

Peerless Dough Trough

APPLICATION

Peerless Dough Troughs are designed to hold sponge or finished doughs.



FEATURES

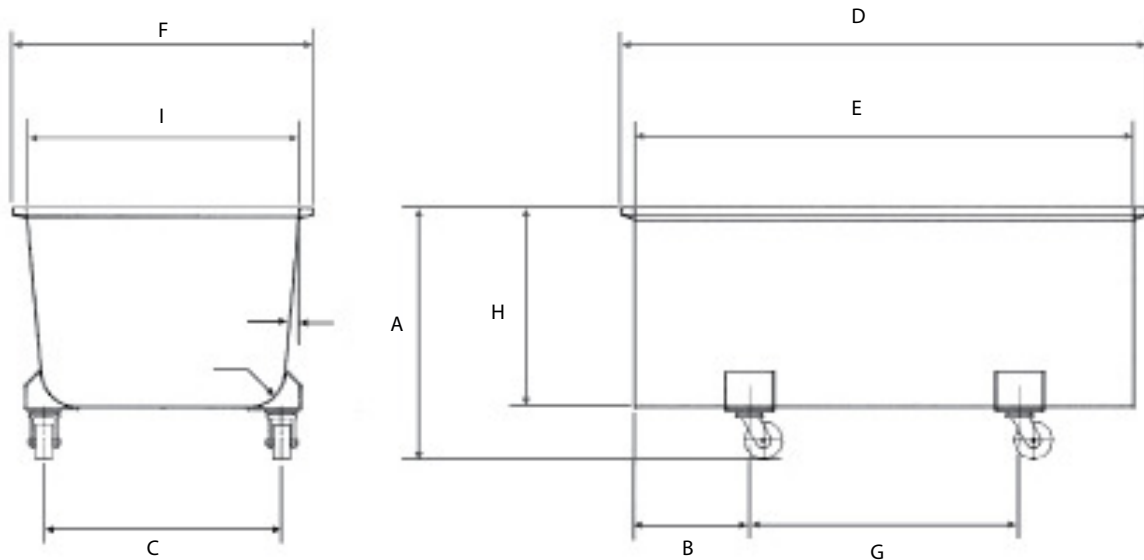
- Solid stainless steel construction.
- Reinforced top rims are welded continuous for greater strength and sanitation.
- Sanitary casters.
- All interior corners and seams are welded and polished to provide a smooth, crevice free trough that is easy to clean and maintain.
- Standard sizes are 6, 8, 10 and 12 feet. Special configurations per customer request.

Options

- Brackets for trough lifting devices.
- Lifting lugs.



Peerless Dough Troughs



Model	A	B	C	D	E	F	G	H	I	Cubic Ft. Capacity	Caster Size
DT306	30 1/2"	17"	27 7/8"	6'4"	6'	35 3/4"	38"	23 3/4"	31 1/2"	28.0	5"x2"
DT308	30 1/2"	20"	27 7/8"	8'4"	8'	35 3/4"	56"	23 3/4"	31 1/2"	38.0	5"x2"
DT310	31 1/2"	24"	27 7/8"	10'4"	10'	35 3/4"	72"	23 3/4"	31 1/2"	47.0	6"x2"
DT312	31 1/2"	27"	27 7/8"	12'4"	12'	35 3/4"	90"	23 3/4"	31 1/2"	56.5	6"x2"
DT406	40 1/2"	17"	27 7/8"	6'4"	6'	35 3/4"	38"	33 3/4"	31 1/2"	39.5	5"x2"
DT408	40 1/2"	20"	27 7/8"	8'4"	8'	35 3/4"	56"	33 3/4"	31 1/2"	53.0	5"x2"
DT410	41 1/2"	24"	27 7/8"	10'4"	10'	35 3/4"	72"	33 3/4"	31 1/2"	66.0	6"x2"
DT412	41 1/2"	27"	27 7/8"	12'4"	12'	35 3/4"	90"	33 3/4"	31 1/2"	70.0	6"x2"

