

Burford®

Enrober

MODEL EC1024 - RIGHT HAND, MODEL EC1124 - LEFT HAND

The Burford® Enrober allows for complete coverage of dough pieces with dry toppings on high-speed automated bread lines. The compact design allows it to be integrated into existing lines. This portable cantilever enrobing system can be quickly moved offline for product changeovers and tool-less sanitation. Diversify your product line by adding a Burford® High Speed Enrober.



Model EC1124 shown

- Labor savings
- Quick change mandrel
- Stainless steel and aluminum construction
- Applies wide variety of toppings
- Integrated water spray



PRACTICAL SOLUTIONS THROUGH INNOVATIVE TECHNOLOGIES

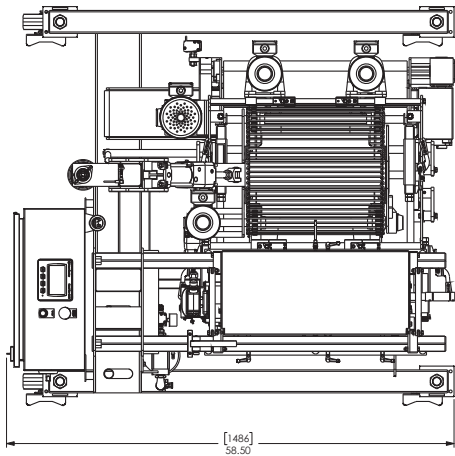


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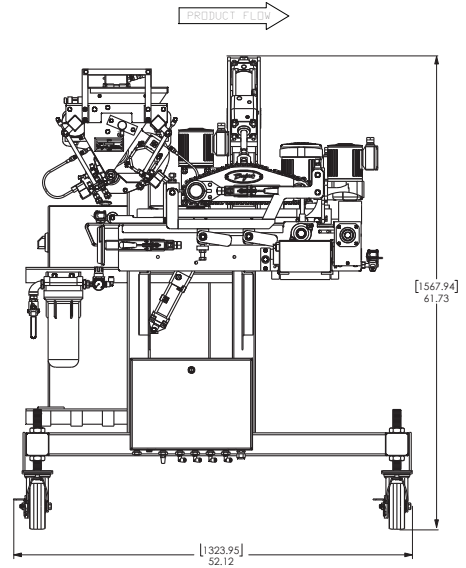
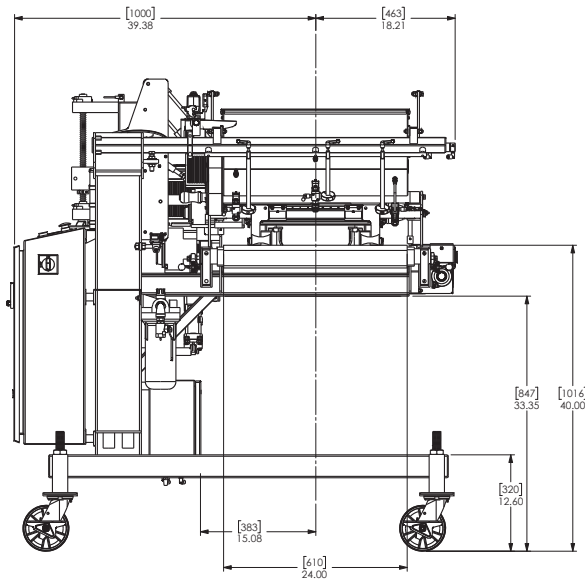
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ENROBER



Options:

- Extra mandrels for different toppings
- Side blocks & belts for various dough sizes
- Low level alarm
- Automatic filling systems
- Multiple hopper widths



SPECIFICATIONS

ELECTRICAL:

110 VOLT, 50/60 HZ, 1 PHASE, 5 AMPS

AIR:

80 PSI, .25 SCFM (Max)

WATER:

40 PSI, 10 GPH (Max)