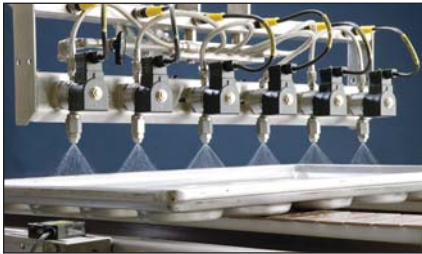


Burford® Precision Oiler

MODEL 515

HAMBURGER



HOT DOG



Designed to spray a precision pattern of oil and pan release agents on bakery products, pans and band ovens.

- Precise Liquid Metering
- No Air Required
- Electronic Pan Sensing
- Rapid Cycle Repetition
- Up to 50% or More Savings
- Selectable Nozzle Activation
- Accurate Spray Pattern
- Stainless Steel Construction
- Finger Tip Digital Oil Quantity Adjustment
- Fully Adjustable Nozzle Head
- Up to 10 Nozzles

PRACTICAL SOLUTIONS THROUGH INNOVATIVE TECHNOLOGIES

Burford®
(bc)

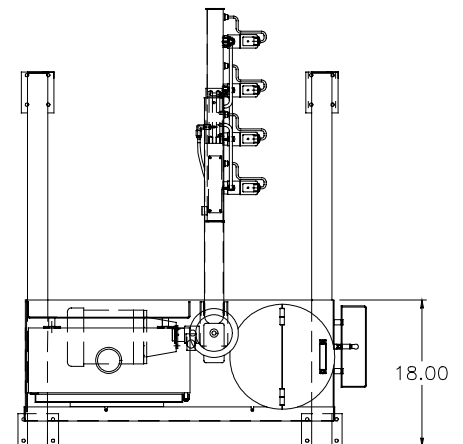
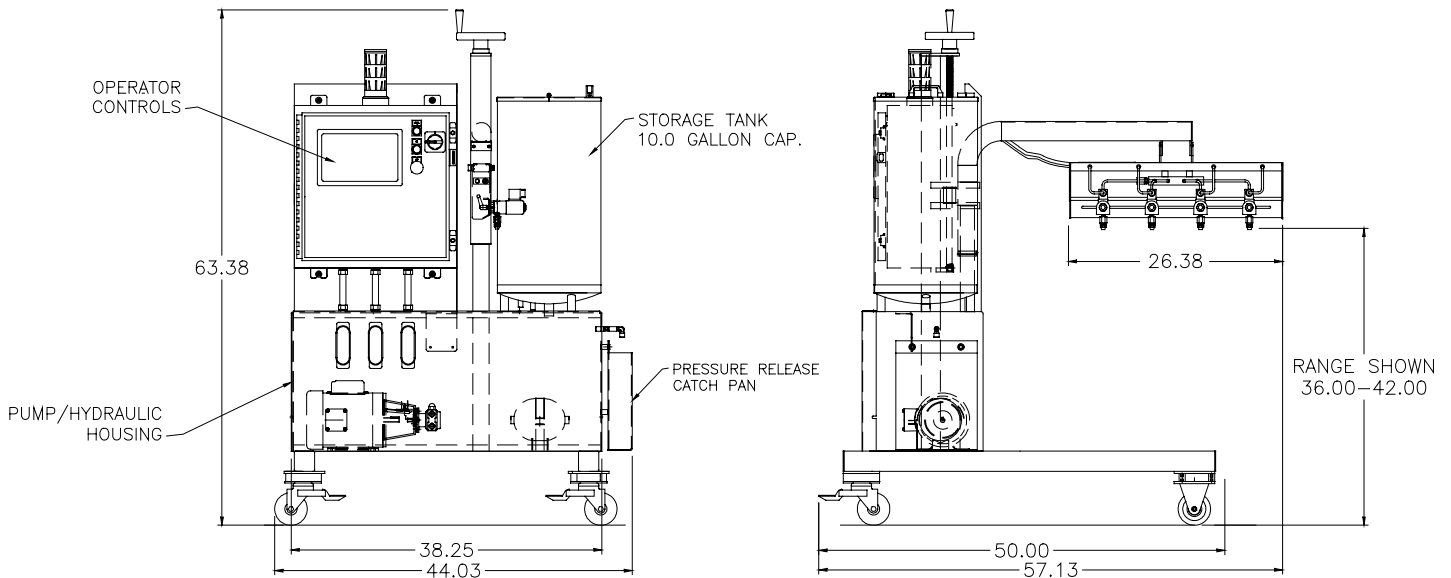
CALL US TODAY 1-877-BURFORD (287-3673)

PRECISION OILER MODEL 515



Options

- Nozzle Quantity, (4 standard) Up to 6 Additional Nozzles Can be Added
- Various Spray Tips Available: Full Cone, Hollow Cone and Fan Spray Tips
- Additional Heights & Arm Lengths Available for Conveyor Widths and Pan Configurations
- SC2 – Sequence Controller Optional for Band Oiling & Special Oiling Applications
- Conveyor Mount Spray Rail Option



TOP VIEW

SPECIFICATIONS

ELECTRICAL:

115 VOLTS, 60HZ, 1 PHASE (STANDARD)

8 SERVICE AMPS

CONSTRUCTION:

NEMA 12 RATED ELECTRICAL OR EQUIV.

TANK & ALL FLUID AREAS (304 STAINLESS)

OR ACCEPTABLE FOOD CONTACT MATERIAL