

# Dough Kibblers



Shaffer<sup>®</sup> Dough Kibblers are used to break up dryer dough such as corn masa, cracker, and rotary moulded dough for feeding downstream processing equipment. The Kibbler can process an entire batch of dough by slowly conveying the dough mass through rotating tine cutters, discharging small usable sized (kibbled) dough chunks.

## Features

- **Production Rates up to 7000 Pounds per Hour:** Available on standard kibbler models
- **Heavy Duty Stainless Steel Tubular Frame:** Mounted on casters
- **Stainless Steel Hopper:** Sizes from 600 to 3200 pound dough capacity
- **Live Bottom Conveyor:** The bottom of the hopper is a stainless steel slider bed style conveyor
- **Conveyor Belting:** Positively driven food-grade belting to feed the dough mass in the hopper into rotating tine cutters
- **Dual Stainless Steel Tine Cutters:** Two independently driven rotating tine cutter assemblies mounted at the end of the hopper break the dough mass into small chunks
- **Variable Speed Control:** Conveyor and tine cutters are variable speed for controlling

dough chunk size and to match downstream dough processing line speed

- **Side Guides at Discharge End:** To funnel kibbled dough pieces onto a takeaway conveyor
- **Designed for Wash Down:** NEMA 4X stainless steel operator and electrical enclosures
- **UL and cUL Compliant Electrical Controls**
- **BISSC Certified and ANSI Z 50 Compliant**



Shaffer<sup>®</sup> Dough Kibbler tine cutters

## Optional Features

- **Flighted Dough Conveyor:** Independent of dough kibbler
- **Dough Level Sensor:** At the hopper of the process line
- **Operator Controls Integrated with Mixer**
- **Pull Cord e-Stop on Hopper**
- **Perimeter Guarding on Hopper**

## BUNDY BAKING SOLUTIONS:

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

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

Shaffer<sup>®</sup> manufactures flighted conveyors to move dough from the kibbler to downstream equipment. Horizontal conveyors are also available and all conveyors are customized to meet your bakery's needs.



Shaffer<sup>®</sup> Dough Kibbler and Conveyor

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