

# Dough Chunkers



Shaffer<sup>®</sup> Dough Chunkers feed chunks 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 Chunker Models

Model*	Hopper Volume	Hopper Capacity	Maximum Production Rate
	cu ft	lb	lb/hr
RDC6	12	660	11800
RDC8	16	880	11800
RDC10	20	1100	11800
RDC13	26	1430	19700
RDC16	32	1760	19700
RDC20	40	2200	29560
RDC25	50	2750	29560
RDC28	56	3080	29560
RDC32	64	3520	29560

\*Standard chunker cutter length and horsepower: 24" with 2 HP drive, 40" & 53" with 3 HP drive, 60" with 5 HP drive. Capacity is calculated based on 55 pounds per cubic foot.

Continued on reverse.

## BUNDY BAKING SOLUTIONS:

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

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

### Dough Pumps

The Shaffer<sup>®</sup> Dough Pumps feed a stream 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.

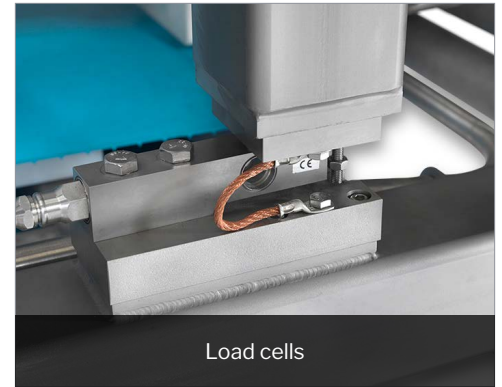




Shaffer® Dough Chunker cutters



Removable conveyor



Load cells

## Features

- **Heavy Duty Tubular Stainless Steel Frame Construction:** Mounted on heavy duty casters
- **Stainless Steel Sloped Dough Hopper**
- **STONEKOTE® Coated Cutters\*:** Provide easy release of dough chunks
- **Variable Frequency Controls:** To match downstream equipment line speeds
- **Removable Discharge Conveyor for Stationary Chunkers:** For easy sanitation
- **Designed for Wash Down with NEMA 4X:** Operator and starter enclosures
- **Production Rates Over 29000 lb/hr:** Available on standard models
- **UL, cUL Compliant Controls**
- **BISSC Certified**
- **ANSI, USDA, and CE Compliant**

## Optional Features

- **Vertical or Incline Dough Conveyor Mounted to or Independent of Dough Chunker**
- **Dough Level Sensor**
- **Manual or Automatic Traversing Systems:** Rod is raised and mounted to mixer
- **Back Splash**
- **Operator Controls Integrated with Mixer**
- **Dough Thermometer**
- **Hopper Oiler**
- **Load Cells**
- **Perimeter Guarding or Light Curtains on Hopper**
- **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).

