

Dough Troughs & Trough Lifts



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
- **Lifting Capacity:** Up to 3500 lb (1587 kg) dough and trough, with standard design
- **Frame & Carriage:** Designed to fit any trough size
- **NEMA 4X Stainless Steel Enclosure**
- **UL, cUL Compliant Controls**
- **BISSC Certified**
- **ANSI, USDA, and CE Compliant**

*Perfect Coat Plus[®] is a registered trademark of SENQICIA MAXCO, LTD.

Trough Lift Optional Features

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

Continued on reverse.

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

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
- **Extended Caster Shoes:** For automated fermentation rooms

Dough Trough Models

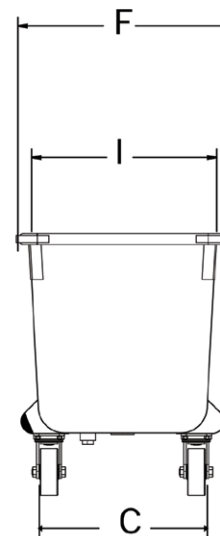
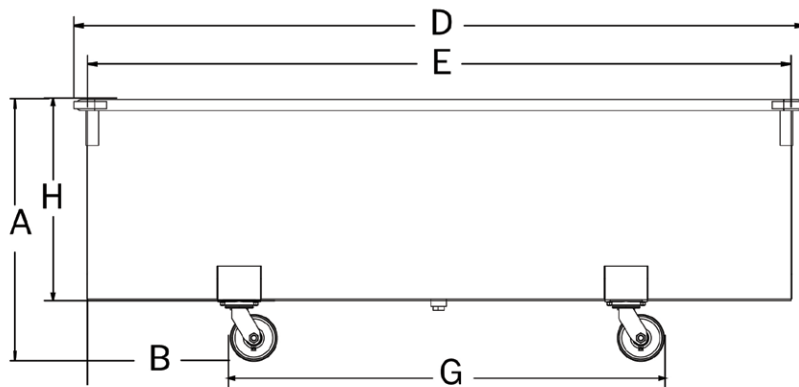
Model	A	B	C	D	E	F	G	H	I	Caster Size	Ship Weight	Capacity	Sponge Dough Capacity *1&4		Finish/Final Dough Capacity *2&4		Straight Out of the Mixer *3&4	
	in	in	in	ft/in	ft	in	in	in	in	in	lb	cu ft	lb	kg	lb	kg	lb	kg
DT3006	30½	17	27⅞	6 / 4	6	35¾	38	23¾	31½	5 x 2	460	28	365	166	1120	508	950	432
DT3008	30½	20	27⅞	8 / 4	8	35¾	56	23¾	31½	5 x 2	545	38	495	225	1520	689	1290	586
DT3110	31½	24	27⅞	10 / 4	10	35¾	72	23¾	31½	6 x 2	630	47	610	277	1880	852	1600	725
DT3112	31½	27	27⅞	12 / 4	12	35¾	90	23¾	31½	6 x 2	715	56.5	735	333	2260	1025	1920	871
DT4006	40½	17	27⅞	6 / 4	6	35¾	38	33¾	31½	5 x 2	530	39.5	515	234	1580	717	1345	609
DT4008	40½	20	27⅞	8 / 4	8	35¾	56	33¾	31½	5 x 2	635	53	690	313	2120	962	1800	817
DT4110	41½	24	27⅞	10 / 4	10	35¾	72	33¾	31½	6 x 2	740	66	860	390	2640	1197	2245	1018
DT4112	41½	27	27⅞	12 / 4	12	35¾	90	33¾	31½	6 x 2	850	79	1025	465	3160	1433	2685	1218

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.

