

OVEN UNLOADER

Capway

The Capway Oven Unloader transfers rows of pans from the oven belt to the oven discharge conveyors.

As the pans discharge from the oven belt, they are transferred onto the pre-unload conveyor (at the same speed as the oven). As soon as the pans are fully on the pre-unload conveyor, the conveyor is switched to high speed, conveying the pans to the back stop where the pans are slowed down and lifted upwards onto the rising chain cross conveyor. The cross conveyor conveys the pans onto the discharge conveyor.



OVEN UNLOADER APPLICATIONS (Pans for):

- Bread
- Rolls
- Pizzas
- Baguettes
- Viennoiseries
- Pastries
- Pies

STANDARD FEATURES:

- Frame completely in stainless steel
- Heavy-duty execution
- Free space above the floor

ADVANTAGES/BENEFITS:

- Corrosion-resistant construction
- Reliable equipment with long lifetime
- Easy cleaning



OVEN UNLOADER **Capway**



Roller Type Unloader



Intralox Type Pre-Unloader

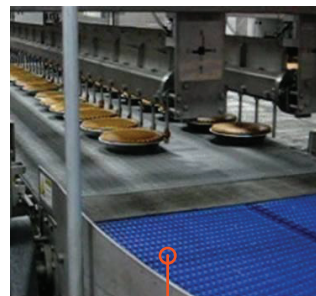
OTHER CAPWAY OVEN UNLOADERS:



Combo Unloader



Slide Plate Unloader for Hearth Products



Individual Pies