

E-500 ECON-O AUTOMATED PIE & TART DOUGH PRESS

Bring Efficiency to your Pie Production Without Sacrificing Crust Taste and Quality.

The automated E-500 Econ-O Dough Forming machine creates consistent, uniform crusts for pies, tarts, cheesecakes, pizzas, and other specialty crusts – without the need for flour dusting or greasing and leaves NO SCRAP DOUGH to recover.

The E-500's features simple, yet reliable, quality construction and adjustability to ensure easy, trouble-free operation and optimum output.

No waste and faster production means more profit for your business.

FEATURES AND BENEFITS

- Production speed up to 1000 pie shells, 2000 tart shells per hour.
- Accommodates pan sizes: 3" to 12"
- Forming dies made for most pan manufacturers – domestic or international – and pan shapes.
- Safe, automatic operation works with hand- or conveyor-belt feed.
- Easily changeable dies for increased product versatility and production.
- Exceptional reliability and durable construction provide trouble-free operation, with less downtime, and easy maintenance.
- Unit is easily moved when not in use.



The E-500 can create a variety of products for your business.

- | | |
|--------------|-----------------|
| • PIES | • LARGE COOKIES |
| • TARTS | • QUICHE |
| • CHEESECAKE | • PIZZA |
| • POT PIES | • EMPANADAS |

E-500 ECON-O AUTOMATED PIE & TART DOUGH PRESS

PRODUCTION SPECIFICATIONS

PRODUCTION RATES

- Production speed up to 1000 pie shells / 2000 tart shells per hour.
- Accommodates pan sizes: 3" to 12"

CONSTRUCTION

- Aircraft grade stainless steel
- Hydraulically actuated
- Thermostat controlled, heated upper die for uniform heat distribution and maximum control
- Clear Lexan Guard screen for safety and easy monitoring of production

CONTROL

Operator has control of die temperature, dwell time, punch depth and pressure to ensure optimal production.

DIMENSIONS

- 29"W x 36"D x 62"H

HYDRAULIC REQUIREMENTS

- Air: 60 psi, 1 CFM

ELECTRICAL REQUIREMENTS

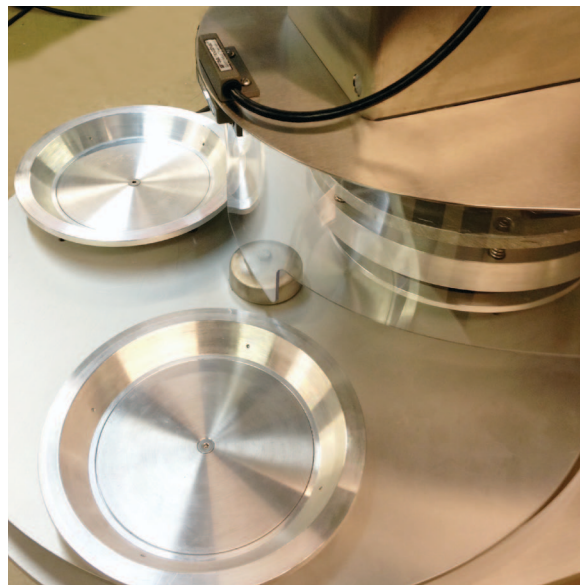
- 220 VAC or 440 VAC, 3 phase

COMPATIBILITY

Compatible with Vemag Stuffer and Dough Divider available at Reiser.

OPTIONAL ACCESSORIES

- Sweep arm for automatic removal



Easily changeable dies allow for product versatility.

DIE SPECIFICATIONS

No dies are included with the press.

All dies are custom made exactly to each customer's pan specification and must be quoted separately.

We can create dies for most pan manufacturers – domestic or international – and pan shapes.

POPULAR RIM STYLES

- Plain
- Rimless
- Gear
- Spider
- Spoke