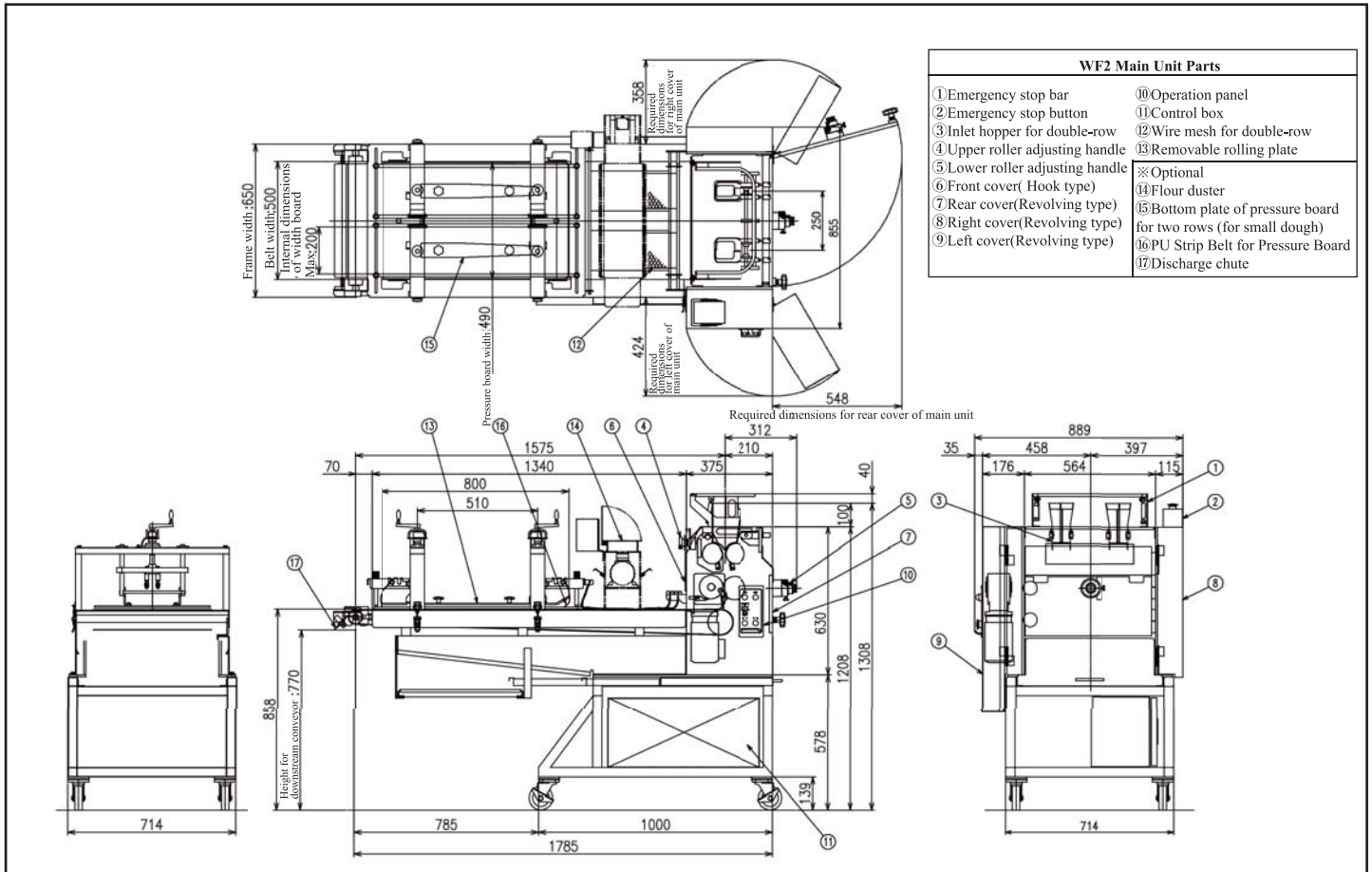


Digital display for easy space checking
of lower rollers. (Optional)

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Dimensional Drawing



WF2 Main Unit Parts	
① Emergency stop bar	⑩ Operation panel
② Emergency stop button	⑪ Control box
③ Inlet hopper for double-row	⑫ Wire mesh for double-row
④ Upper roller adjusting handle	⑬ Removable rolling plate
⑤ Lower roller adjusting handle	※ Optional
⑥ Front cover (Hook type)	⑭ Flour duster
⑦ Rear cover (Revolving type)	⑮ Bottom plate of pressure board for two rows (for small dough)
⑧ Right cover (Revolving type)	⑯ PU Strip Belt for Pressure Board
⑨ Left cover (Revolving type)	⑰ Discharge chute

Specifications

Capacity	Double-row specification	7,200pcs/h at 30~110g
	Single-row specification (Optional)	3,600pcs/h at 265g 4,500pcs/h at 80g
Roller Diameter	Upper φ85 (Polyacetal)	Bottom φ100 (Teflon)
Roller clearance	9~14mm	1~9mm
Roller speed	27.5~55m/min (Lower roller)	
Pressure board size	W 490mm × L 800mm Single board shape	
Pressure board height adjustment range	10~50mm	
Width plate adjustment range	Double-row specification	80~200mm
	Single-row specification (Optional)	120~330mm
Power Source	AC200V 3 Phases	
Motor	For Main drive motor (Standard) 4P 0.4kW	
	Flour duster (Optional) 0.09kW	
Machine weight	Approx. 440kg	

Note) Specifications and dimensions are subject to change without prior notice.

Note) Transformer might be needed depending upon the specifications.

Optional items

- Location of the Operation Panel for Right side
- Index indication of upper roller spacing
- Digital indication of the lower roller spacing
- Flour duster
- Bottom plate of pressure board for two-rows (for small dough)
- PU Strip Belt for Pressure Board
- Discharge chute
- Dough Catcher
- Emergency stop switch for discharge area
- Dual-use specifications for one and two rows (Add single-row specification)
 1. Inlet hopper
 2. Wire mesh for single-row
 3. Width scale
 4. Bottom plate of pressure board for single-row (for large dough)

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