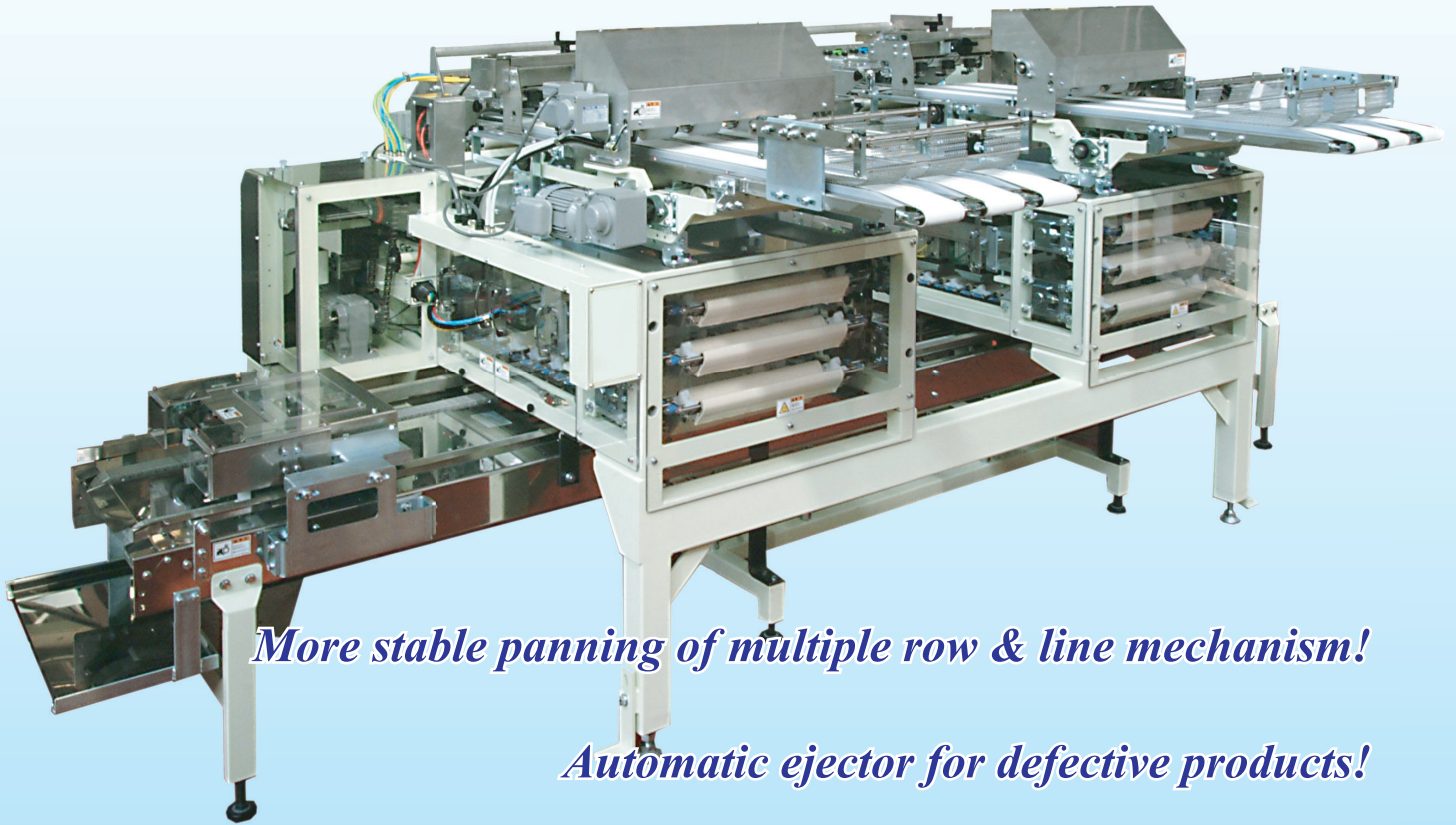


Butter Roll Panner



More stable panning of multiple row & line mechanism!

Automatic ejector for defective products!

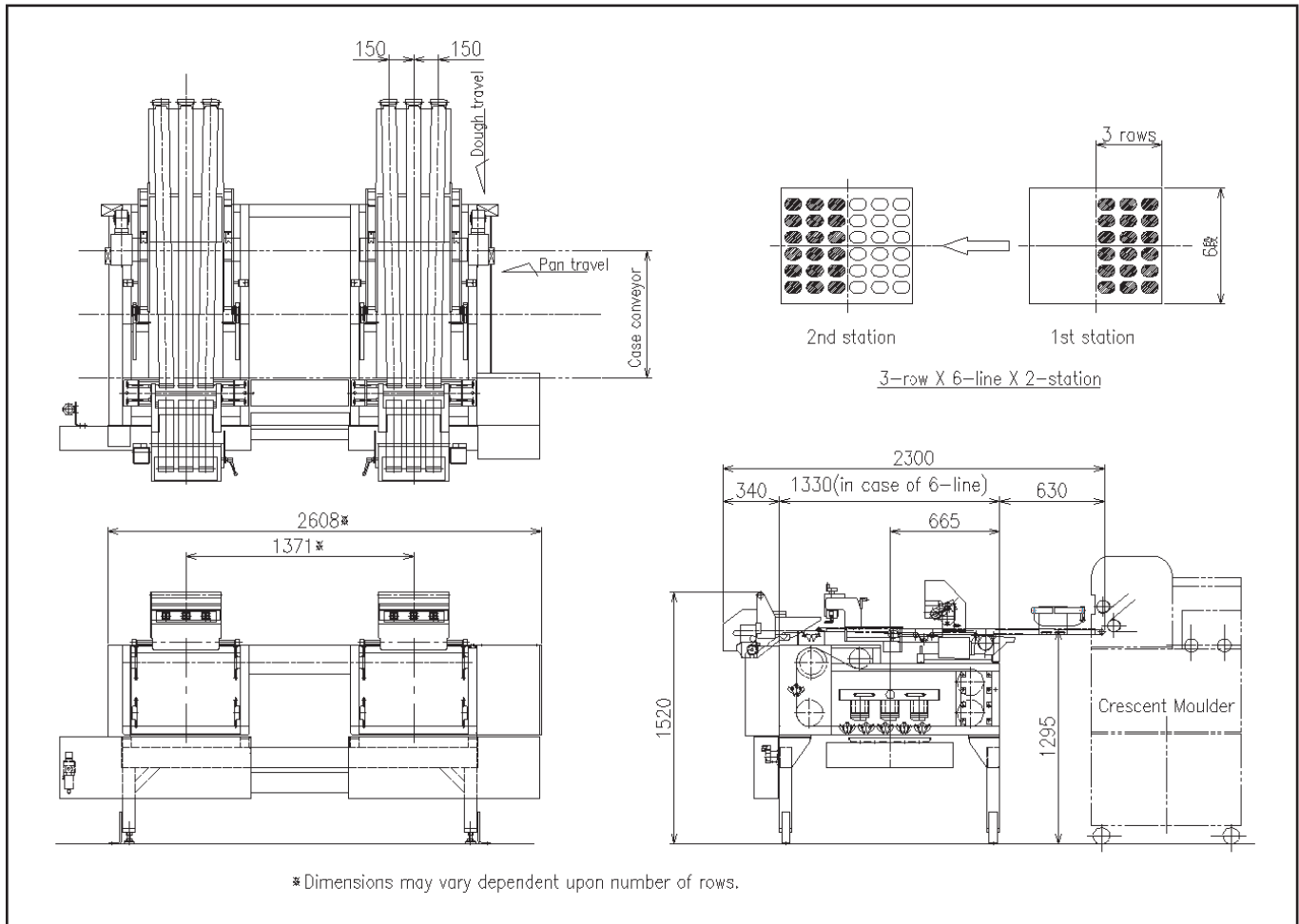
Easier operation and maintenance!

Stable panning

- Dough aligning mechanism
Revolving stopper accumulates and aligns dough pieces from Crescent Moulder.
- Doubled dough ejector
- Minimum fall
Original tray mechanism minimized the fall to a pan and stabilized landing of dough.
- Reduced tray speed
Tray traveling speed is reduced to minimize deviation of dough.

Easier maintenance

- Machine located above Pan Conveyor
Facilitates accessibility to machine inside since Pan Conveyor is not built-in the machine.
- Detachable pusher unit
The entire pusher tray unit is detachable to easy maintenance and inspection.
- See-through cover contributes to easy inspection.
- Easier cleaning as being spaced from the floor.
- Clearance space between equipment and floor allows for easy cleaning.



Specifications

Product	Butter roll
Dough weight	30 - 60g
Capacity	2500pcs/h per row
Drive	Synchronized with Second Proofer
Power Source	AC200V 3Phases
Motor output	0.9kW (for main body)
Air consumption	100 - 250NL/min
	490kPa
No. of Stations	1 or 2
No. of rows	2 or 3
No. of lines	Standard 4, 5 or 6. 7 or 8 available

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

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