

Bread Moulders



Shaffer® manufactures Straight Grain and Cross Grain bread moulders to produce loaves with a moulded length of 6 to 16 inches (152 to 406 millimeters) and a loaf weight of 8 to 48 ounces (227 to 1361 grams) at speeds up to 80 or 100 pieces per minute.

Features

- **Heavy Duty Sheeting Head:** Constructed of stainless steel with tubular stainless steel base
- **Declining Infeed Conveyor:** For primary sheeting rollers
- **Pre-Sheeting Roller:** Mounted at the end of the declining infeed conveyor to assist with dough elongation as the dough piece enters the primary sheeting roller
- **Independent VFD Direct Drive:** Primary and secondary sheeting rollers, providing control over elongation of the dough piece
- **Virgin White Teflon® Covered Sheeting Rollers***
- **Variable Speed Flour Dusters:** For sheeting head, transfer conveyor belt and moulding conveyor, with auto activation and shut-off controls
- **Heavy Duty Stainless Steel Moulding Table**
- **Stone Coat:** Heavy duty scrapers
- **Variable Speed 22" Wide Endless Moulding Belt**
- **Conveyor Style Pressure Board:** With adjustable side guides, height adjustment, and hinged design for easy sanitation
- **Magnetic Pan Indexing System:** With direct drive
- **Operator Interface Controls:** Including product, presets, diagnostics and preventive maintenance capabilities
- **NEMA 4X Stainless Steel Enclosure**
- **UL, cUL Compliant Controls**
- **BISSC Certified**
- **ANSI, USDA and CE Compliant**

*Teflon® is a registered trademark of The Chemours Company.

Optional Features

- **Motorized Pressure Board Belt**
- **High Speed Curling Belt for Speeds up to 100 ppm**
- **Self-Centering Side Guides**
- **Remote Electrical Enclosure**
- **Magnetic Chain for Pan Indexer**
- **Catch Pans**

BUNNY BAKING SOLUTIONS:

-  Baking Pans
-  Release Agents
-  Pan Coatings & Refurbishment
-  Equipment & Services

Shaffer® Triple Roller Bar Mixers

Shaffer® Triple Roller Bar Mixers are ideal for breads, rolls, buns, bagels, English muffins, flour tortillas, pizza crusts, sweet goods, and frozen doughs. The mixer is available in open or enclosed frame designs and is engineered to meet your bakery's specific needs.



Shaffer® Triple Roller Bar Mixer

For additional information or to request a quote, call +1.937.652.2151 or email info@shaffermixers.com.