Shaffer® Troughs & Trough Lifts can be integrated with a new or existing mixing or dough fermentation system. Easily transport dough in a standard or custom designed trough while using the trough lift to safely elevate, dump, and lower the troughs to feed dough to mixers, dividers, or other equipment.

**Trough Lift Features**

- **All Stainless Steel Construction**: Including side columns and trough carriage
- **Lifting & Safety Chain**: Heavy duty “no-lube” Perfect Coat Plus® corrosion-resistant lifting roller chain and secondary safety chain in each column*
- **Heavy-Duty Trough Carriage Guide System**: For extended, maintenance-free operation
- **Shaft Mounted Gearmotor**: With brake
- **Hard-Wired Pushbuttons**: For trough raise/lower and emergency stop/power on controls
- **Controls**: Simple logic control with rotary limit switch for carriage position control
- **Allen Bradley Powerflex VFD**: For soft start, controlled stops, and amp over-draw power shut-off

*Perfect Coat Plus® is a registered trademark of SENQCIA MAXCO, LTD.

**Trough Lift Optional Features**

- **Stainless Steel Dough Chute**
- **Bottom Mount Drive**: For easy access and maintenance

**Continued on reverse.**
Dough Trough Features

- **304, 11-Gauge Stainless Steel Construction:** With bead blast finish
- **Stainless Steel Reinforced Enclosed Rim:** For additional strength
- **Reinforced Corners:** To prevent damage to trough
- **Heavy Duty, Sanitary Casters:** For easy portability
- **BISSC Certified**

Dough Trough Optional Features

- **Sanitary Drain Plug:** In bottom of trough
- **Custom Sizes**
- **Extended Caster Shoes:** For automated fermentation rooms

Dough Trough Models

<table>
<thead>
<tr>
<th>Model</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
<th>E</th>
<th>F</th>
<th>G</th>
<th>H</th>
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1. Sponge dough capacity = 13 lb/cu ft with 4-hour fermentation and no degassing
2. Finish/final dough capacity with 20-minute floor time = 40 lb/cu ft.
3. Dough straight out of the HS mixer with no floor time = 34 lb/cu ft.
4. Actual dough capacity should be based on dough density out of the mixer plus fermentation and floor time factors.

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