



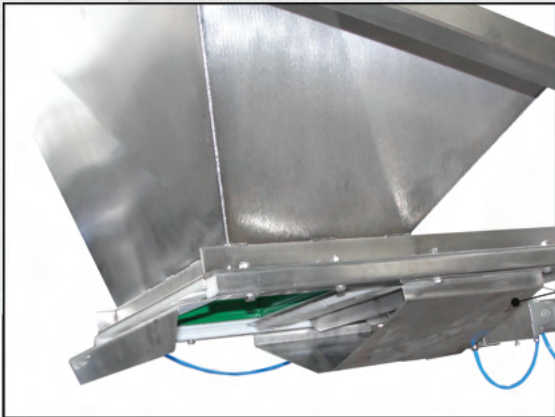
Model
SGDC



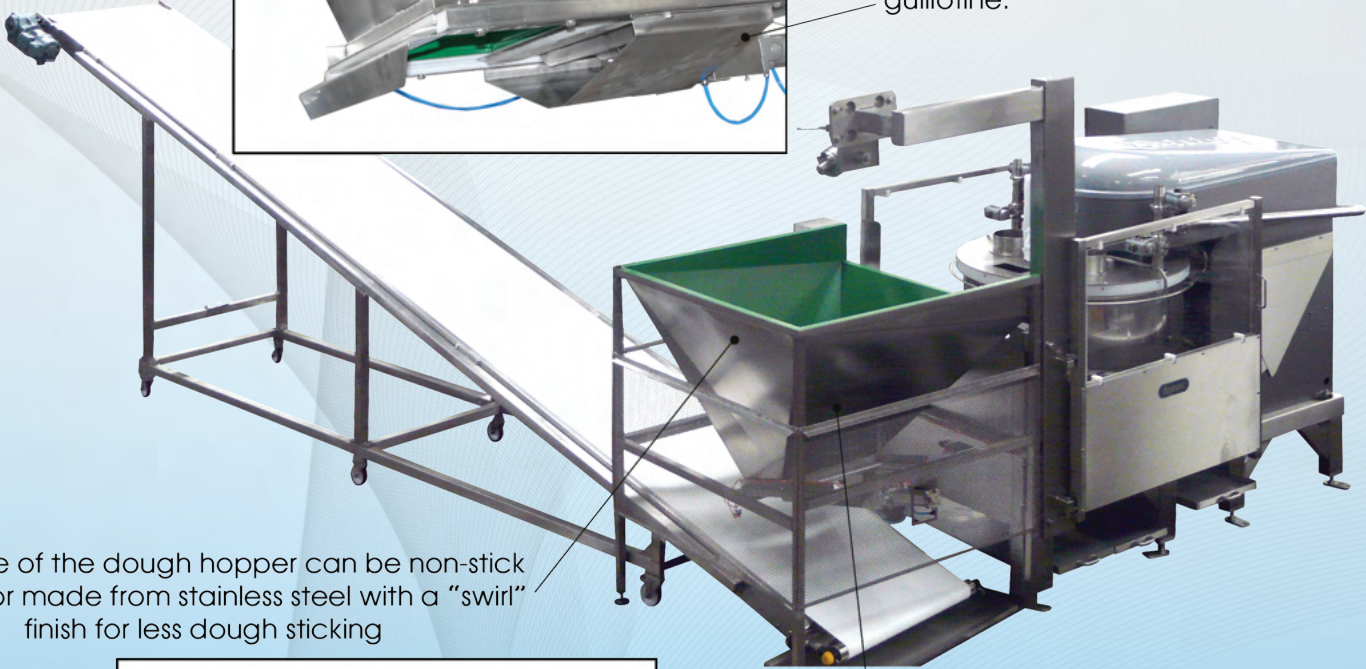
Slide Gate-Style Dough Chunkers

Topos offers custom slide gate-style dough chunkers [SGDC] to meet your dough portioning needs. When your dough is free flowing and somewhat sticky, the slide gate type dough chunker is the best solution. The hopper is typically a four sided inverted pyramid-like stainless steel shape with the stainless steel slide gate type dough chunking guillotine on the bottom. The hopper can be coated in a non-stick Teflon coating. The slide gate guillotine is a sharpened stainless steel blade that is pneumatically actuated. The slide gate utilizes either a dough position or level sensor under the gate or a timed open-close relay on the gate to yield the proper sized dough portion to be chunked. The portioned dough can fall directly onto a dough handling belt or directly into a hopper at the beginning of a make-up line. The dough can be received directly from the mixer or can be positioned above a hopper on the make-up line to be fed from a bowl or trough hoist system. This type of dough chunking system is rugged, simple and easy to operate and maintain. It offers a lower cost solution for dough portioning when portion size control is not critical in the process.

Standard Features



Pneumatically actuated stainless steel slide gate guillotine.



The inside of the dough hopper can be non-stick coated or made from stainless steel with a "swirl" finish for less dough sticking

All stainless steel design for simplified cleaning and maintenance.



Slide gate chunkers built on a 'gantry' type stand are used above a divider or dough feeder/extruder. The hopper and chunker can be built so they slide from the machine away for ease of cleaning.

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