

Standard Features

Sanitary all S/S design.

'Swing-open' feature to allow for easier cleaning and maintenance.

Shown with an optional Topos model T-1117 hydraulic bowl or trough dumper.

Optional Teflon coated or "swirl finish" dough hoppers are available for trouble-free release of sticky dough.

Custom Allen Bradley PLC controls. NEMA 4, programmable controls in full S/S.

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

Optional motorized wheels are also available for automatic mobility in the mixing room.

Available in 1,000 to 3,000 lb hopper capacities, capable of partitioning up to 20,000 lbs per hour.

Teflon coated proven triad chunker blade design.

