

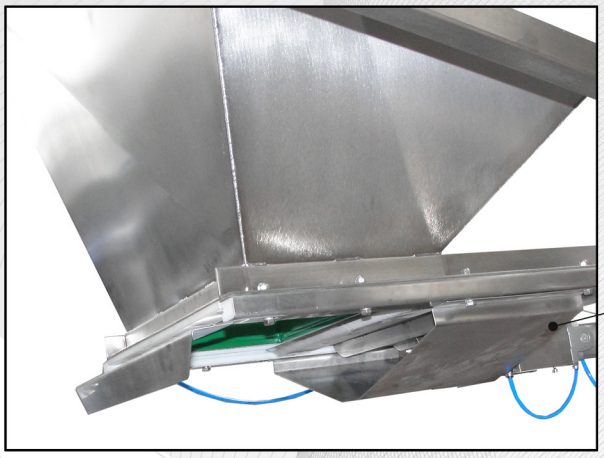
Model
SGDC



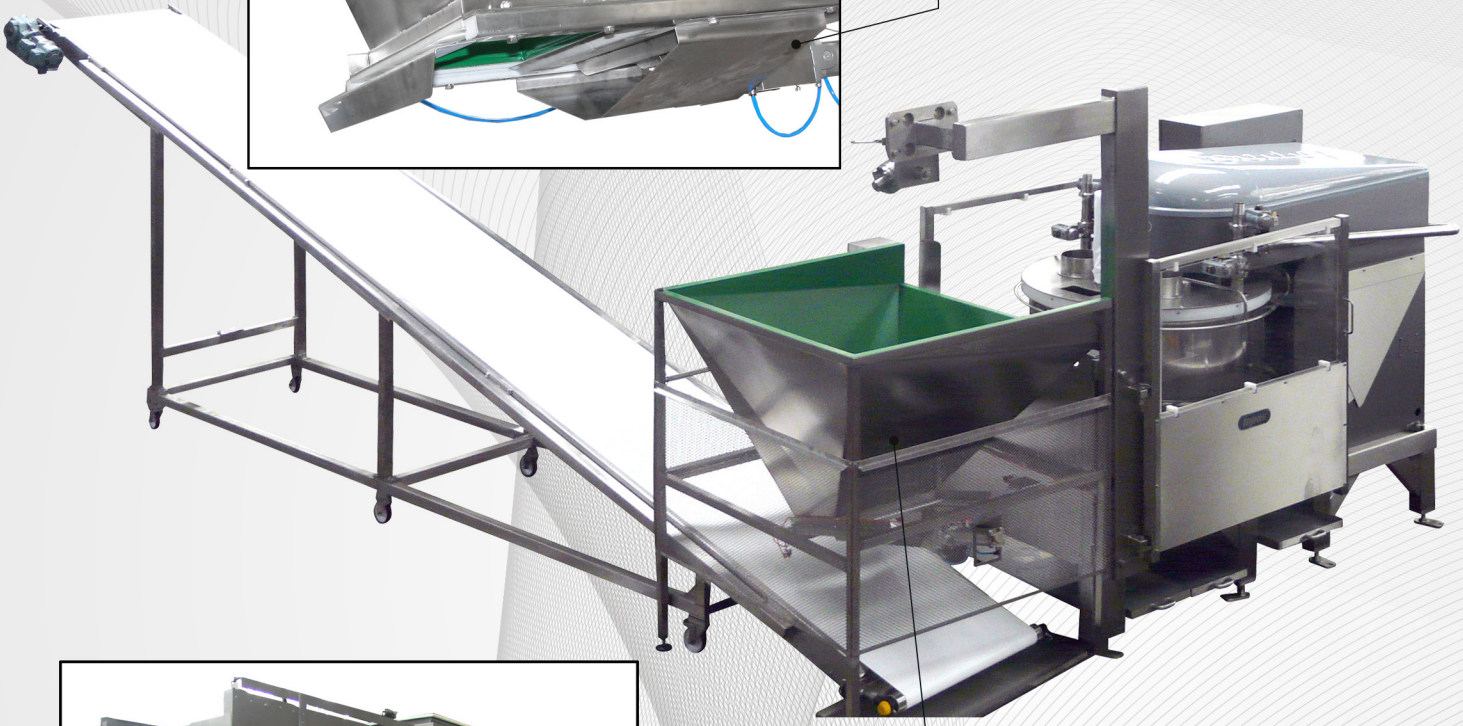
Slide Gate-Style Dough Chunkers

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 S/S shape 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 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 S/S slide gate guillotine.



All S/S 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.



TOPOS a. s.
topos@topos.eu
+420 412 354 444

TOPOS MONDIAL
Sales@toposmondial.com
+1.610.970.2270

topos.eu
toposmondial