

MODULAR, SCALABLE AUTOMATION CAN MAKE A BIG IMPACT ON YOUR BUSINESS!

The automated E-500 SM dough forming machine creates consistent, uniform crusts for pies, tarts, pizzas, cheesecakes, and other specialty crusts – without the need for dusting or greasing and leaves virtually NO SCRAP DOUGH to recover.

The E-500 features simple, yet reliable, quality construction and adjustability to ensure easy operation and optimal output with a single operator.

No waste, faster production and fewer workers means a better ROI for your business.

FEATURES AND BENEFITS

- Single operator allows you to streamline workforce.
- Increase efficiency with accessories like our sweeper arm and pan denester. Add compatible dough portioners and conveyors to make up a line. Utilize your existing equipment!
- Simple, changeable dies make it easy to add products and streamline production change-over.
- Modular construction allows you to maximize your production footprint and increase flexibility in the process. Our equipment grows with your business. Scale production by combining machines for increased output and divide for customized runs.
- Reduce downtime by utilizing an additional machine to cycle through the line for cleaning and maintenance.



ANGEL EQUIPMENT
1941 Johns Drive
Glenview, IL 60025
USA

847-730-3938 phone
847-730-5176 fax
sales@angelequipment.net
AngelEquipment.net

SMALL FOOTPRINT. BIG RESULTS.

ENHANCE YOUR BRAND & MAKE YOUR PRODUCT STAND OUT WITH A UNIQUE EDGE STYLE OR SHAPE.



CUSTOM DIES & EDGES

Combining a heated upper head, and a probe thermocouple, our dies utilize uniform heat distribution and responsive temperature control for optimal pressing.

Our dies are custom made to each customer's product specifications and are quoted separately.

We can make dies for most pan manufacturers and pan shapes.

Choose from standard edge styles or work with our team to develop an edge that is uniquely reflective of your product and brand.

POPULAR RIM STYLES

- Plain
- Rimless
- Gears
- Spider
- Spoke

PRODUCT SPECIFICATIONS

PRODUCTION RATES

- Production speeds vary based on pan size, dough flow and process, but typical output for 9" pan is over 1000+ units per hour. Let us test your dough!
- Accommodates pan sizes: 2.5" to 12"

CONSTRUCTION

- Wash down compatible components.
- Aluminum and stainless steel construction.
- Pressing force of a hydraulic press, precision and flexibility of a PLC/Stepper motor.
- Digital temperature controls provide optimal pressing.

DIMENSIONS

- 29"W x 36"D x 62"H
- Small footprint make the E500-SM easy to move for cleaning and provide variation in production placement.
- 750 lbs un-crated, 800 lbs crated

REQUIREMENTS

- Air: 60 psi (minimum), 1 CFM
- 240 VAC, 3 phase

CONTROL

Operator controls die temperature, dwell time, table rotation delay, table speed, table position and punch depth to ensure optimal production.

OPTIONAL UPGRADES & ACCESSORIES

- Product counter
- Counter clockwise table rotation version
- Sweeper arm for automatic removal
- Enhanced guarding packages available
- AD-50 Angel Pan Denester

COMPATIBILITY

Compatible with Vemag and Handtmann dough portioners.

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