

**Keeping the delicious "shape".
Upgrade your production line!**

MISUZU

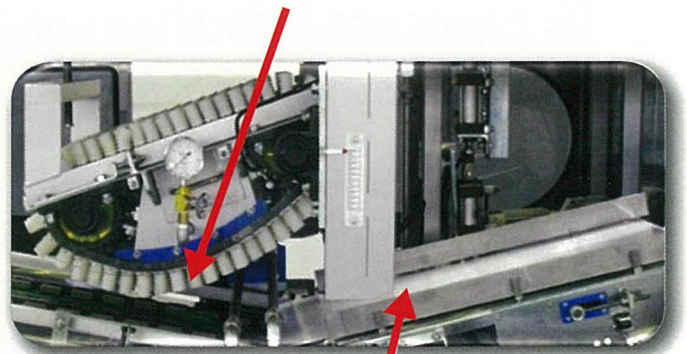


RS-V Model Hybrid Depanner

Misuzu's depanner series supports your quality improvement with keeping the delicious selection as the optimal shape for each product.



Suction device



Scooping device

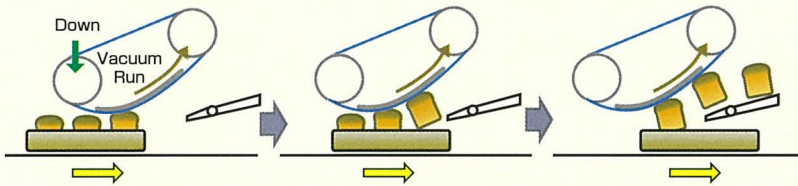


Multifunction equipment that combines the suction device and the scooping device. Even from the flat top or the thickest of baking press tray, depanning of the product is possible.

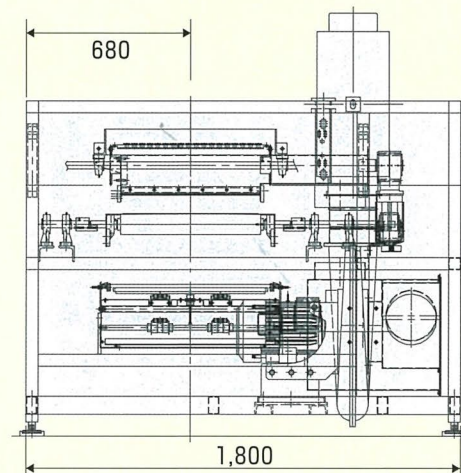
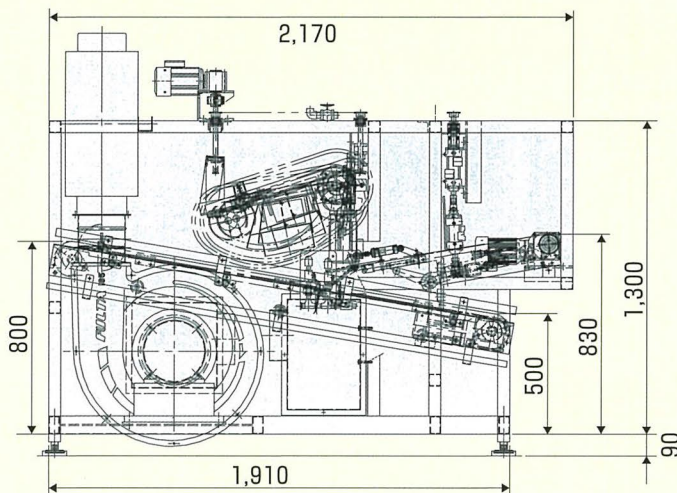
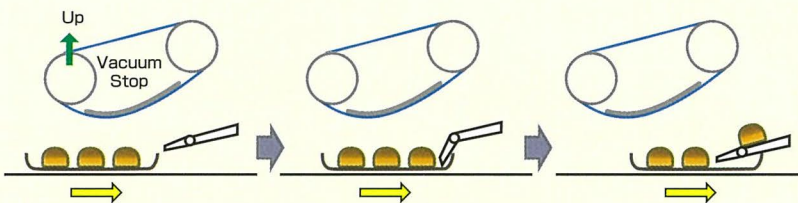
RS-V Model - Hybrid Depanner (Pastry)

Features

The suction power is adjusted to conform to products. The silicon rubber does not make recess on the surface of product. And it facilitate desorption and washing.



The tip is bent, so you do not need to provide an input shape.



Standard Specification

Maximum speed of the conveyor	Chain conveyor: 18m/min Belt conveyor: 24m/min
Maximum number of tray	20 trays/min
Dimension of tray (standard)	650mm(L)×580mm(W)×30mm(H)
Suction force	5.68kPa - 75m ³ /min
Capacity of the power supply	3 ω ×3 ϕ 380v - 10kw
Capacity of the air supply	0.5MPa - 700L/min

※ The specifications in this catalog are subject to change without notice. 20160501B①1,000



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