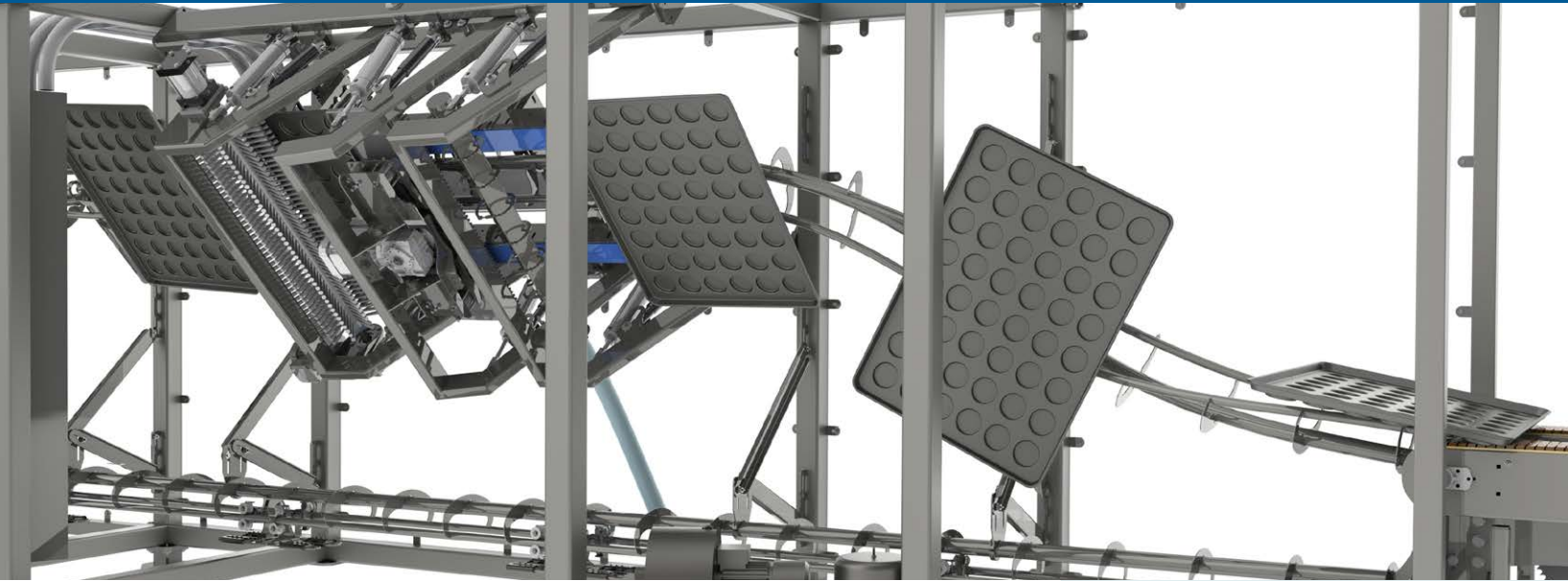


# Shaffer/FME Continuous Pan Cleaner



*The Shaffer/FME Continuous Pan Cleaner uses an inversion conveyor to move pans through a multi-stage cleaning process to remove protein washes, seeds, and other loose toppings.*

## Features

- **Continuous Motion:** Unique, continuous conveyor rotates pans to semi-inverted position for optimal waste removal
- **Multi-Stage Cleaning:** Includes three interchangeable cleaning heads for multi-stage cleaning (additional heads available as needed)
- **Cleaning Head Options:** A combination of roller brush, orbital brush, rotary brush, and air knife can be used to clean pans
- **Open Access Design:** Cleaning heads are mounted on a swing arm which swings open to provide clear and easy access for changing brushes, maintenance, and sanitation procedures
- **Precise Cleaning Pressure:** Pneumatic cylinders on swing arm fine-tune the distance and pressure applied to pans by cleaning brushes
- **Pans Will Not Jam:** Swing arm mounting and overall open design virtually eliminate possibility of pan jams
- **Quick-Change Brushes:** Brushes can be changed in seconds, not hours, eliminating downtime between products
- **Infeed and Discharge Height:** Infeed and discharge can be low or high elevation allowing cleaner to serve as an inclining or declining conveyor
- **Pan Flow & Orientation:** Pans can enter from left or right-hand side and can be positioned upright or inverted, allowing for easy stacking upon discharge
- **Brush Cart:** Easily store multiple brushes on a custom cart
- **Waste Collection:** Debris removed from pans is diverted into a collection bin
- **High-Speed Operation:** Capable of cleaning 50 or more pans per minute
- **Operator Interface Controls:** Product, cleaning head position, speed, and pressure settings are programmable
- **NEMA 4X Stainless Steel Electrical Enclosure**
- **UL, cUL Compliant Controls**

## BUNDY BAKING SOLUTIONS:

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

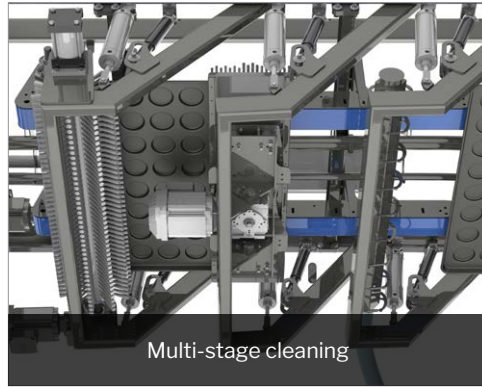
## American Pan and Pan Glo

American Pan is the world's leading provider of custom baking pans and pan coatings. Pan Glo has been cleaning and recoating baking pans for over 25 years for some of the world's largest and most demanding bakeries. Work with your Bundy Baking Solutions sales representative to achieve the optimal performance and longest life for your pans.





Continuous, inverting conveyor



Multi-stage cleaning

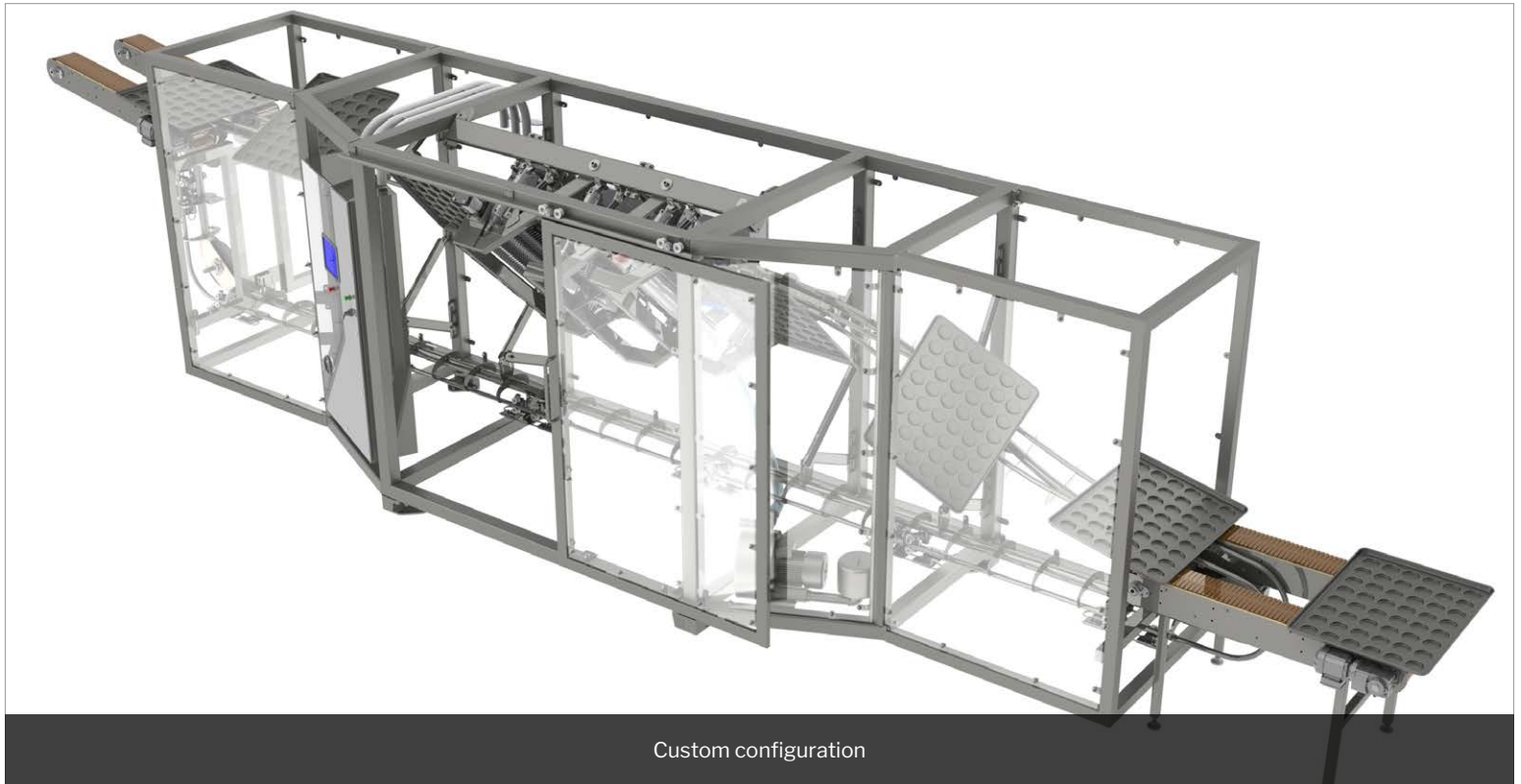


Brush cart for storing brushes

## Optional Features

- **Additional Cleaning Heads:** Add more cleaning heads as needed to ensure thorough cleaning of pans
- **Duplicate Cleaning Heads:** Automatically change over to new brushes in less than 30 seconds for allergen management or preventive maintenance purposes

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



Custom configuration

