

Model DQS DOUGH DIVIDER × Model CBR1 ROUNDER

Ideal for soft and sticky dough
Small dough can be rolled.
Loss of dough can be minimized.



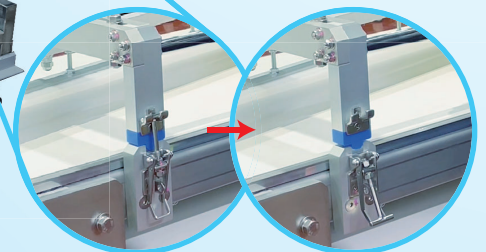
More reasonable price than before
Easy to perform maintenance and cleaning

Wide range of dough weight can be divided and rounded more spherical by one rounder.

- Thanks to the grooves at UHMW rounder bar, dough is rounded and released beautifully.
- Cantilever frame design for easy replacement of rounder belt
- Inadhesive polyurethane belt

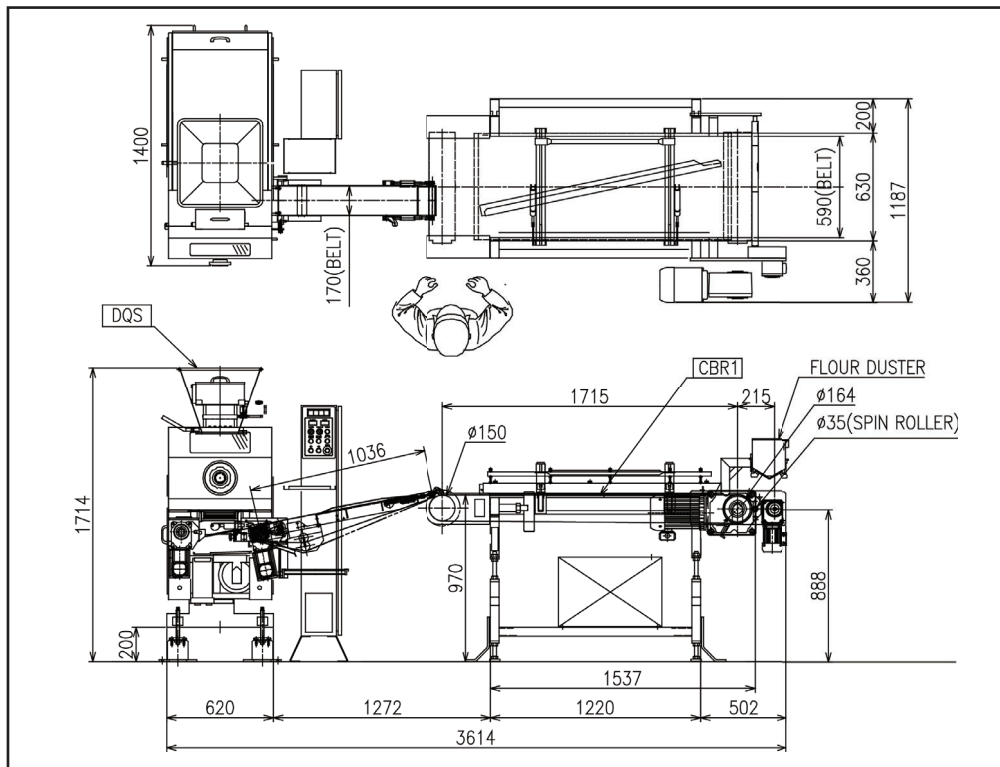


- Tip of rounder bar can be easily detached and washed.
- Rounder bar is cantilever type to lift up with gas spring and easy to perform maintenance.



You can lift this up by releasing catch clamps.

Dimensional drawing & Specifications



Dough Divider Model DQS

Model	DQS2	DQS2/4 (OPTIONAL)	
No. of pockets	2	2	4
Dividing weight	25 - 230g	25 - 230g	20 - 80g
No. of strokes	10 - 25st/min		
Capacity	1,200 - 3,000pcs/h	1,200 - 3,000pcs/h	2,400 - 6,000pcs/h
Hopper capacity	45L		
Power Source	AC200V 3Phases		
Motor output	Main drive 1.5kW		
	Conveyor drive 0.2kW × 2		
Machine weight	Approx. 800kg		

Rounder Model CBR1

Model	CBR1
Capacity	6,000pcs/h
Rounding Range	20g - 230g
Power Source	AC200V 3Phases
Motor output	Main drive 1.5kW
	Spin roller drive 0.2kW
	Flour Duster drive 0.1kW
Machine weight	Approx. 500kg

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

Note) Transformer might be needed depending upon the specifications.

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