

Removable Flour Gate



The Shaffer® Removable Flour Gate assembly is designed to be easily removed from the canopy to provide access for thorough cleaning of the assembly and area around the flour gate.



Tool-Free

The flour gate assembly uses retained hand knobs that are integrated into the housing to provide tool-free removal and prevent the loss of hardware.



Quick and Easy

The flour gate assembly can be removed in under one minute which provides easy access to all components for thorough cleaning. This also allows the area under the assembly to be fully cleaned. Airlines and proximity switch cables are never removed ensuring proper machine function with reassembly.



Highest Level Sanitation

Thorough sanitation of the flour gate assembly and surrounding area eliminates sources of allergen contamination and provides a clear check for critical control point in HACCP evaluation.

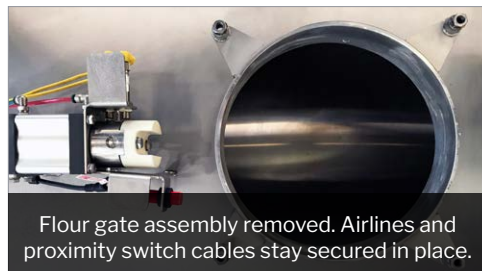


Versatile

The flour gate assembly is compatible with both standard and BFM flour socks. The assembly can be retrofit to existing mixers with some minor adjustments to the existing canopy.



Flour gate assembly attached. Valve is welded eliminating the use of hardware.



Flour gate assembly removed. Airlines and proximity switch cables stay secured in place.

BUNDY BAKING SOLUTIONS:



Baking Pans



Release Agents & Oils



Pan Coatings & Refurbishment



Equipment & Services

Custom Mixer Design

Shaffer offers the most extensive and innovative line of horizontal mixers in the baking industry. Mixers are available with triple roller bar, single sigma, double sigma, or high shear agitators and are custom designed with an enclosed frame, open frame, and open frame hybrid designs. Shaffer engineers every mixer to meet exact product and facility needs to help our customers save money and increase quality.



Shaffer® Triple Roller Bar Mixer