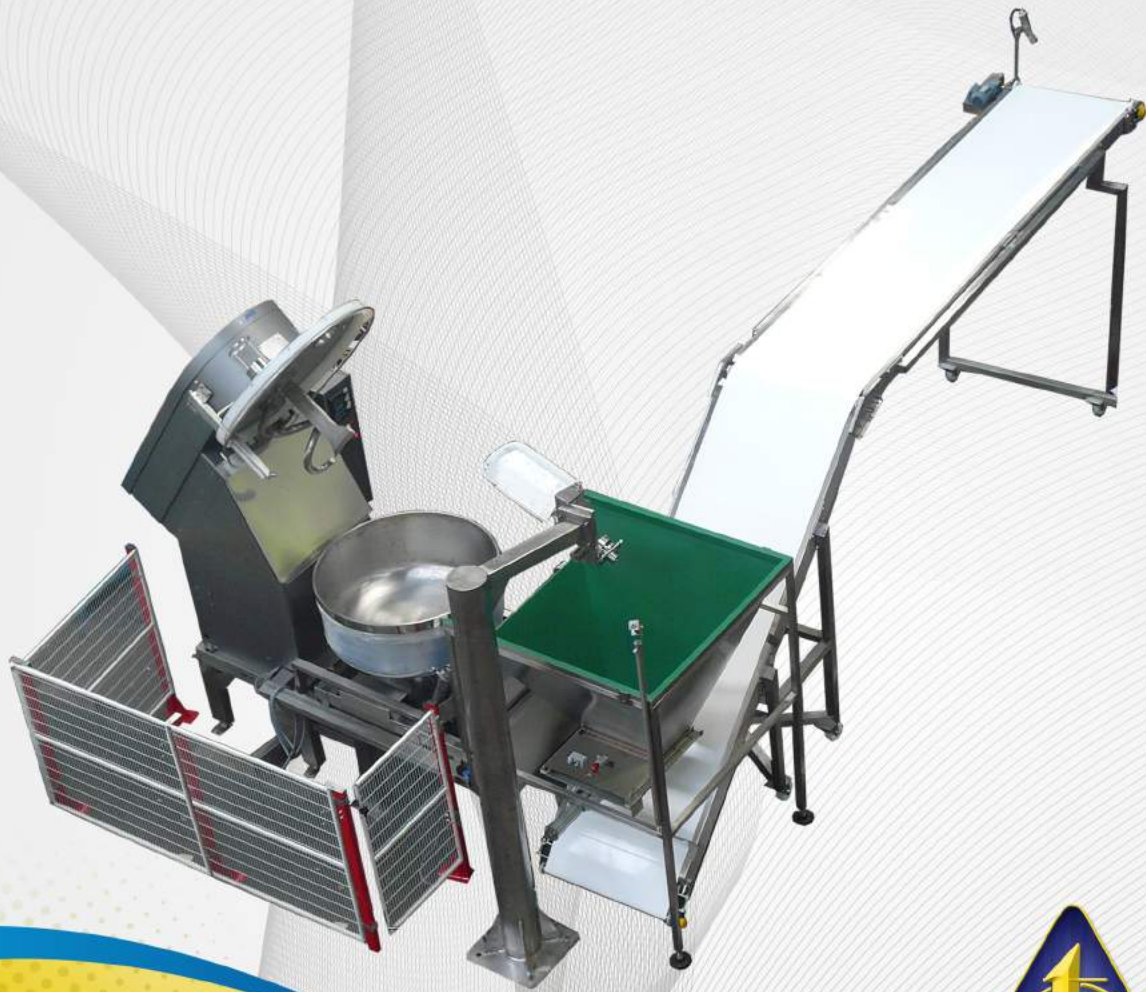


Model
SGDC



Slide Gate Style Dough Chunkers

Topos Mondial Corp offers custom slide gate style built dough chunkers [SGDC] to meet your dough portioning needs. When the dough is free flowing [higher absorption] and somewhat sticky, the slide gate type dough chunker is the best solution. The dough hopper is typically a four sided inverted pyramid type S/S hopper with the S/S 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 S/S blade that is pneumatically actuated. The slide gate utilizes either a dough position 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 dough hopper at the beginning of the dough make-up line. The dough can be received directly from the dough 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 dough portion size control is not critical in the process.

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Pneumatically actuated stainless steel slide gate guillotine knife.



All stainless steel design for easy cleaning and easy maintenance.



Slide gate chunkers built on a "gantry" type stand are used above a divider or dough feeder/extruder. The hopper-chunker can be built so it slides out from over the machine underneath for ease of cleaning.



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