

Next Generation Mixer

Sanitary and robust
Next Generation Mixer
reducing your cleaning time.

Completely Independent Control Panel / Operation Panel

Bowl Tilting

The tilt angle can be set to either 95° (standard) or 120° (Optional)

Inner-Bowl Cooling Water Flow

Thermal Insulation Sealed

All Stainless Frame

INNER ROOF SCRAPER attached

Quiet Belt Drive

No maintenance

One-touch Resin Seal

Two-Part Divided Model

Independent Operation Panel

Control Panel
Installed Separately

Box Stopper

Automated/manual box stopper
can be installed

Stand Units Open Widely

Easy To Clean And Hygienic

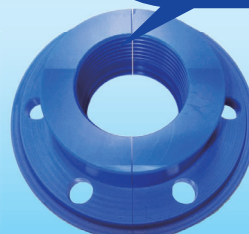
Easy detach main seal

- Prevent contamination
- Easy to clean

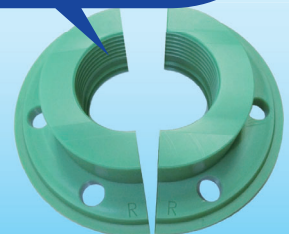
Color coded left and right

- Prevent misinstallation

Labyrinth seal to prevent leakage
Two-Part Divided Model, Easy Removal



Left Resin Seal



Right Resin Seal

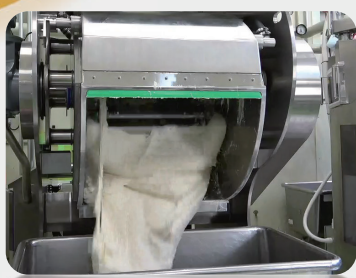
Bowl Tilting

Maximum Angle **160°** Easy To Clean!

160°

*Please specify when finalizing requirements.

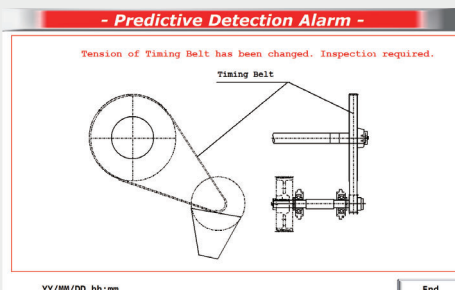
Easy To Discharge Dough!



Predictive Detection System

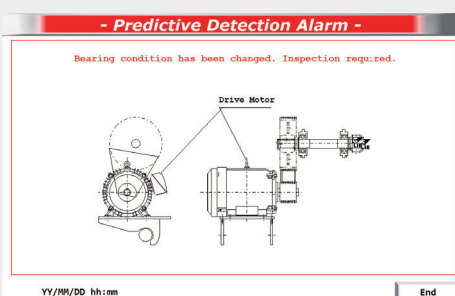


**Light Incident Detectable
Minimizes Impact On The Line!**



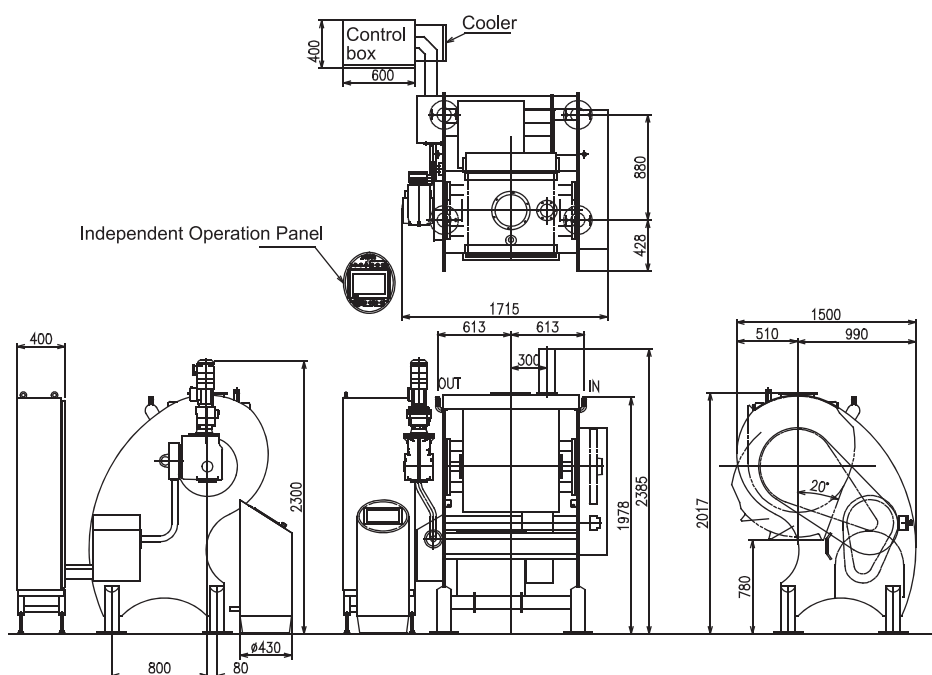
Timing belt

- ① Abnormal Meandering Detection
- ② Abnormal Belt Tensioning



Drive motor

- ① Bearing Damage Detection
- ② Heat Detection



Note) Specifications and dimensions are subject to change without prior notice.
Note) Transformer might be needed depending upon the specifications.

SPECIFICATIONS

| 160° tilting option | |
|---------------------|------------------------------|
| Max. Dough Weight | 135 kg (Soft Dough) |
| Agitator | 40~100 rpm(changeable) |
| Agitator Shape | YY-2 or YY5 |
| Jacket Cooling | Water Cooling |
| Main Power Line | 22 kW(Inverter Control) |
| Motor For Tilting | 0.4 kW |
| Bowl Tilting | Motor Attached Speed Reducer |
| Cooling Inlet Bore | R1 (Male) |
| Ingredient Bore | R1 (Male) |
| Machine Weight | 2300 kg |
| Cooling load | 10.5 kW |

OPTIONAL ITEMS

- 1. Changeable Agitator Model
- 2. Bowl Cooling Water Controller
- 3. Bowl Drain Installed
- 4. Changeable Main Unit Height
- 5. Silo Installation
- 6. Scatterproof Dough Plate
- 7. Dough Box Correction Bar
- 8. Open/Close Flour Gate
- Rotary Pneumatic method

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