

# Dough Pumps



Shaffer<sup>®</sup> Dough Pumps feed a stream of dough from the mixer area to downstream dividers or forming equipment. These machines can be used in the production of breads, buns, pizza crusts, flour tortillas and more.

## Dough Pump Models

Model	Hopper Volume	Hopper Capacity
	cu ft	lb
DP8	16	880
DP10	20	1100
DP13	26	1430
DP16	32	1760
DP20	40	2200
DP25	50	2750
DP28	56	3080
DP32	64	3520

\*Capacity is calculated based on 55 pounds per cubic foot.

Continued on reverse.

### BUNDY BAKING SOLUTIONS:

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

## Shaffer<sup>®</sup> Dough Processing Equipment

### Dough Chunkers

The Shaffer Dough Chunkers feed chunks of dough from the mixer area to downstream dividers or forming equipment.

### Conveyors

Shaffer manufactures vertical and incline conveyors to move dough from the dough feeder to downstream equipment. Horizontal conveyors are also available and all conveyors are customized to meet your bakery's needs.



## Maximum Dough Pump Throughput

Drive HP	Production Rate	
	lb/hr	kg/hr
5	2500	1134
7.5	3750	1701
10	5000	2268
15	7500	3402
20	10000	4536
25	12500	5670
30	15000	6804

Throughput based on 60% absorption dough. Throughput may be reduced when handling stiffer doughs or with restrictive pipe system.

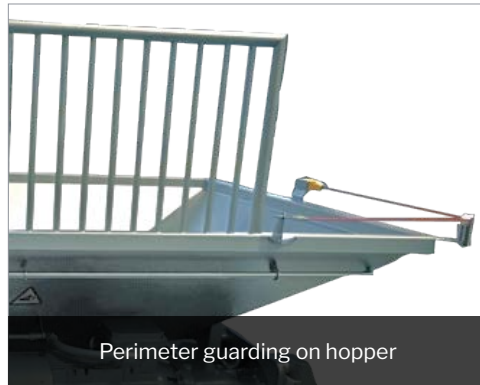
### Features

- **Heavy Duty Tubular Stainless Steel Frame Construction:** Mounted on heavy duty casters
- **Stainless Steel Sloped Dough Hopper**
- **Dual UHMW Dough Augers:** For uniform feeding and gentle degassing
- **Belt Drive Design:** For universal pump positioning and discharge
- **Variable Frequency Controls:** To match downstream equipment line speeds
- **Production Rates:** Up to 15000 lb/hr
- **Custom Sized Pump and Bevelseat Discharge Port:** To match production requirements
- **Designed for Wash Down with NEMA 4X:** Operator and starter enclosures
- **UL, cUL Compliant Controls**
- **BISSC Certified**
- **ANSI, USDA and CE Compliant**

### Optional Features

- **Vertical Discharge Pipe**
- **Dough Level Sensor**
- **Manual or Automatic Traversing Systems**
- **Operator Controls Integrated with Mixer**
- **Clean in Place (CIP) System**
- **Metal Detectable Augers**
- **Back Splash**
- **Perimeter Guarding or Light Curtains on Hopper**
- **Dough Thermometer**
- **Hopper Oiler**
- **Load Cells**
- **Vertical Conveyor**
- **STONEKOTE® Coated Hoppers\***

\*STONEKOTE® is a registered trademark of E. L. Stone Company.



For additional information or to request a quote, call +1.937.652.2151 or email [info@shaffermixers.com](mailto:info@shaffermixers.com).

