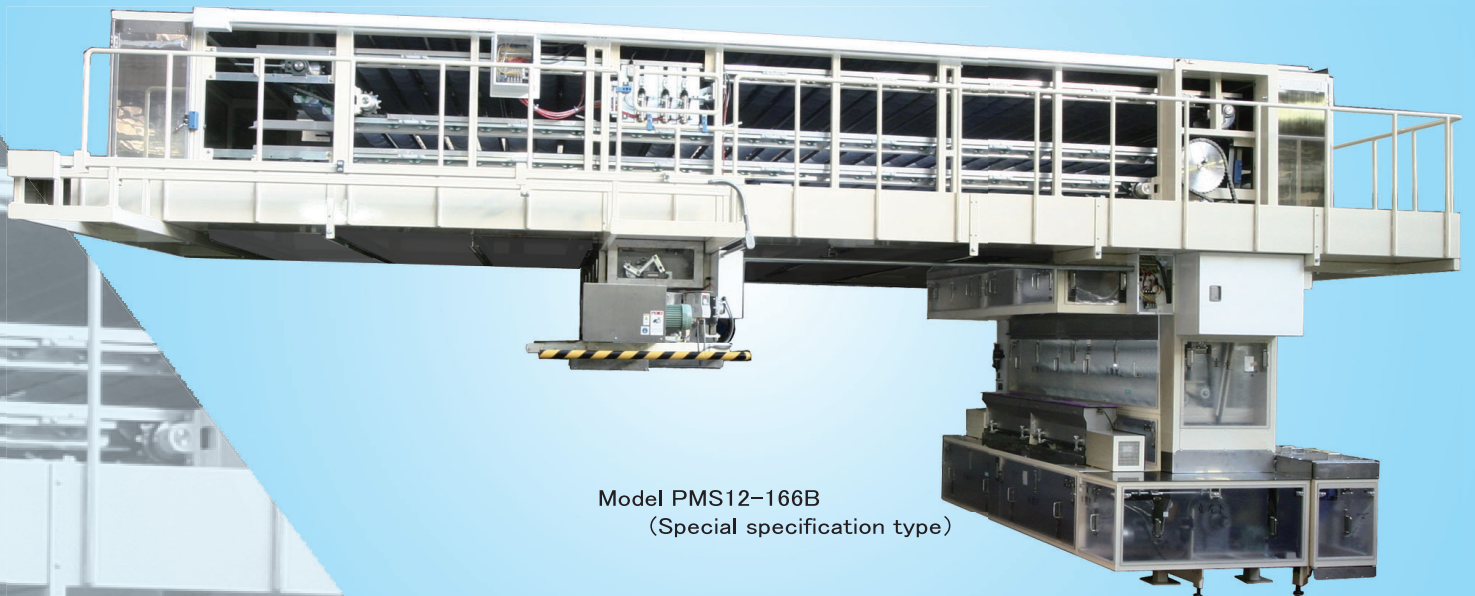


Model PMS/PKS

Proofer for white bread

Proofer specialized for white bread that is feasible to recover the texture in a short time by fermenting the dough so that the dough comes into the condition suitable for moulding.



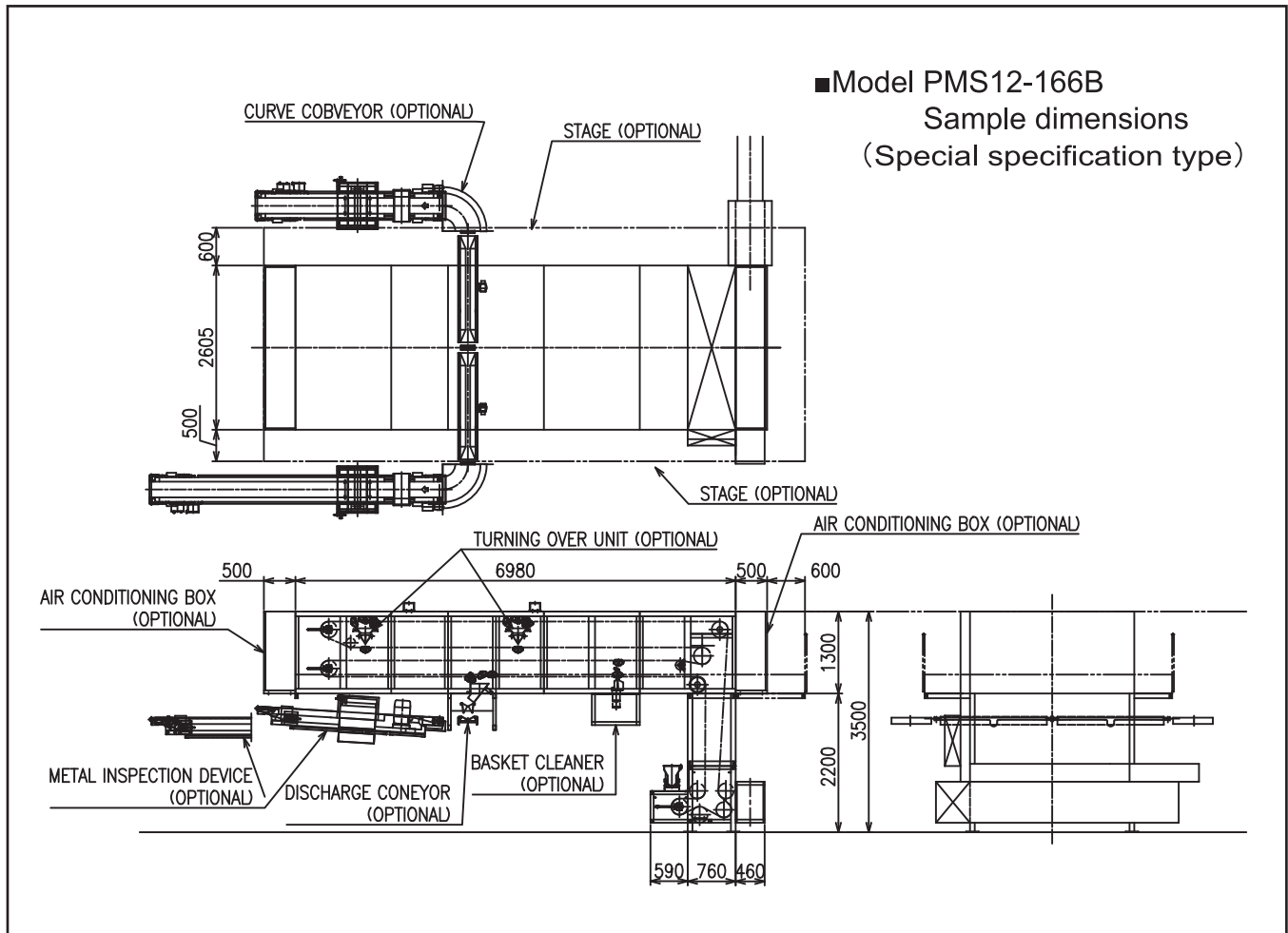
Model PMS12-166B
(Special specification type)



Point!

Separating plate between basket and chain prevents dust from entering into basket.

OSHIKIRI



Offers you various options for infeed and discharge section.
Chain and/or tray cleaning device, capacity changeover unit are available as optional.

■ Specifications

Model	No. of pockets	Dough weight	Type of infeed	Rotation	No. of inactive	Capacity (pcs/h) (18 min. proofing)	Main motor
PMS	6	250 to 500g	Pallet	1 rotation	14	1,920 to 4,270	0.75kW to 1.5kW
	12					3,860 to 2,460	4P 200V
PKS	6	350 to 700g	Pallet	1 rotation	11	1,660 to 3,620	0.75kW to 1.5kW
	12					3,710 to 7,070	4P 200V

Note) Capacity will vary dependent upon a moulder to be connected.
The above shows standard type. (Infeed and discharge are same direction.)
Consult with sales staff on special specification type.

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

Note) Transformer might be needed depending upon the specifications.

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