The LeMatic English Muffin Forking System uses a blade chain assembly to split the muffin so the consumer can easily open it. The dual blade-chain design rotates each muffin as it passes through the forker to insure an even split around the product. This unit does not require a pre-scorer to fork evenly, so excessive browning on the muffin edges during baking does not occur. LeMatic’s Model 404 English Muffin Forker can accommodate production rates of up to 20,000 pieces per hour with little or no operator intervention required.

**FEATURES**
- Stainless steel construction with special attention to sanitary requirements
- Variable speed drives
- Automatic blade-chain tensioning
- Fully adjustable
- Crumb tray
- Does not require a pre-scorer
- Safe and user-friendly design features air-operated top access door, integral safety relay network and secured maintenance access
- Production capacity of 20,000 pieces per hour
- Unique LeMatic fork-slicing design yields the desired slice and texture and makes an easy-to-separate muffin for consumers

*Shown with optional casters and arc flash enclosure*
GENERAL SPECIFICATIONS:
- Production Rate: 175 F.P.M. (20,000 pieces per hour)
- Electrical: All standard voltages
- Control Voltage: 24VDC
- Air Requirements: 1 CFM, 90 psi, dry filtered plant air
- Drive: Three 1 HP (Conveyor, belt drive, left and right blade chain drives)

OPTIONS:
- Two units may be operated in series from one set of controls
- Networked control of slicing forks and product conveyor enables product and line condition-specific speed changes
- Electrical quick disconnect and casters allow fast change out with backup forker unit
- UL, CUL/CSA, CE compliance