Peerless Dough Conveyors

APPLICATION

Peerless offers a range of Dough Conveyors to meet specific dough handling requirements between the mixer and the make-up or forming equipment.

FEATURES

• Incline conveyors up to 30 degrees.
• Vertical or sandwich conveyors up to 90 degrees.
• Horizontal conveyor systems.
• Reciprocating and reversing conveyors.
• Stainless steel construction.
• Belt options include Volta or Intralox.
• Belt scrapers.
• Sanitary design to prevent dough contamination.
• Conveyors can be combined with other dough handling equipment to create complete dough handling systems.
• Conveyor systems can be integrated with mixer, dough handling or down line equipment operation or set up with a stand alone PLC control package.
• NEMA 4X stainless steel electrical enclosure and wiring for wash down service for stand alone control systems.
Peerless Dough Conveyors

Options
• Can be integrated with mixer control system
• Conveyors can be mounted on casters for portability
• Catch Pans

Specifications
• Electrical Per customer specifications
• Drive Motor 1 H.P.

AUTOMATED SYSTEMS
Peerless conveyors can be combined with other dough handling equipment to provide complete systems to handle dough from the mixer to make-up or forming equipment, semi-automatic to automatic remix/return systems and floor time conveyor systems.

Dough Make-Up Conveyor System

REMIX/RETURN SYSTEM

Rotary Dough Feeder on power traverse to accept dough from multiple mixers

Reciprocating conveyor to feed multiple make-up lines

Dough Dividers

Incline conveyor to feed horizontal conveyor system and/or make-up or forming equipment.

Horizontal conveyor to feed ingredients

Trough lifting device to feed scrap dough into dough feed hopper

Horizontal reciprocating conveyor to feed scrap dough into mixers

Dough feed hopper with weight sensor to provide accurate amounts of dough at the appropriate time during the mix cycle