

Burford® Orbital Pan Shaker

MODEL 578 - RIGHT HAND, MODEL 579 - LEFT HAND



Model 578 shown with
optional conveyor

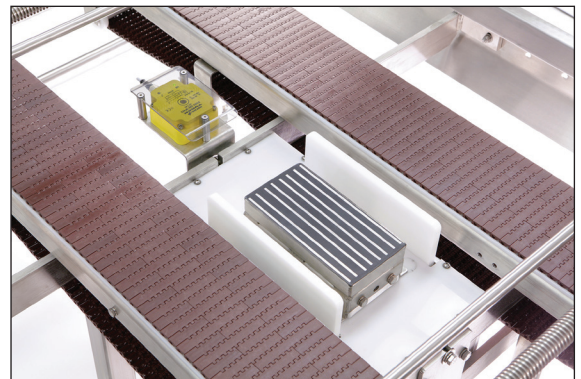
Achieve consistent, high quality and accurately placed buns with one machine.

Dough correction is obtained easily with the adjustable 578 controller and, with properly sized & spaced pans the Orbital Shaker is capable of shaking up to 25 pans per minute.

- Simple adjustments
- Labor savings
- User friendly controls
- Easy pan setup
- PLC controlled
- AC drive
- Quick connect setup

The Solution!

Improves dough yield with the **circular motion** of the Burford® Orbital Pan Shaker



PRACTICAL SOLUTIONS THROUGH INNOVATIVE TECHNOLOGIES

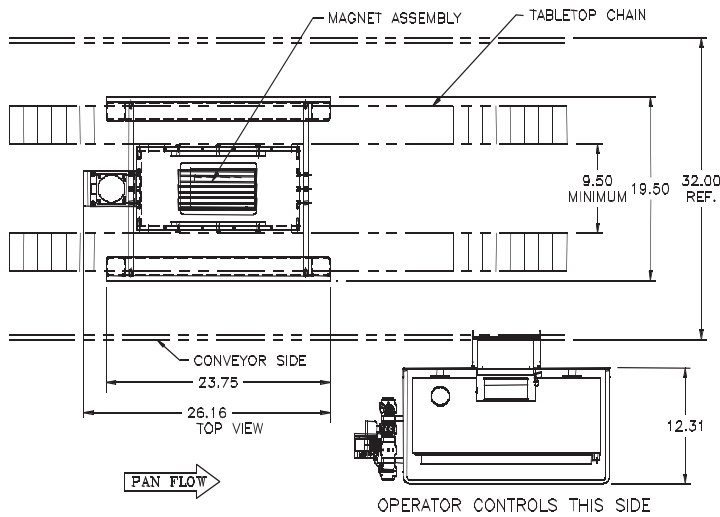


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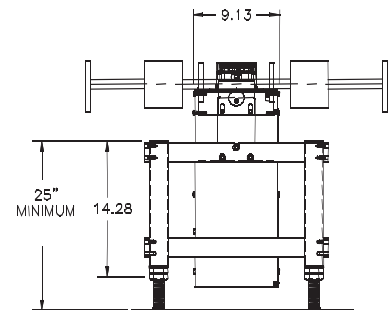
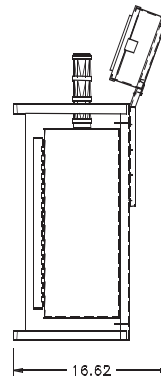
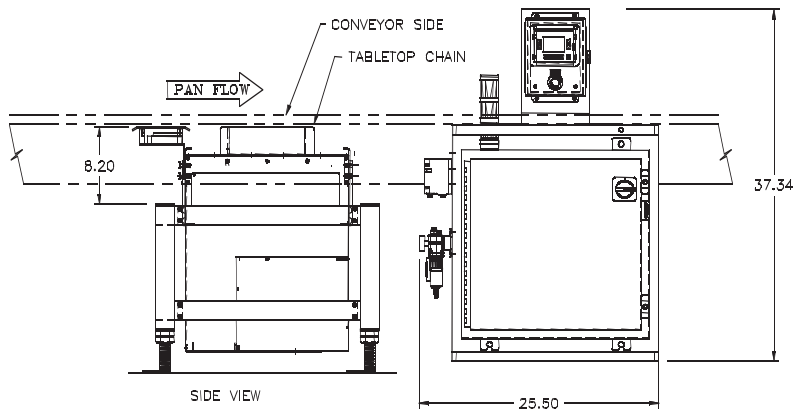
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ORBITAL PAN SHAKER



Options

- Dual Shaker (up to 34 pans per minute)
- Optional conveyor with self centering guides
- Pan Metering System



SPECIFICATIONS

ELECTRICAL:

110 VOLT, 60HZ, 1 PHASE, 9 AMPS

AIR REQUIREMENTS:

60 PSI MINIMUM, 80 PSI MAXIMUM

@.436 CU. FT. FREE AIR PER MIN.