

Baking Industry Conveyors



Processing Systems

Pan Systems

Product Handling



NERCON

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Processing Systems



Experience matters in baking production conveying equipment. Nercon has been serving Fortune 100 baking manufacturers since 1985. Nercon's baking industry engineering experts work to solve automation problems and promote production initiatives, such as:

- Reduce product waste
- Improve cleaning efficiencies
- Increase production throughput
- Improve worker ergonomics and safety

On the left is a Laminating (Layering) Dough Conveyor. Dough is transported on the top belt while the noser extends and pulls back to lay down dough (sheet by sheet) onto the bottom conveyor. A strong, fine pitch mat-style chain was used which provided strength needed to withstand the cutting knife action used in the process.



Process room conveyor systems are engineered to meet BISSC, FDA and FSMA compliance.



This reclaiming system uses a trough belt positioning under a wire mesh product conveyor to capture and reuse salt.



This belt conveyor transfer sheets of dough to a 90 degree belt.



Nercon manufactures oven terminal ends in various widths and drum diameters. Drive ends include motors, reducers. Idle ends include pneumatic take-up assemblies



This urethane belt system spreads products after being cut in upstream operations.



This system shows a powered dough flattener.



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Pan Systems

Nercon has also engineered pan handling conveyor lines for large baked goods manufacturers.

Baking industry engineering specialists at Nercon, solve for effective and efficient system designs in extreme temperature environments, including in-feed and discharge conveyors for ovens and freezers.

Other pan conveying application experience includes:

- Indexing
- Collating
- Diverting
- Elevating

On the right is a manual unloading station showing a pivot conveyor that can either take empty pans to washing operations, or transport pans to other downstream operations.



This is a servo controlled indexer designed for effective right angle transfer and metering of the baking trays.



Shown is a 12 ft. wide wire mesh conveyor and a servo sweep device pushes eight pans at a time.



This dual strand pan system features an upstream 90 degree pop-up transfer and an overlap transfer in the foreground, providing smooth and effective pan conveying..



Highlighting both a wire mesh belt conveyor and a dual strand belt conveyor, multiple pans are transferred at 90 degrees.

Product Handling



Our baking process and equipment engineered design conveyors for automation challenges in handling baked goods.

Our solutions include:

- Reduced product damage
- Improved food safety
- Streamlining processes
- Increased production
- Better sanitation efficiencies

Nercon's competence is engineering conveyor systems and equipment that are the best fit solutions for the application and the goals of the manufacturer.



This ergonomic work station promotes better back health with a foot rest and minimized reaching. It also features special lighting to reduce worker eye strain



This design solves for sanitation speed and effectiveness. It is movable to allow for quick access to other equipment. It also features a lift-up idle end which allows access to the inner frame.



Mat-style systems are widely used by Nercon's baking industry customers for their positive drive benefits, as well as gentle product handling.



Nercon has a great deal of experience with ambient and air cooling conveyor systems.



This wash-down duty spiral conveyor gently handles baked goods. It features crumb pans throughout the spiral travel and dust covers on the exit conveyors.



This clean room conveyor design is often used in the baking industry, with low pressure wash-down and moderate use of caustic chemicals.