

Standard Features

Secondary dough feeding belts can be custom designed and fabricated to feed the dough from the discharge of the twin belt dough elevator to virtually anywhere in your product "make-up" room.

Optional Teflon coated or swirl finish dough hoppers are available for easy release of sticky dough.

Available in 1,000 to 3,000 lb hopper capacities, able to chunk up to 20,000 lbs per hour.

Motorized wheels are also available for automatic moving of the chunker in the mixing room.

The chunker and twin belt dough elevator have a 'quick release' belt design.

Custom Allen Bradley PLC controlled. NEMA 4, programmable controls in all stainless steel enclosures.

"Teflon" coated Proven "traid" style chunking blade design.

Sanitary all S/S design.

