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

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

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

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