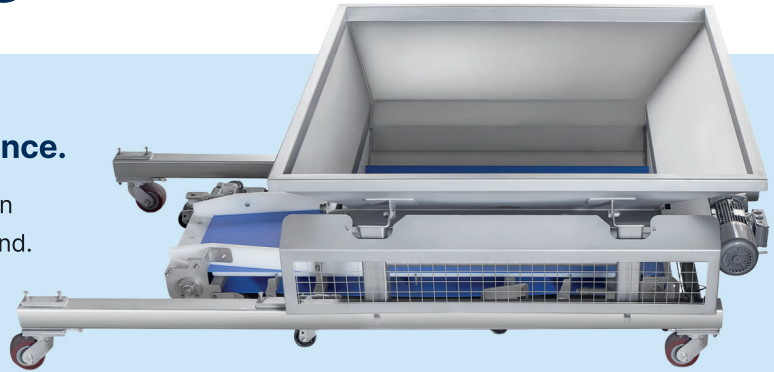


Product Handling

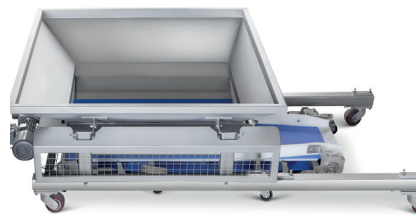
Dough Chunkers

Where High Capacity Meets High Performance.

For every product-handling need, there's a Peerless solution to get the job done with the speed and precision you demand.



Peerless dough chunkers use seamless integration technology to efficiently transfer a wide variety of dough products from the mixer to downstream forming equipment — eliminating the need to manually lift dough and push heavy equipment to different parts of your facility. Engineered with robust stainless steel frames, our chunkers are built with durable FDA-compliant cutters, IP66-rated motors and Allen-Bradley electrical components. To ensure smooth product transfer, discharge conveyors have nonstick thermoplastic belts as standard equipment; other belt options are available on request.



Dough Chunker

- Ideal for bread, frozen dough, rolls, bagel and flour tortilla dough
- Blue UHMW-PE hopper liners that minimize dough sticking
- FDA-compliant cutters specially treated to maximize durability, extend lifespan and promote release of dough
- Discharge conveyor engineered for tool-free belt removal
- Provides constant levels of dough



Dough Kibbler

- Ideal for rotary biscuit, dry cookie dough, corn masa and loose granola dough
- Maintains constant flow of product to downstream equipment
- Heavy-duty casters that lock in place for dump cycle
- Sturdy stainless steel cutters that reduce dough mass to smaller pieces
- Open design for easy cleaning and maintenance



Spiral Dough Feeder

- Ideal for a variety of fresh and high-absorption (wet) dough
- Unique stainless steel spiral auger
- Gradually moves dough without changing its characteristics
- UHMW-lined tube that eliminates metal-to-metal contact
- Very simple to operate, maintain and clean

Available Options

Rotary Dough Chunker

- Power Traverse for movement between multiple positions
- Automatic hopper oil spray system
- Horizontal conveyors to feed dough to forming equipment
- Guarding to meet CE, CSA or NR12 standards
- Hopper covers
- Passivation
- Safety control features

Dough Kibbler

- Removable catch pan
- Flighted discharge conveyor
- Horizontal conveyors to feed dough to forming equipment
- Guarding to meet CE, CSA or NR12 standards
- Hopper covers
- Passivation
- Safety control features

Spiral Dough Feeder

- Power Traverse for movement between multiple positions
- Vertical discharge and dough-feed conveyors to serve multiple processing lines
- Guarding to meet CE, CSA or NR12 standards
- Hopper covers
- Passivation
- Safety control features

Available Models

Rotary Dough Chunker

Model Number	Hopper Capacity* (lb./kg.)
RDC6	600/270
RDC8	800/360
RDC10	1,000/450
RDC13	1,300/590
RDC16	1,600/725
RDC20	2,000/900
RDC24	2,400/1,090
RDC28	2,800/1,270
RDC32	3,200/1,450

Dough Kibbler

Model Number	Hopper Capacity* (lb./kg.)
KI6	600/270
KI8	800/360
KI10	1,000/450
KI13	1,300/590
KI16	1,600/725
KI20	2,000/900
KI24	2,400/1,090
KI28	2,800/1,270
KI32	3,200/1,450

Spiral Dough Feeder

Model Number	Hopper Capacity* (lb./kg.)
SDF6	600/270
SDF10	1,000/450
SDF16	1,600/725
SDF20	2,000/900
SDF24	2,400/1,090
SDF28	2,800/1,270
SDF32	3,200/1,089

Peerless Food Equipment

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mixers | sandwiching | biscuit creamers | creams & batters equipment | product handling

