



FRESH/FROZEN PIES



Shuttleworth's flexible conveyor design enables the customer to convey and wrap multiple product sizes, minimizing changeover.

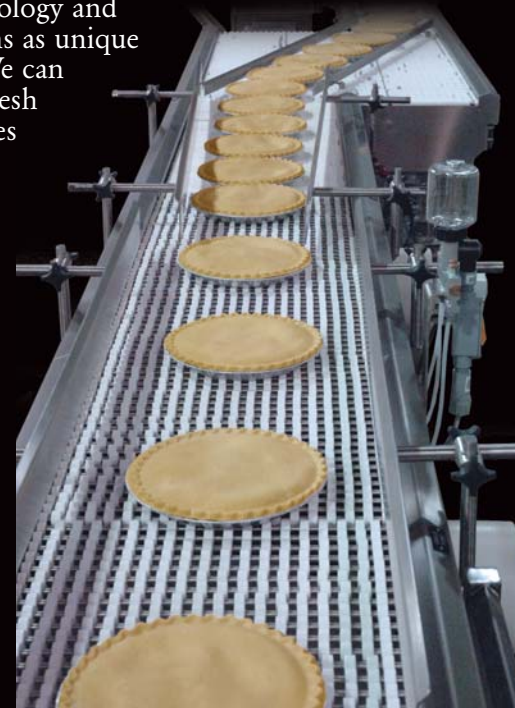


Shuttleworth's SmartFeed[®] conveyor accumulates and meters product to the wrapper with a low back pressure surface. This special surface allows the wrapper infeed belts to accurately position products for wrapping.

Year after year, Shuttleworth continues to revolutionize the industry with Slip-Torque[®] technology and innovative solutions as unique as your product. We can handle frozen or fresh pies and cheesecakes of many shapes and sizes.

The high speed model of this machine accurately places pies on the infeed a wrapper or cartoner with multiple speed zones. This system monitors product rates and adjusts and regulates the speed of the wrapper with this flow information.

The balancing of production flow to these machines gives the customer maximum throughput and minimizes the need for excess labor.



SINGLE FILING / SINGLE ROWING

AUTOMATIC CENTERING

The low back pressure conveyor system gently accumulates and collates the frozen pie products, without causing damage or shingling in a single filing application.



Shuttleworth's Herringbone conveyor automatically centers the most delicate products prior to wrapping without using guiderail or devices.

DIVIDING

Dividing the production line prior to the cooler/freezer is done to maximize the space within the cooler. Shuttleworth accomplishes this by diverting every other product with a device that is mounted from below the roller surface. This pivoting device transfers one product at a time into each lane on the conveyor. The diverting arm transfers the pies by gently guiding the pans just below the top flange of the pie pan.



COMBINING

After the products are cooled/frozen the need to combine the multiple lanes into a single lane for wrapping or cartoning is accomplished by raising a below surface mounted device to stop the pie in one lane while the pie in the opposite lane conveys into the funneling guides. As soon as that product enters the funnel, the product in the opposite lane is lowered back onto the surface and conveyed to the funnel. This type of combining is done at rates around 80-100 pies per minute. Rates of 150-200 pies per minute may be accomplished with the higher speed Shuttleworth Servo Combiner product.



This in surface mounted device provides an automated solution to stop a products in either lane just long enough so that two products never come in contact with each other while they are being combined.

SHUTTLEWORTH'S EASY CLEAN™ CONVEYOR



The stainless steel Easy Clean™ conveyor design integrated with the anti-microbial roller surface, inhibits the growth of bacteria, mold and other unwanted organisms, netting a cleaner conveyor system.



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