

# 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

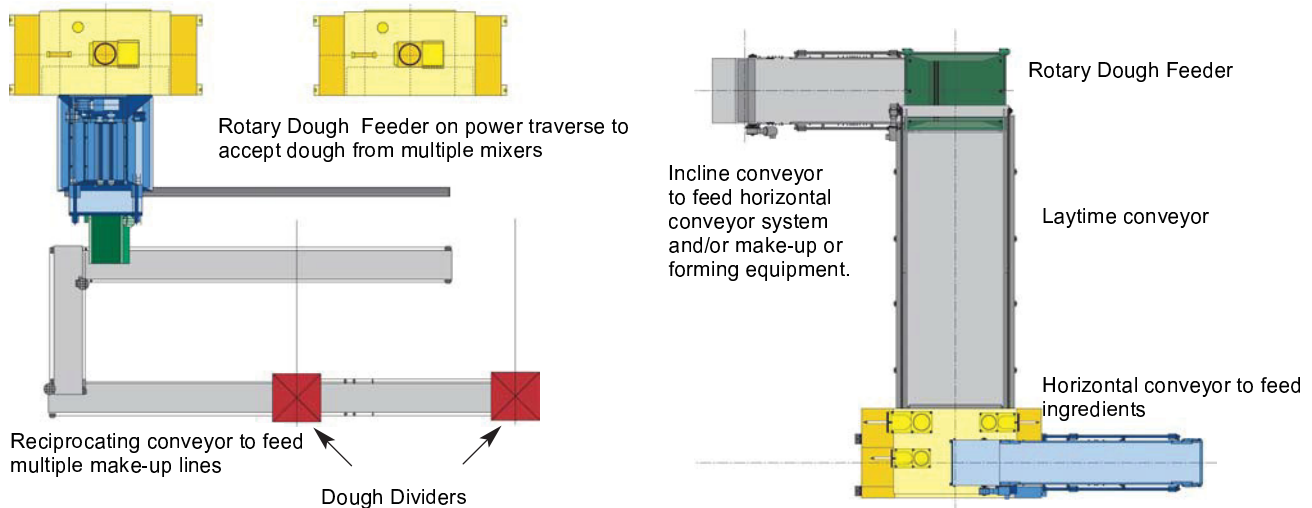
## Specifications

- 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

