

Burford®

High Speed Enrober

MODEL EC1000 - RIGHT HAND, MODEL EC1100 - LEFT HAND

The Burford® High Speed Enrober applies dry toppings to the outer surface of dough pieces on automated bread lines. Its compact design allows for integration into existing layouts. The portable enrobing system can be quickly moved offline for product changeovers and sanitation.

Efficiency is maximized with the reclaim feature that minimizes topping waste.

Diversify your product line by adding a Burford® High Speed Enrober.



Model EC1000
(Auto-Fill not shown)

- Labor saving
- Wash-down design
- Portable & compact footprint
- Applies a wide variety of toppings
- Includes auto-fill & reclaim



PRACTICAL SOLUTIONS THROUGH INNOVATIVE TECHNOLOGIES

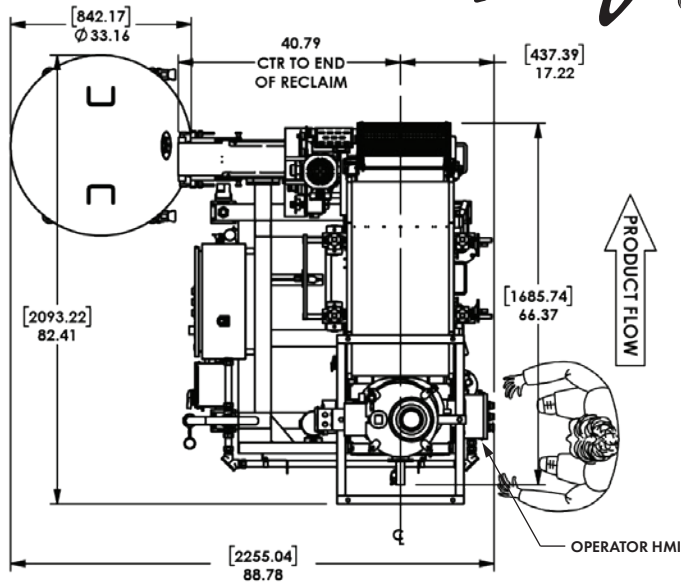
Burford®
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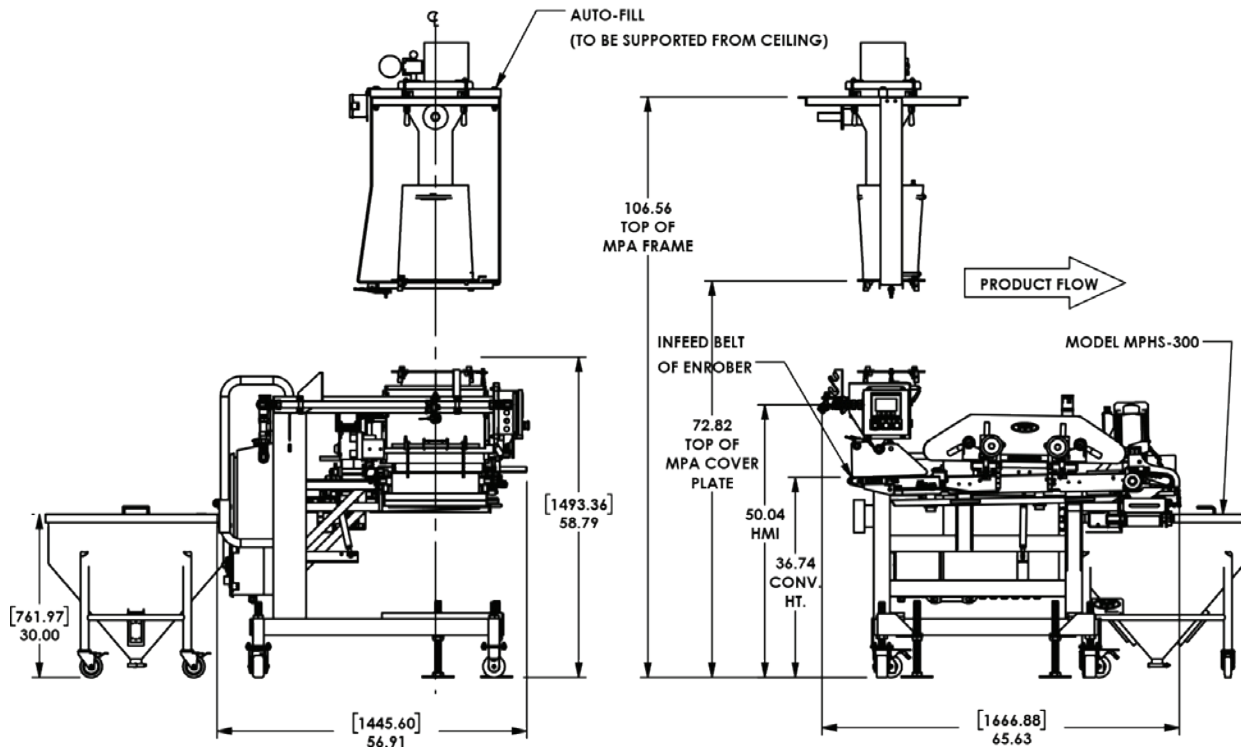
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HIGH SPEED ENROBER



Options:

- Floor mount guides
- Additional bulk hoppers
- Floor mount stand for auto-fill
- Extra mandrels for different toppings



SPECIFICATIONS

ELECTRICAL:

220 VOLT, 50/60 HZ., 1 PHASE 5 AMP

AIR:

80 PSI @ .25 SCFM Max