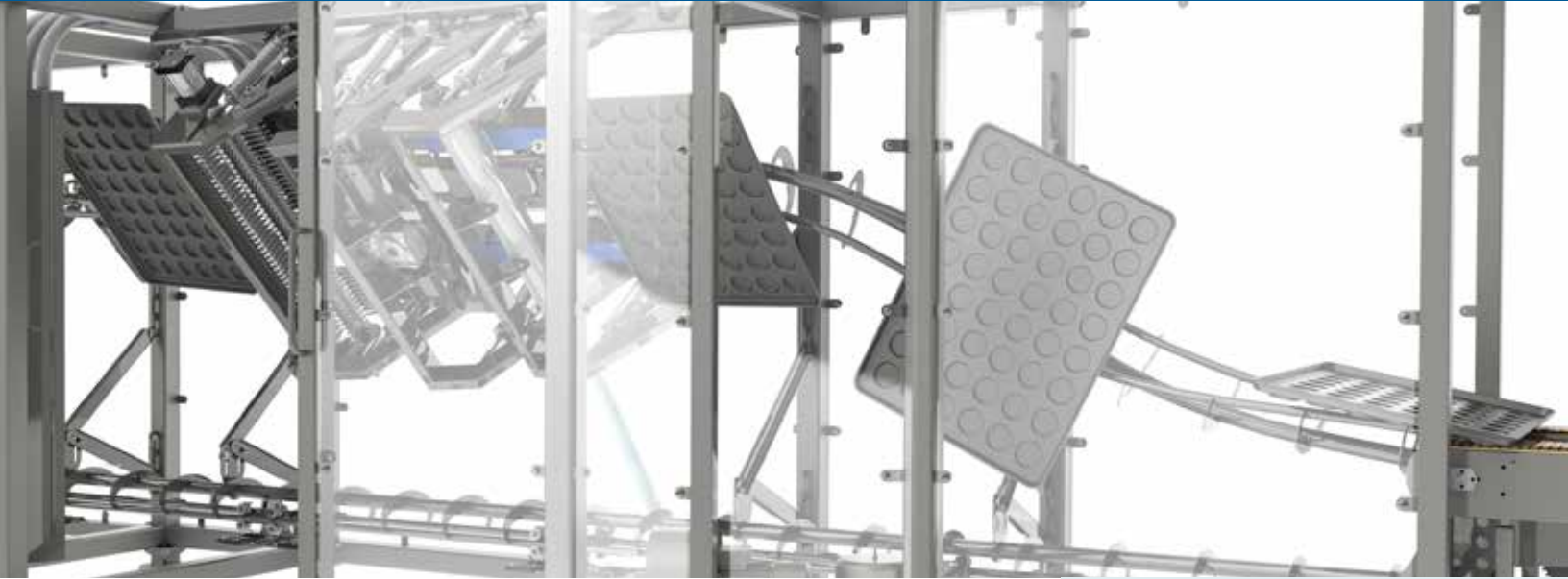


Shaffer | FME Continuous Pan Cleaner



The Shaffer | FME Continuous Pan Cleaner uses an inversion conveyor to move pans through a multi-stage cleaning process to remove protein washes, seeds and other loose toppings.

Features

- **Continuous motion:** Unique, continuous conveyor rotates pans to semi-inverted position for optimal waste removal.
- **Multi-Stage Cleaning:** 3 interchangeable cleaning heads for multi-stage cleaning.
- **Cleaning Head Options:** A combination of roller brush, orbital brush, rotary brush and air knife can be used to clean pans.
- **Swing Arm Mounting:** Cleaning heads are mounted to a swing arm to control distance between brush and pan. Cleaning heads swing completely open for maintenance and changing of brushes.
- **Adjustable Cleaning Pressure:** Pneumatic cylinders on swign arm fine-tune the pressure applied by cleaning brushes.
- **Quick Change Design:** Brushes can be changed in seconds not hours, eliminating down time between products.
- **Infeed and Discharge:** Infeed and discharge can be low or high elevation allowing cleaner to serve as an inclining or declining conveyor.
- **Pan Flow:** Right-hand or left-hand configuration available.
- **Pan Orientation:** Pans can be rotated as necessary to orient upright or inverted. Pans can be completely inverted at discharge for stacking.
- **Sanitary Design:** Open design makes cleaning and servicing simple and fast.
- **No Pan Jams:** Continous conveyor and open design virtually eliminate possibility of pan jams.
- **High speed:** 50 or more pans per minute.
- **Operator Interface Controls:** Product, cleaning head position, speed and pressure settings are programmable.
- **NEMA 4X Stainless Steel Electrical Enclosure**
- **UL, cUL Compliant Controls**

BUNDY BAKING SOLUTIONS:

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

American Pan[®] and Pan Glo[®]

American Pan is the world's leading provider of custom baking pans and pan coatings. Pan Glo has been cleaning and recoating baking pans for over 25 years for some of the world's largest and most demanding bakeries. Work with your Bundy Baking Solutions sales representative to achieve the optimal performance and longest life for your pans



Pan Cleaner Design



Optional Features

- Additional cleaning stations or conveyor length for more cleaning heads.
- Custom conveyor length and configuration
- Custom infeed and discharge conveyor height and pan orientation

For additional information or to request a quote, call +1.937.652.2151 or email info@shaffermixers.com.

