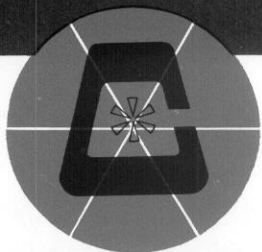


COLBORNE
automatic pie dough portioner

**2400 precisely formed, precisely weighed
dough pieces per hour ... no skilled labor
required. All new design ... completely
corrosion resistant construction.**



COLBORNE MANUFACTURING CO.

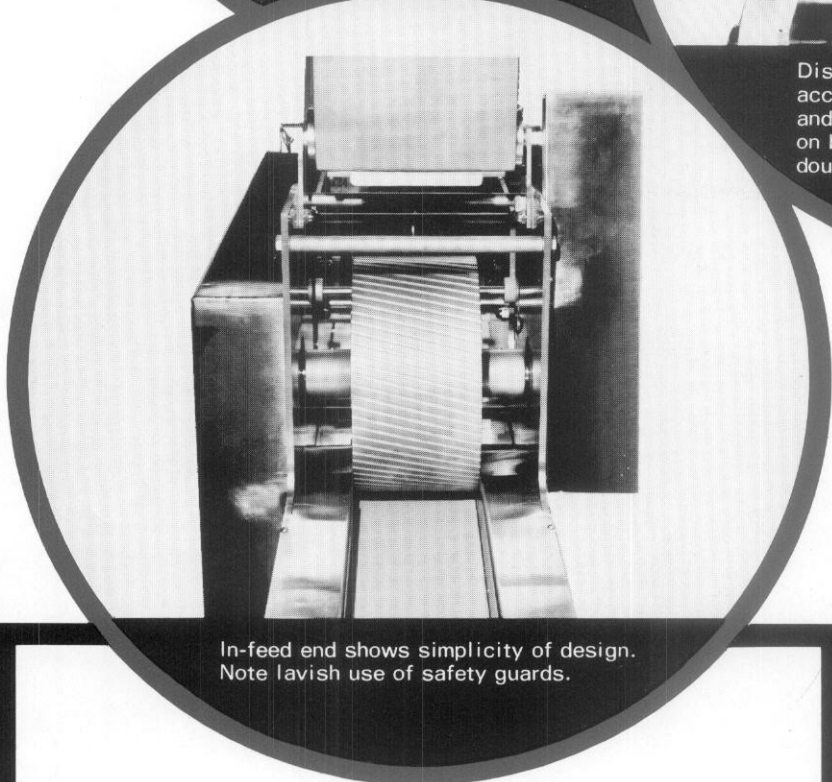
1879 Chestnut Ave., GLENVIEW, ILL. 60025 Phone: 312-724-5070



Control side showing further details of corrosion resistant construction.



Discharge end of portioner showing complete accessibility. Dough is precisely weighed and cut by rolover cutter, held in place on belt by stripper, and delivered to dough ball cart on bun pan in pan holder.



In-feed end shows simplicity of design. Note lavish use of safety guards.

- **Completely corrosion resistant construction . . . stainless steel, aluminum alloy and Kanigen.[®]**
- **Minimum handling makes tenderer, flakier crusts and superior quality pies.**
- **Easily cleaned in place.**

Produces 2400 dough pieces per hour—precisely formed and exactly weighed, the pieces are ready for use on 9 Plate Rotary. (Research has shown that a rectangular 3" x 5½" dough piece is better for use in cross rolling crust rollers than a round dough ball). Pie dough is deposited on infeed belt—adjustable reducing roller reduces the dough strip to exact thickness, delivers it to the roll-over cutter that splits the dough strip and cuts out exactly weighed 3" x 5½" dough pieces without scrap. Dough piece weight can be varied from 6 to 15 oz. by adjusting reducing roller. Cut pieces are held on belt by automatic stripper, discharged to dough ball cart or pan as desired and belt cleaned by adjustable stainless steel wire. The Model ED is the latest in corrosion-resistant construction. The frame is rectangular tubular stainless steel. Side plates are aluminum alloy. Guards are stainless steel as is the roll-over cutter. Stripper is aluminum alloy. Gears are corrosion resistant plated. Motor is a totally enclosed geared head unit. ON-OFF water-proof toggle switch. The entire machine is corrosion resistant in every detail.

SPECIFICATIONS:

- Stainless steel tubular frame.
- Stainless steel cover guards, hopper guards, rolover cutter, and catch pans.
- Aluminum alloy side plates, drive rollers, stripper and bun pan holder.
- Corrosion resistant hopper sides, reducing roller, and drive gears.
- Adjustable flour duster above reducing roller.
- Constant speed drive with ½ hp, 115V—60 cycle totally enclosed geared head motor. ON-OFF toggle switch, 9' long rubber covered cord and 3 prong grounding plug*.
- Koroseal belt with adjustable stainless steel cleaning wire.
- Capacity — 2400—3" x 5½" dough pieces per hour, adjustable from 6 to 15 oz. per piece, as desired. Higher speeds available on special order and at extra charge.
- NSF approved casters with 4" diameter plastic wheels.
- Overall Dimensions: 24" wide x 96" long x 69" high.
- Infeed 34" above floor.
- Discharge 47" above floor.
- Shipping Weight: 900#.
- BISSC certified and approved.
- *220 volt 3 phase motor available on special order and at extra charge. Cord and plug not furnished with 3 phase motors.