

# Dough Handling

**Efficient, reliable equipment for all your dough-handling needs.**

Built to last. Designed for maximum efficiency — both in operation and when being cleaned and maintained. Peerless dough-handling equipment keeps your operation moving.



## Dough Conveyors

Peerless offers a range of dough conveyors to meet specific dough-handling requirements between the mixer and makeup or forming equipment. Incline, vertical, horizontal, reciprocating and reversing conveyors are available.

### Features:

- Stainless steel construction for superior sanitation
- Belt scrapers to prevent product backup
- Ability to be combined with other dough-handling equipment to create complete dough-handling systems
- Ability to be integrated with mixers, dough-handling or down-line equipment operation — or set up with a stand-alone PLC control package
- NEMA 4X stainless steel electrical enclosure and wiring for wash-down service for stand-alone control systems

## Dough Trough Hoist

Raises, dumps and lowers dough troughs for feeding final mixers, dough dividers and overhead forming equipment. Designed for various capacities of dough troughs up to 12 feet long.

### Features:

- Fully guided stainless steel carriage with heavy-duty lifting chains
- Safety chain combined with ratcheting mechanical lever arm to lock hoist in the unlikely event of a lifting chain failure
- Push-button controls with three-position, built-in limit switches
- Carbon steel structural components covered with FDA food-rated protective coating
- Stainless steel electrical enclosure rated to NEMA 12 and wiring for 3,200 pounds
- Double bearing-supported transmission shaft to reduce overhung loads on gearmotor and increase hoist's working life

## Dough Trough Dumper

For applications requiring dough transfer from a trough to auxiliary equipment such as dough feeders and forming machines. Designed for various capacities of dough troughs up to 12 feet long.

### Features:

- Two hydraulic cylinders for smooth, consistent dough trough lifting
- Dough trough lifting to angles up to 30° above horizontal
- Stainless steel main frame and structural parts
- NEMA 4X stainless steel electrical enclosure and wiring for wash-down service
- Push-button controls with built-in limit switches for safe operation

## Dough Troughs

Designed for holding sponge dough after the mixing process or for transporting finished dough to other equipment. Manufactured in various capacities and sizes up to 12 feet long.

### Features:

- Stainless steel construction for superior sanitation
- Reinforced top rims with continuous welds for strength and sanitation
- Sanitary casters
- Welded, polished interior corners and seams with crevices eliminated for easy cleaning and maintenance

# Available Options

## Dough Conveyors

- Volta or Intralox belts
- Integration with mixer control systems
- Caster mountable for portability
- Catch pans
- Incline conveyors up to 30°
- Vertical or sandwiching conveyors up to 90°

## Dough Trough Hoist

- Power connection and control that can be mounted to either hoist pillar
- Stainless steel dough chute
- Stainless steel structural components (excluding transmission shaft)
- NEMA 4X electrical enclosure suitable for equipment washdown

## Dough Trough Dumper

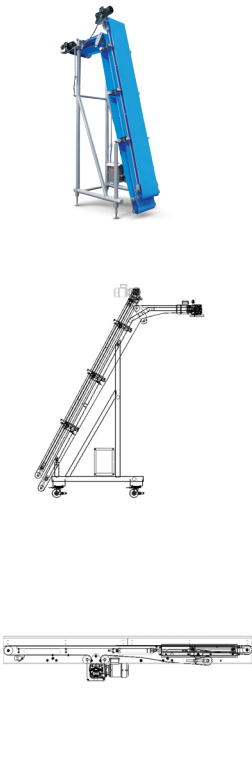
- Integration with mixer control systems
- Heavy-duty casters for portability
- Dough trough

## Dough Troughs

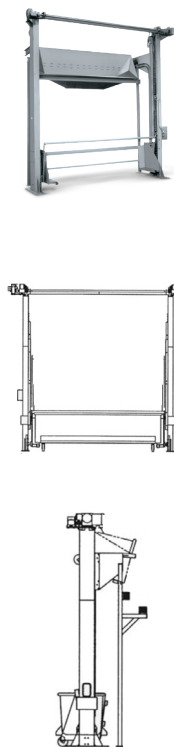
- Brackets for trough-lifting devices
- Lifting lugs
- Custom sizes and configurations

# Available Models

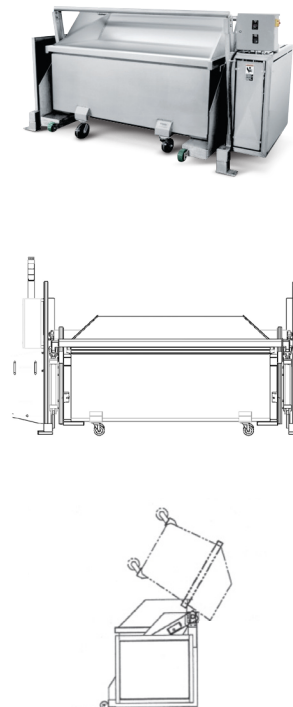
## Dough Conveyors



## Dough Trough Hoist



## Dough Trough Dumper



## Dough Troughs



## Peerless Food Equipment

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