

FASTER THAN A ROLLING PIN! INCREASE EFFICIENCY WITH AUTOMATION.

The A-801 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 A801 is perfect for producers looking to add automation to their process. Combining affordability, speed and flexibility, the A-801 can produce a variety of products in a small footprint with a single operator.

FEATURES AND BENEFITS

- Production speed approximately 400 single shells/800 double shells per hour depending on pan size and press time.
- Simple ergonomic push buttons no pull handle or lever fatigue.
- Pneumatically actuated cylinder no complicated hydraulics to maintain.
- Digital temperature controls make it easy to control and maintain temperature, which leads to more consistent production and less sticking.
- Exceptional reliability and durable construction create a machine that is easy to operate and maintain.
- Compact unit requires minimal space, and is easily moved. Add a cart for additional mobility.
- Produce a variety of products with a simple die changeover.



ANGEL EQUIPMENT 1941 Johns Drive Glenview, IL 60025 USA

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SMALL FOOTPRINT. BIG RESULTS.



A-801 DOUGH PRESS

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, process and air pressure, but typical output is 400 pie shells/hour, 800 tart shells/hour (for machines set up for multiple dies).
- Accommodates pan sizes: 2.5" to 12"

CONSTRUCTION

- Wash down compatible components.
- Durable aluminum and stainless steel construction.
- Low maintenance air actuated pressing action.
- Digital temperature controls provide optimal pressing.

DIMENSIONS

- 32"W x 27"D x 20"H
- Small footprint makes the A-800 easy to integrate into your facility.
- 120 lbs

REQUIREMENTS

- Air: 100 psi (minimum), 7.5 CFM
- 120 VAC, Single phase. Unit uses 120VAC & 24VDC controls

CONTROLS

Operator controls die temperature, dwell time, and pressing force to ensure optimal production.

OPTIONAL UPGRADES & ACCESSORIES

- Digital temperature controls with thermocouple
- Multi die configureation
- Storage cart

DIES

All our dies are custom made and quoted based on your desired product specifications and pan. We can create dies for most pan manufacturers and pan shapes.

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Get a quote today.