SHAFFER®
LINXIS GROUP

# Dough Pumps

*Shaffer® Dough Pumps feed a stream 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 Pump Models

| Model | Hopper Volume | Hopper Capacity |
|---|---|---|
| | cu ft | lb |
| DP8 | 16 | 880 |
| DP10 | 20 | 1100 |
| DP13 | 26 | 1430 |
| DP16 | 32 | 1760 |
| DP20 | 40 | 2200 |
| DP25 | 50 | 2750 |
| DP28 | 56 | 3080 |
| DP32 | 64 | 3520 |

**Capacity is calculated based on 55 pounds per cubic foot.*

## 24/7 Parts & Service

With 110+ years of combined experience servicing horizontal dough mixers & dough processing equipment, our world class team services Shaffer equipment and virtually any other industrial mixer manufacturer.

## Shaffer® Dough Processing Equipment

### *Dough Chunkers*

The Shaffer® Dough Chunkers feed chunks 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

## Maximum Dough Pump Throughput

| Drive | Production Rate | |
|---|---|---|
| HP | lb/hr | kg/hr |
| 5 | 2500 | 1134 |
| 7.5 | 3750 | 1701 |
| 10 | 5000 | 2268 |
| 15 | 7500 | 3402 |
| 20 | 10000 | 4536 |
| 25 | 12500 | 5670 |
| 30 | 15000 | 6804 |

*Throughput based on 60% absorption dough. Throughput may be reduced when handling stiffer doughs or with restrictive pipe system.*

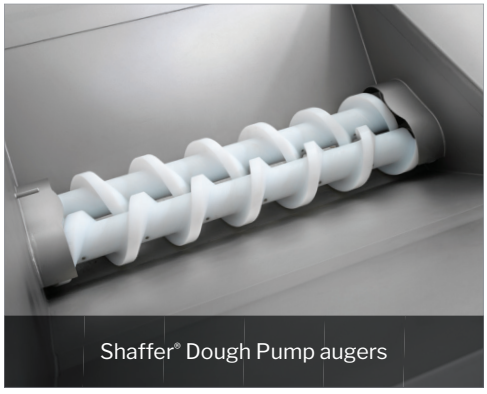
## Features

- **Heavy Duty Tubular Stainless Steel Frame Construction:** Mounted on heavy duty casters
- **Stainless Steel Sloped Dough Hopper**
- **Dual UHMW Dough Augers:** For uniform feeding and gentle degassing
- **Belt Drive Design:** For universal pump positioning and discharge
- **Variable Frequency Controls:** To match downstream equipment line speeds
- **Production Rates:** Up to 15000 lb/hr
- **Custom Sized Pump and Bevelseat Discharge Port:** To match production requirements
- **Designed for Wash Down with NEMA 4X:** Operator and starter enclosures
- **UL, cUL Compliant Controls**
- **BISSC Certified**
- **ANSI, USDA, and CE Compliant**

## Optional Features

- **Vertical Discharge Pipe**
- **Dough Level Sensor**
- **Manual or Automatic Traversing Systems**
- **Operator Controls Integrated with Mixer**
- **Clean in Place (Pig) System**
- **Metal Detectable Augers**
- **Back Splash**
- **Perimeter Guarding or Light Curtains on Hopper**
- **Dough Thermometer**
- **Hopper Oiler**
- **Load Cells**
- **Vertical Conveyor**
- **STONEKOTE® Coated Hoppers***

**STONEKOTE® is a registered trademark of E. L. Stone Company.*



Shaffer® Dough Pump augers

Perimeter guarding on hopper

Belt drive design