

Wide Moulder

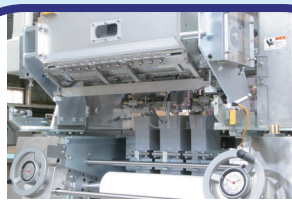
Model MG
MGP

Large rollers handle a wide range of dough weight.
Optional motor driven pressure board provides you gentle and stable rolling of dough.

Easy cleaning due to Quick-release belt, Lift-up type pressure board, Detachable flour duster chute, etc.



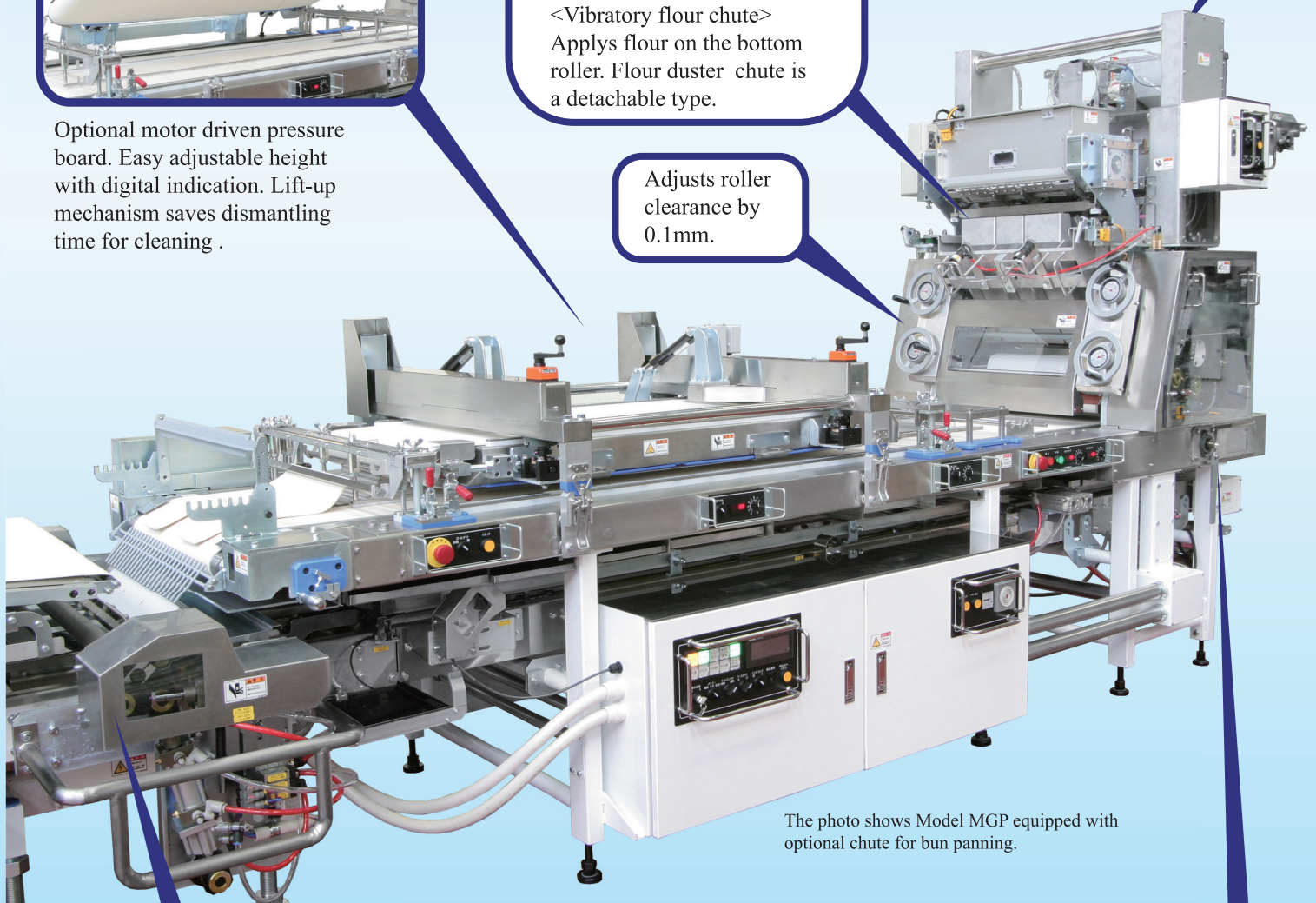
Optional motor driven pressure board. Easy adjustable height with digital indication. Lift-up mechanism saves dismantling time for cleaning .



<Vibratory flour chute>
Applies flour on the bottom roller. Flour duster chute is a detachable type.

<Infeed gate>
Standard 2, 3 or 4 rows.
2/4 rows and 3/4 rows available.

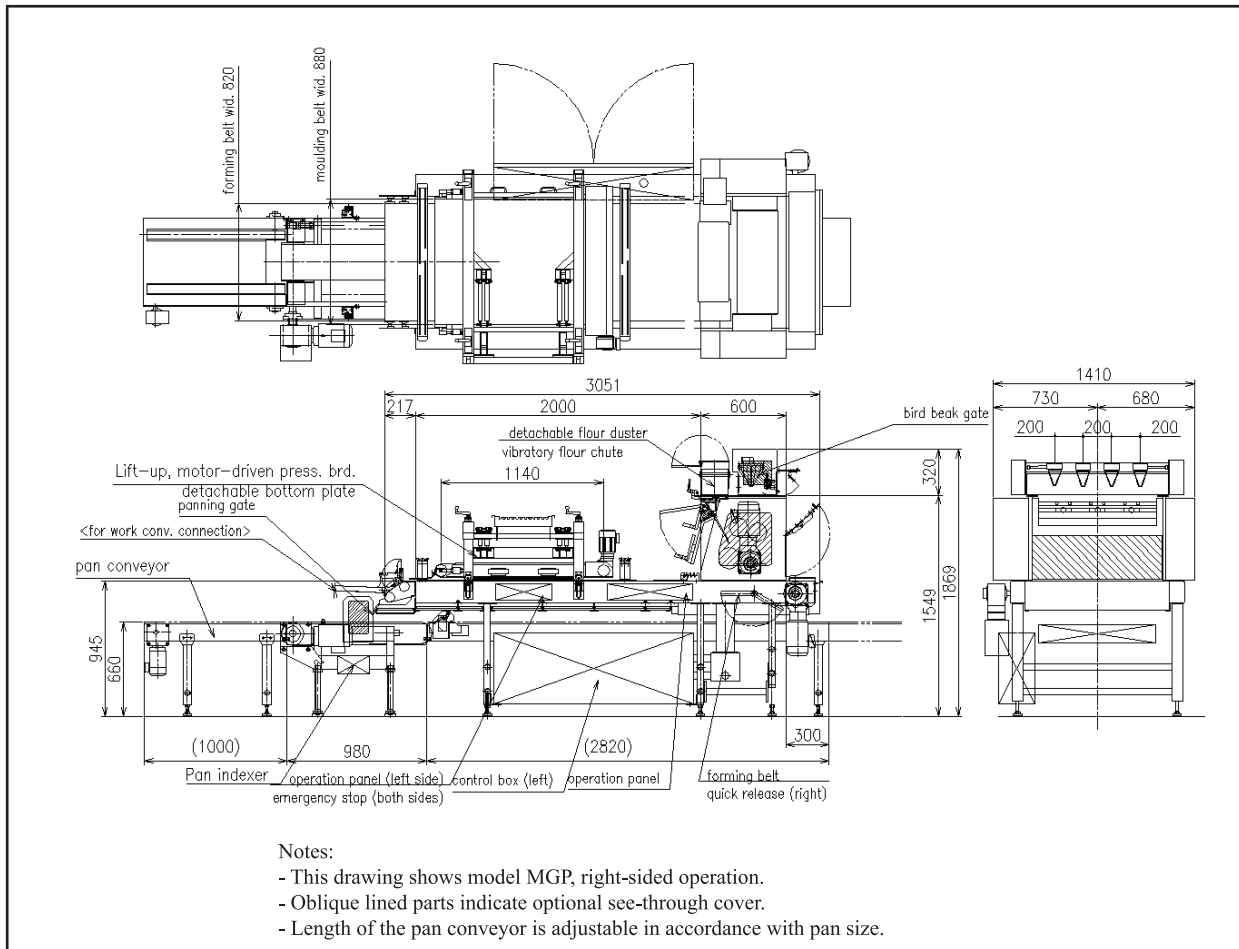
Adjusts roller clearance by 0.1mm.



The photo shows Model MGP equipped with optional chute for bun panning.

<Pan indexer>
Feeds pans pitch by pitch in accordance with a panning pattern.

<Quick release>
Loosen the belt by one-touch to easily clean even inside of the belt.



Specifications

Rollers	Upper roller	ϕ 130mm Teflon adjusting range 6 - 15mm
	Bottom roller	ϕ 150mm Teflon adjusting range 1 - 12mm
Power Source		AC200V 3Phases
Motors	Roller	0.75kW variable speed
	Conveyor	0.75kW variable speed
	Pan indexer *	1.5kW
	Case conveyor*	0.2kW \times 2 units
	Flour duster	90W variable speed
Capacity	Pressure board	0.2kW variable speed
	2 rows	7,200 pcs/h
	3 rows	10,000 pcs/h
	4 rows	12,000 pcs/h
Air required		150 NL/min
Dough weight		40 - 110g
Machine weight		Approx. 2,000kg

Note) * Only model MGP is equipped with these units.

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

Note) Transformer might be needed depending upon the specifications.

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