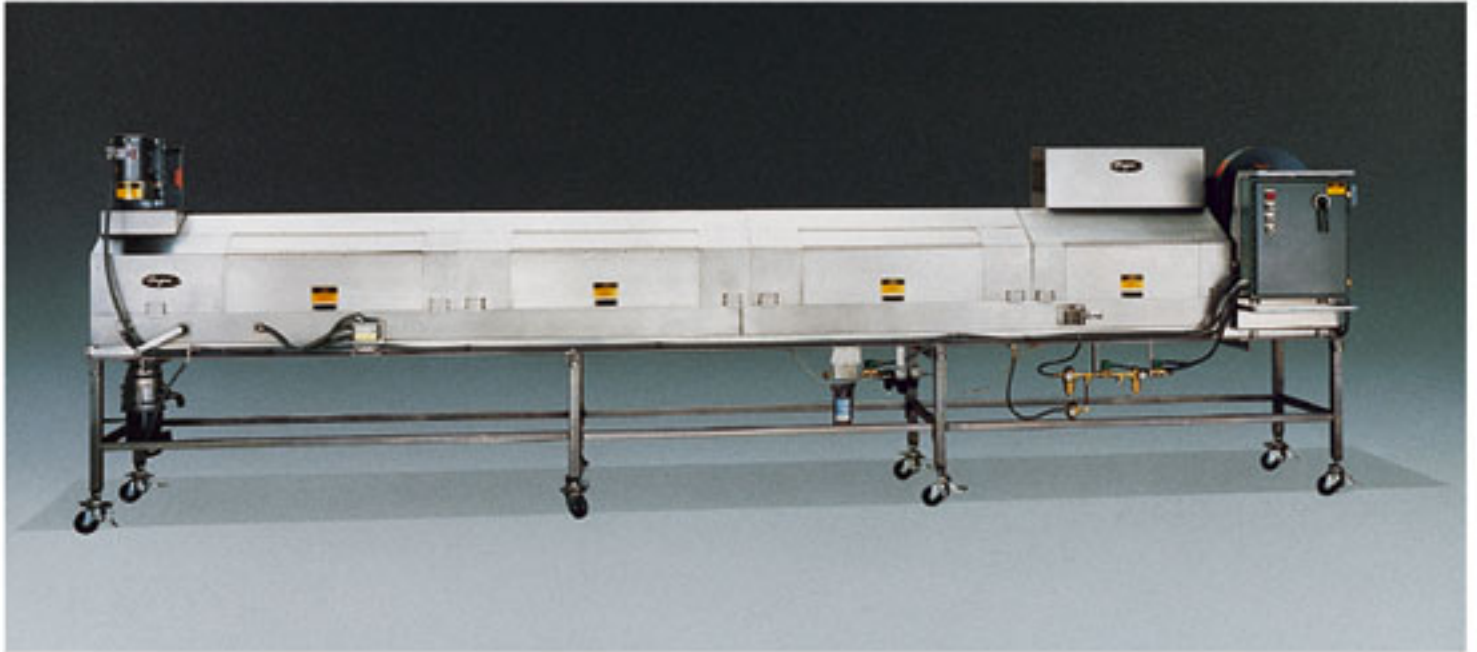


BURFORD® PAN COOLER

THE COOL SOLUTION!

The Burford® Pan Cooling System significantly removes excessive heat from baking pans prior to recycling through the panning and proofer steps.



- Stainless and Aluminum construction
- Cools Pans for Proofer Temperature Control
- Eliminates Shock to Dough at the Panner
- Reduces Pan-Generated Heat Ambient to the Bakery
- 20 Foot Lengths (Standard)
- Removed Heat is Exhausted Outside the Bakery
- Glazed Pan Surfaces Stay Dry
- Floor Supported or Ceiling Suspended

Burford
bc

CALL TO OUR AUTHORIZED REPRESENTATIVE OR
CALL US TODAY 1-877-BURFORD (287-3673)

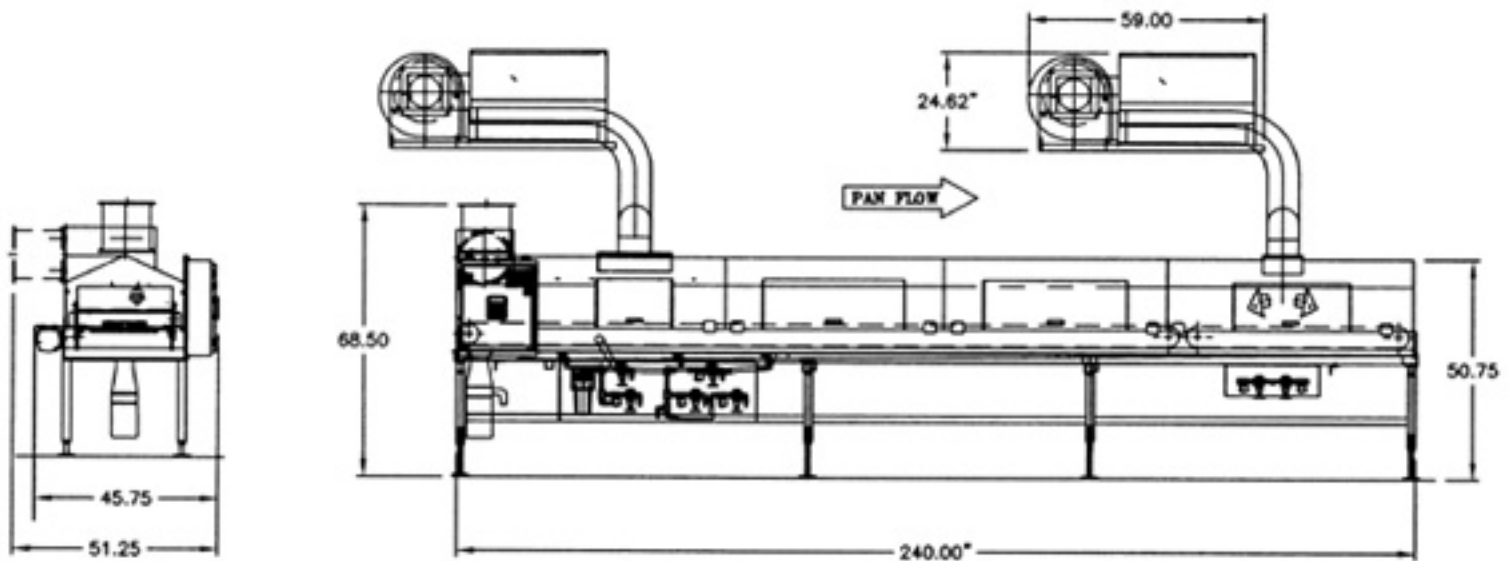
Practical Solutions Through Innovative Technologies

P.O. Box 748 • Maysville, OK 73057 • 1-405-867-4467 • Fax 1-405-867-4219 • e-mail: sales@burford.com • web site: www.burford.com

MODEL 2020R BREAD PAN COOLER

Options

- Floor Mount Unit
- Suspensible Unit
- Electrical Control Location



Handing

When standing at infeed end, the controls are on the right side, the machine is right hand. If controls are on left, the machine is left hand.

Note

1. Customer shall provide 1 2" ducting from exhaust blower.
2. Blowers are remote suspension, 1/2" rods supplied by customer.
3. Customer height must be level at dimension shown.
Maximum incline 1 degree per foot of pan cooler length.
4. Conveyor speed per customer specification at time of order.
5. Customer to provide ducting from blower to housing area with 8" ducting and will provide hanger rods. Max recommended distance 10'.
6. Drain pan recommended on discharge of cooler 12" minimum.

SPECIFICATIONS

POWER SUPPLY	LIMITS
220/440 VOLT, 3 PHASE, 60 HZ.	20" MAX. PAN WIDTH
23 AMP. @220 V.	9" MINIMUM PAN WIDTH
11 AMP. @ 440 V.	WATER
AIR 80 P.S.I. AT APPROX 12 SCFM	35 P.S.I. MINIMUM, 5.96 GPH @7 P.S.I. APPROX. 1/2"
DRAIN	OR LARGER SUPPLY LINE RECOMMENDED
DISPOSAL 1 1/2" TUBE	CHILLED WATER RECOMMENDED