

Shaffer® can design and manufacture custom vertical, incline, or horizontal conveyors to meet your bakery's configuration and production needs.

Features

- Heavy Duty Stainless Steel Frame Construction: Designed for wash down and easy sanitation
- Incline Conveyor: Available with smooth, flighted, or cupped conveyor belt
- · Horizontal Conveyor: Reversing capabilities
- Conveyor Belting: Positively driven food-grade belting
- Variable Speed Motors: To match downstream line speeds
- Positive Drive Conveyor Belt: With integral teeth eliminates slippage, pre-tensioning, and tracking issues

- Metal Detectable Dual Durometer Belt Scraper
- · NEMA 4X Operator and Starter Enclosures
- **Standalone Conveyor Controls:** Or controls integrated with dough handling or other equipment
- · UHMW Belt Supports
- · UL and cUL Compliant Controls
- BISSC Certified
- · ANSI, USDA, and CE Compliant

Optional Features

- Mounted on Heavy Duty Casters: For mobility
- Custom Control Packages
- · Custom Conveyor Layout Capabilities
- Cut-off Knife: At discharge end of conveyor for control of dough stream
- · Integrated Metal Detector Mounting
- Quick Release Mechanism: To remove tension from belt for quick and easy sanitation of components below or between conveyor belting
- Meltric Plug and Receptacle: For disconnect at motor

24/7 Parts & Service

With 110+ years of combined experience servicing horizontal dough mixers & dough processing equipment, our world class team services Shaffer equipment and virtually any other industrial mixer manufacturer.

Shaffer® Dough Processing Equipment

Dough Kibblers

The Shaffer® Dough Kibbler uses specialty tine cutters to break up dry doughs, such as corn masa, cracker, and rotary-mouded doughs to feed downstream processing equipment.

Dough Pumps and Chunkers

Shaffer Dough Pumps and Chunkers feed dough from the mixer area to downstream dividers or forming equipment. These machines are ideal for the production of breads, buns, pizza crusts, flour tortillas, and more.

