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

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 pizzas and pizza crusts of all shapes and sizes and multiple orientations.

This automated infeed balances product flow by monitoring the throughput and then regulating the wrapper speed equal to the product flow. This balancing of pizzas to the machine, minimizes the need for excess labor in the area ahead of the wrapping and cartoning equipment.

Shuttleworth’s Servo SmartFeed® provides an automated interface that synchronizes the release and placement of pizzas onto the infeed of wrapping or cartoning equipment.

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

To view videos and to learn more about pizza handling solutions visit shuttleworth.com
Combining two manufacturing lines into one is accomplished by integrating pneumatic gates into the roller surface of the conveyor. These gates synchronize the release of trains of pizzas from two lanes down to one. This compact system solution, with this unique capability, saves space and the need to use excess powered conveyors.

This high speed conveyor solution is integrated with multiple servo zones in the conveyor surface in this combining operation. These zones automatically offset pizzas in one lane relative to the pizza in the opposite lane. The frozen pizzas stay in a constant state of motion while on this surface, handling the thinnest crusts without causing damage or shingling.

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.