

Burford®

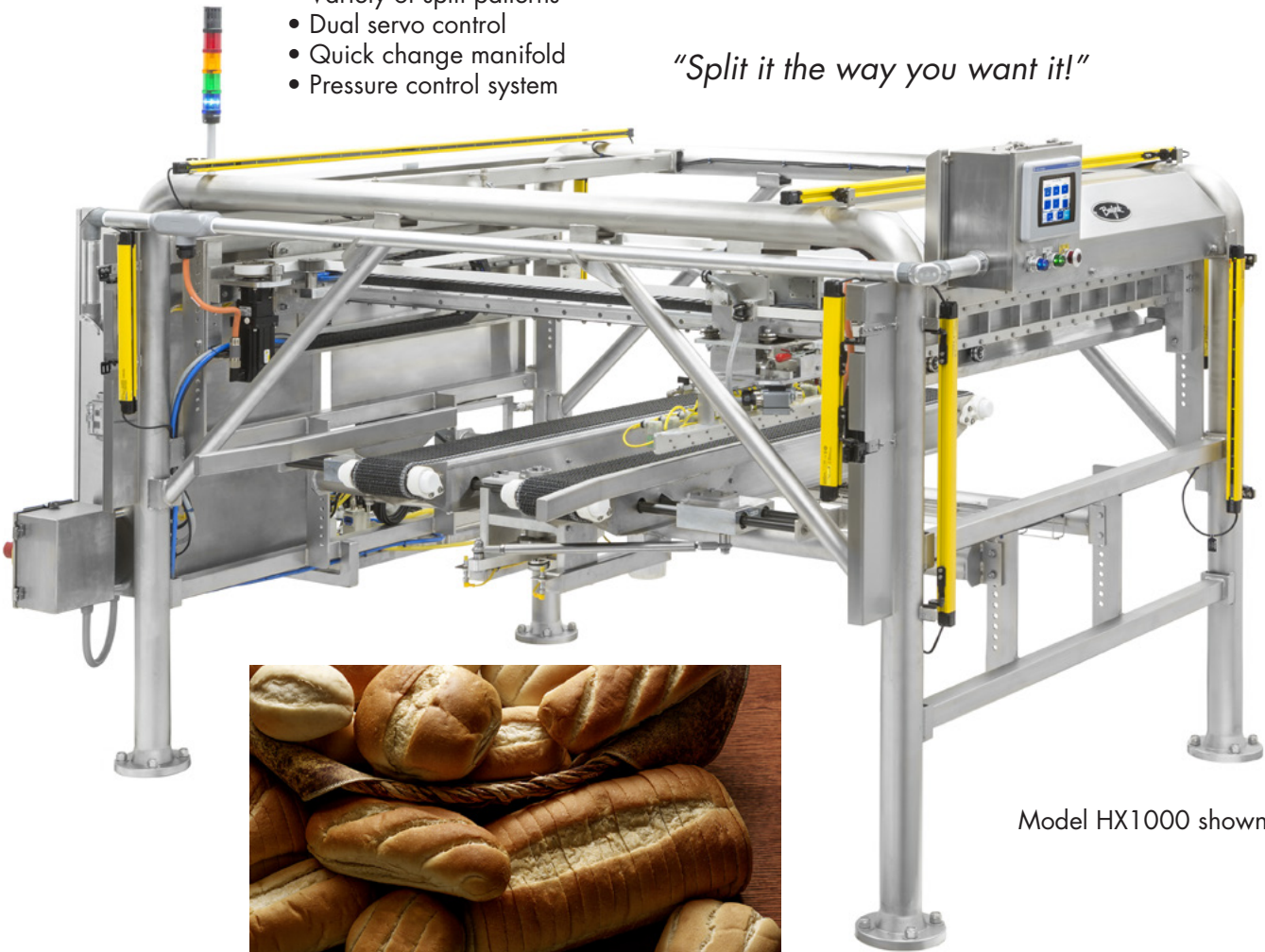
High Speed Splitter

MODEL HX1000 - RIGHT HAND, MODEL HX1100 - LEFT HAND

The Burford® High Speed Splitter utilizes low pressure water to provide split top bakery products. Increase your throughput, eliminate your pan stop and add flexibility to your bakery by adding the HX1000 to your bun or roll line.

- High speed water splitting
- Variety of split patterns
- Dual servo control
- Quick change manifold
- Pressure control system

"Split it the way you want it!"



Model HX1000 shown

PRACTICAL SOLUTIONS THROUGH INNOVATIVE TECHNOLOGIES



CALL US TODAY 1-877-BURFORD (287-3673)

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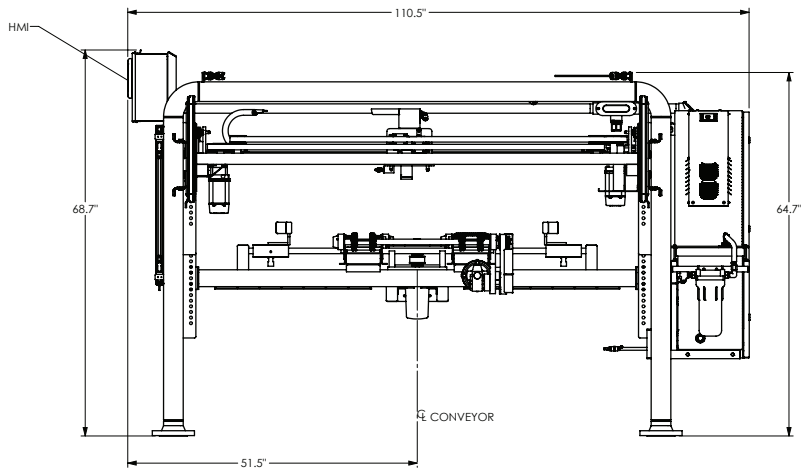
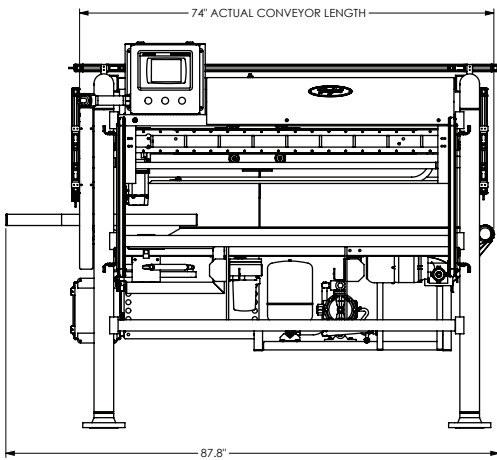
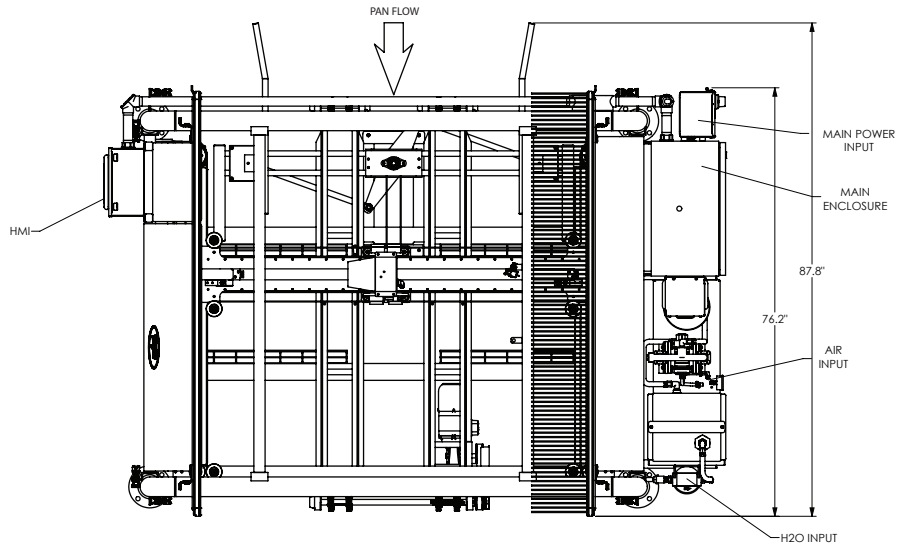
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HIGH SPEED SPLITTER



Options:

- Additional manifolds
- Conveyor length & height
- Variety based pressure system



SPECIFICATIONS	
ELECTRICAL:	480 VOLT, 50/60 HZ, 3 PHASE, 15 AMPS
AIR:	80 PSI, 5 SCFM (Max)
WATER:	50 PSI, 50 GPH (Max)