

Machine Specialties knows consistent scaling is essential to high quality bun production. Consistent scaling starts with no leak quality dough development. Designed specifically for high production lines, the Eagle Dough Development System incorporates a sanitary low maintenance design with features that decrease downtime which in turn increase utilization and efficiency.

BAKERY EQUIPMENT DESIGN & DEVELOPMENT

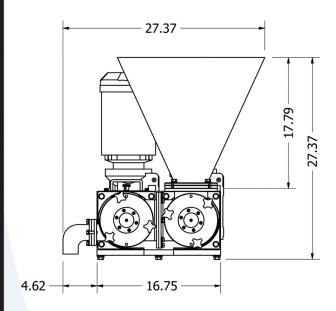


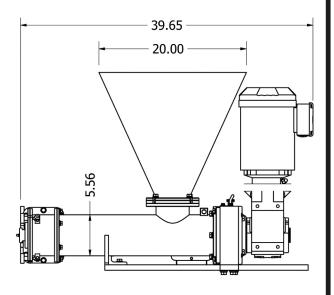
Call 800-340-EAGLE

www.eaglebakeryequipment.com









EAGLE DOUGH DEVELOPMENT SYSTEM SPECIFICATIONS

Mechanical

- Stainless Steel Construction
- New Quick Change Seal Cartridge System
- Self Aligning flange mounted Euro-drive gear motors
- Small Foot print
- Can retrofit to any Divider
- Auger and Developer accessed from same end for faster easier cleaning

Electrical

- Stainless Steel Main Enclosure
- A/C Inverter Drives
- Mounted Operator Variable Speed Controller

Options Available

- Stainless Steel Auger
- Ethernet Communications
- Hopper Size
- Dough Discharge/Exit from bottom

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