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

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 design is 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.

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.

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

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.