



APEX ACCUMAX ACCUPAN 400 BUN SYSTEM



Shown With Optional Equipment

- **Designed to Meet the Market Demand for the Requirements of Entry Level Automatic Bun and Roll Producers Around the World**
- **Features the Latest Electronic and Mechanical Designs Coupled with Operating Simplicity and Extrusion Divider Technology**

FEATURES & BENEFITS

Fewer Parts

- 50% fewer parts than the earlier model Pan-O-Mat design resulting in lower maintenance cost and reduced down time
- Direct drive gearmotors eliminate sprockets, chains, and belts for reduced maintenance
- AC controlled variable speed drives eliminate high maintenance variable speed sheaves and reduces set-up time by eliminating the manual hand wheel speed adjustment
- Electronic synchronization between the divider and proofer eliminates the high maintenance chain or shaft drive systems

Superior Frame Design

- Corrosion resistant stainless steel, eliminating the need for repainting the frame
- Easy access frame design with angled surfaces reduces sanitation costs
- Compact, for minimal space requirement

User Friendly Technology

- Easy operation
- Diagnostics system
- "On-the-fly" adjustment capabilities

Designed to Fit Your Production Requirements

- The Accupan APEX Mini is 4 across and can produce up to 24,000 pieces/hour
- Supplied with the latest extrusion divider technology, for improved scaling accuracy and product quality

Expandable Design

- Options can be added to this machine to allow for expansion to 24,000 pieces/hour in the future to allow for growth

AMF

APEX ACCUMAX ACCUPAN 400 BUN SYSTEM

MECHANICAL FEATURES

- Heavy duty stainless steel frame and guards for durability and corrosion resistance throughout the machine
- Adjustable feet with lagging capability

AccuMax Extrusion Roll Divider

- Stainless steel frame and hopper
- Stainless steel feed screw and developer housing for durability and minimum dough flow resistance
- All major drives are direct coupled gearmotor drives
- Patented quarter block system provides quick and simple port blocking
- Integral stainless steel dough developer
- Stainless steel metering pump for precise, linear flow control with ultra low shear peristaltic action
- E-Z flow distribution and scaling manifold features internal flow diverters to precisely balance flow without additional back pressure. Diverters are adjustable by external controls with location indicators
- Individual UHMW cut-off knives slice clearly, without tearing gluten stands and provide precise doughball placements at any speed
- Easy access to all operational areas, no tools required for sanitation
- Automatic cleaning system CIP
- Pneumatic pushback for ease of changeover, cleaning, maintenance, and start-up
- A PLC controlled venturi-style vacuum system provides for efficient pumping and degassing



AccuMax Divider



AccuMax Built-In Developer and Gentle Sine Metering Pump



AccuMax Cut-Off Assembly

Accupan Rounder

- Poly slick rounder belt and patented spiral tunnel rounder bars provide excellent rounding without dough sticking for easy cleaning and maintenance access
- Hinged rounder bar frame with gas spring assist for easy cleaning and maintenance access
- Direct drive rounder belt drive
- Cantilevered rounder frame design for quick belt changes
- Independently controlled UHMW kicker roller



Hinged Rounder Bar with Gas Spring Assist

Accupan Proofer

- Proofer trays with stainless steel frames and snap in proofer cups
- Pneumatic variable speed flour sifter
- UHMW zig-zag board and lane guides
- Stainless steel flour catch pan with integral zig-zag design that is adaptable to optional automatic flour recycling systems
- Pneumatic actuated flapper gate dough ball transfer system
- Single action flapper gate controls the drop from the proofer to the sheeter
- Punched stainless steel proofer side panels



Pneumatic Flapper Gate Transfer

Accupan Sheeter/Moulder/Panner

- Fixed 6" (152 mm) diameter grooved steel sheeter roller
- Adjustable 6" (152 mm) diameter smooth sheeter roller with non-stick coating
- Open design sheeter drive for easy maintenance
- Cantilevered moulder belt frame design for easy belt access
- Removable stainless steel flour catch pans under the moulder belt
- Synthetic/cotton topped moulder belt for flour retention and stretch resistance
- Rotary pan indexer for smooth pan indexing and quick change index bars for easy product changeover



Rotary Pan Indexer

ELECTRICAL FEATURES

Equipped with one NEMA 4 rated operator control station:

- Tower mounted NEMA 4 rated operator control station on main electrical panel

Analog Control for:

- Divider speed
- Rounder belt speed
- Flapper gate speed
- Pulse zig-zag flour sifter speed
- Proofer speed
- Sheeter roller speed
- Moulder belt speed
- Pulse moulder sifter speed (if equipped)
- Hot dog gate phasing and speed
- Rotary pan indexer
- Flour recovery (if equipped)



*User-Friendly
Operator Controls*

Allen Bradley pushbuttons are located on both tower and moulder for:

- Two-button start
- Stop
- Emergency stop
- MCR reset
- Manual speed and gate adjustment

NEMA 4 rated machine mounted painted electrical enclosure including:

- Main disconnect switch
- Allen Bradley 5/03 PLC control
- Allen Bradley inverter motor controls

OPTIONS

- Stainless steel main enclosure
- Patented quick clean manifold
- Chilled rounder bed
- 3' (914 mm) infeed pan conveyor extension for hand feed
- 3' (914 mm) discharge pan conveyor extension
- UHMW moulder board assemblies
- Twin roll cutter
- Pneumatic pulse sifter with linear motion and block-outs at moulder area (required for moulded products)
- Pneumatic driven hot dog gates with PLC control for "on-the-fly" adjustment (required for moulded products)
- Zig-zag vacuum flour reclaim system
- Pan dust collector
- Electric DoFlow
- Roll imprinters
- Pan shakers
- Allen Bradley PanelView Plus 1250 Keypad Operator Interface with alarm messages and recipe management on operator panel
- Non-stop magnetic pan indexer
- Servo rotary indexing gate at zig zag
- Servo rotary hot dog gate assembly



*Patented Quick
Clean Manifold*



Pan Dust Collector



*Zig-Zag Flour
Reclaim System*

SPECIFICATIONS

	Divider Type	Scaling Range*	Speed Range* (pcs/hr.)
Accupan APEX 400	AccuMax	7/8 oz. to 6 oz. (25 g - 170 g)	4,800-24,000

* Throughput, maximum speed and scaling range are dependent on several factors including dough condition, product configuration and other associated equipment. Gearmotors are sized to meet a specific production range.

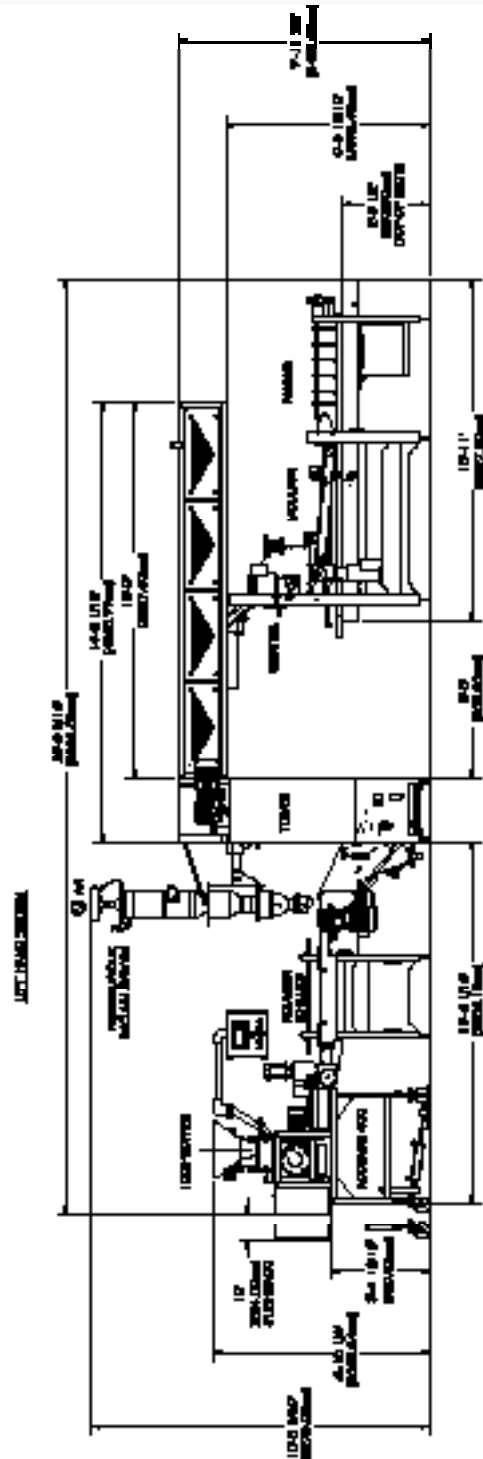
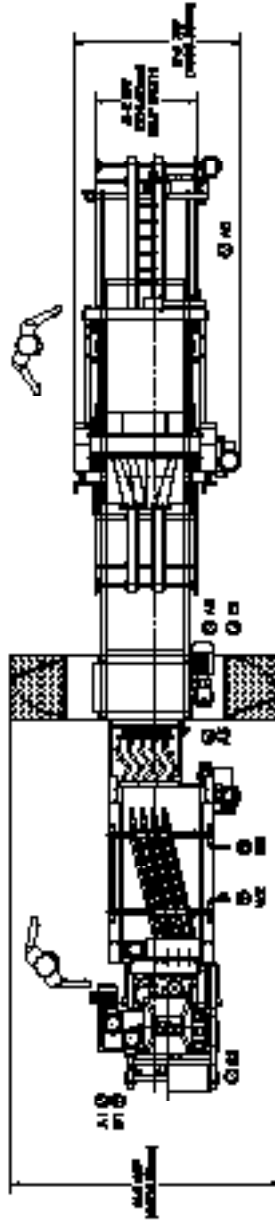


APEX ACCUMAX ACCUPAN 400 BUN SYSTEM

DIMENSIONAL DRAWING

ACCUPAN 400B 400 BUN SYSTEM REQUIREMENTS

MODEL #	MAX. REQUIREMENTS	CONNECTION	MAX. SIZE	MAX. WEIGHT	MAX. HEIGHT
400 B1	3-1/2" DIA	1/2" NPT	14-1/2" DIA	1400 LBS	100" H
400 B2	3-1/2" DIA	1/2" NPT	14-1/2" DIA	1400 LBS	100" H
400 B3	3-1/2" DIA	1/2" NPT	14-1/2" DIA	1400 LBS	100" H
400 B4	3-1/2" DIA	1/2" NPT	14-1/2" DIA	1400 LBS	100" H
400 B5	3-1/2" DIA	1/2" NPT	14-1/2" DIA	1400 LBS	100" H
400 B6	3-1/2" DIA	1/2" NPT	14-1/2" DIA	1400 LBS	100" H
400 B7	3-1/2" DIA	1/2" NPT	14-1/2" DIA	1400 LBS	100" H
400 B8	3-1/2" DIA	1/2" NPT	14-1/2" DIA	1400 LBS	100" H
400 B9	3-1/2" DIA	1/2" NPT	14-1/2" DIA	1400 LBS	100" H
400 B10	3-1/2" DIA	1/2" NPT	14-1/2" DIA	1400 LBS	100" H



Headquarters:
2115 W. Laburnum Ave.
Richmond, Virginia 23227
Tel: 1-800-225-3771
or 1-804-355-7961
Fax: 1-804-342-9724
sales@amfbakery.com

Tianjin Manufacturing:
Markel Food Equipment
(Tianjin) Co., Ltd.
Building 11, No. 45, Muning Road
TEDA, Tianjin, 300457
Tel: +86(22)25321131

FOR MORE INFORMATION PLEASE CALL YOUR ACCOUNT MANAGER OR

1-800-BAKERS-1
www.amfbakery.com

AMF's focus on continuous improvement may result in changes to machinery specifications without notice.