

Burford®

Cross Splitter

MODEL CS-2R - RIGHT HAND, MODEL CS-2L - LEFT HAND

The Burford® Cross Splitter utilizes low pressure water to provide split top bakery products. Buns and rolls oriented across the flow of the conveyor can be split with the CS-2 Cross Splitter. This system helps bakers produce split top product without additional labor or the need to turn pans.

- Accurate split positions
- Up to 25 pans per minute
- Gentle pan stop
- Stainless and aluminum construction
- Quick change manifold
- Portable pressure control system



Model CS-2R shown with
optional conveyor and Pan
Metering System

PRACTICAL SOLUTIONS THROUGH INNOVATIVE TECHNOLOGIES

Burford®
bc

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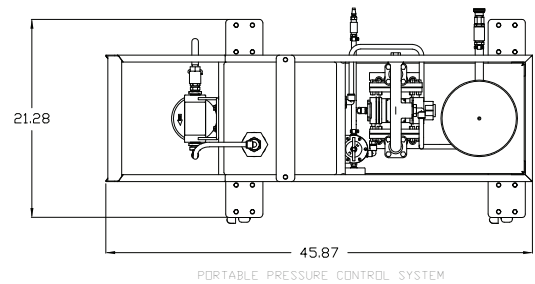
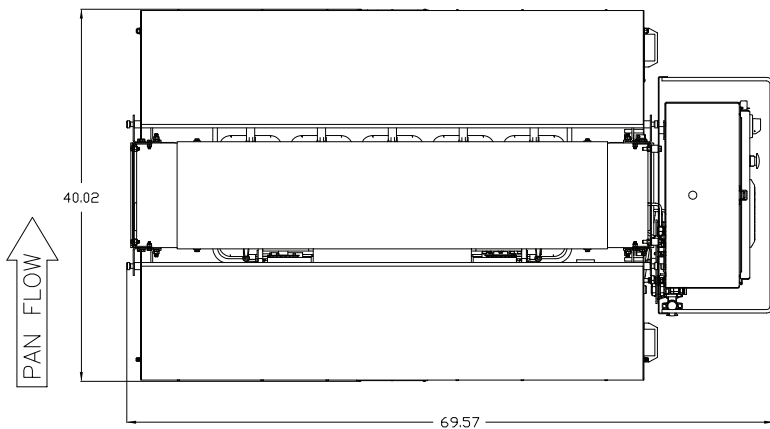
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CROSS SPLITTER

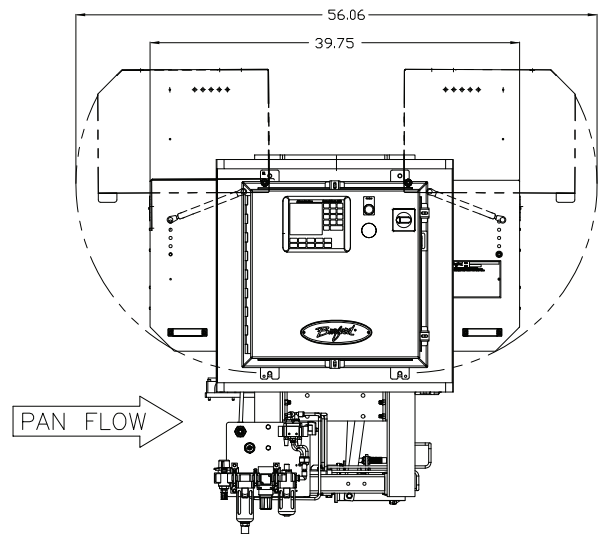
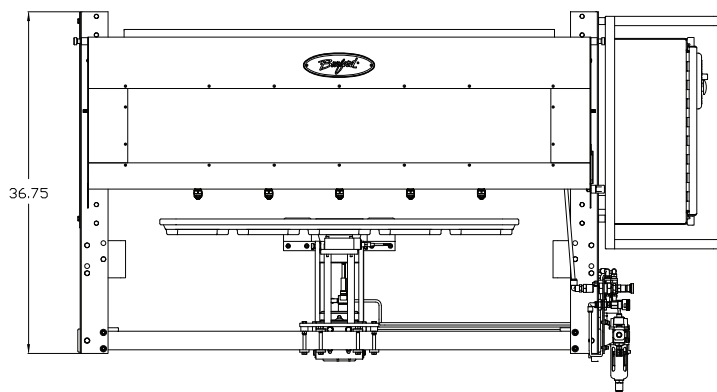
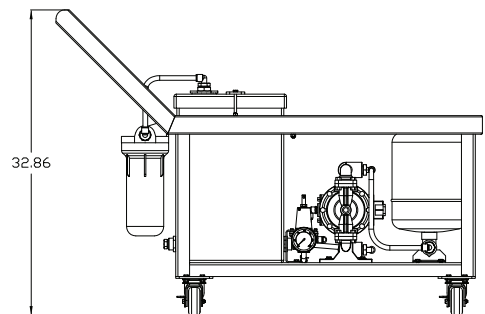


Options:

- Additional manifolds
- Conveyor
- Pan metering system
- Straight split kit



PORTABLE PRESSURE CONTROL SYSTEM



SPECIFICATIONS

ELECTRICAL:

110 VOLTS, 50/60 HZ, 1 PHASE, 12 AMPS

AIR:

60 PSI @ 5 SCFM (Max)

WATER:

40 PSI, 92 GPH (Max)