

AMF

ADVANCED DOUGH DIVIDER



**Shown with optional
integrated AMF Belt
Rounder*

- **New Vector Technology Improves Scaling, Decreases Dough Shear, and Increases Vacuum System Efficiency**
- **The Most Efficient Dough Divider Available for Bread, Pizza and Specialty Doughs**
- **Unmatched Reliability and Scaling Accuracy**
- **High Speed, Up to 20,000 lb. (9072 kg) Per Hour**



ADVANCED DOUGH DIVIDER

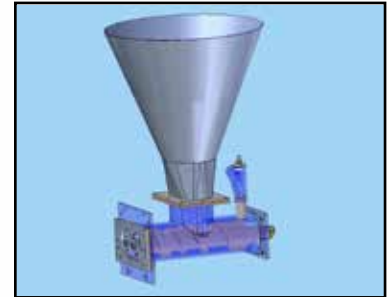
FEATURES & BENEFITS

Most Accurate Scaling Available Through Advanced Vector Extrusion Technology

- Increased product yield
- Reduced waste
- Improved product uniformity
- Consistent scaling accuracy over the life of the divider

Reduced Operating Cost

- No divider oil required with the ADD, which reduces operating and sanitation cost
- Efficient design with few moving parts for reduced maintenance cost
- Rotary drive design provides a service life 3-4 times that of conventional dividers



New Vector Auger/Tunnel/Vacuum System

Increased Productivity and Flexibility

- Increased operating speeds up to 250 cuts per minute can increase your hourly production yield
- Wide range of dough piece sizes without downtime for divider modifications
- Long, continuous runs for days at a time without downtime for cleaning or maintenance adjustments can increase profits per unit

Improved Automation

- Operator interface-based recipe management system is provided for automated divider setup and downstream equipment setup

MECHANICAL FEATURES

- Heavy duty stainless steel frame for durability and corrosion resistance
- Polished stainless steel guards and 500 lb. (227 kg) hopper for easy sanitation
- Precision stainless steel tunnel housing for durability and minimum dough flow resistance
- Dual auger design for gentle dough handling at high throughputs
- SEW Eurodrive gearmotors on augers and metering pump for dependability, long life
- 3" (76 mm) metering pump for precise flow control without back pressure
- UHMW rotary cut-off knife
- Easy access to all operational areas for easy sanitation and maintenance
- Venturi-style vacuum system with vacuum transducer
- Freestanding with casters for easy mobility for sanitation and maintenance



ELECTRICAL FEATURES

Operator panel is SS NEMA 4 rated and mounted on a pendant/swivel arm for easy access and includes the following:

- Allen Bradley PanelView Plus operator interface to control:
 - Auger speed
 - Metering pump speed
 - Alarm messages
 - Product codes
 - Knife speed
 - Downstream equipment (optional)
- Allen Bradley push buttons for the following functions:
 - Start
 - Stop/Emergency stop
 - MCR reset

NEMA 12 painted remote electrical enclosure including:

- Main disconnect switch
- System control components
- Cabinet cooler
- Allen Bradley CompactLogix PLC
- Allen Bradley PowerFlex inverters
- Closed-loop pressure control system

PLC controlled cleaning cycle system for reduced sanitation cost

OPTIONS

- Hopper block-off slide
- Product memory increase
- Operator interface in lieu of Allen Bradley PanelView Plus
- PLC other than Allen Bradley CompactLogix
- Inverter other than Allen Bradley
- Stainless steel panel in lieu of painted
- Change-out nozzles
- Panel modem for remote diagnostics
- CE confirmed electrical package
- Spare parts kit
- Additional machine manuals



Hopper Block-Off Slide



Available Touchscreen Recipe Controls

SPECIFICATIONS

Model	Maximum Throughput	Scaling Range	Speed Range (max. ppm)	Typical Scaling Accuracy	Approximate Shipping Weight
Single Cut-off	13,500 lb./hr. (6124 kg/hr.)	9 oz. - 52 oz. (255 g - 1474 g)	150	+/-1%	4,200 lb. (1905 kg)
Dual Cut-off	18,750 lb./hr. (8505 kg/hr.)	9 oz. - 52 oz. (255 g - 1474 g)	250	+/-1%	4,200 lb. (1905 kg)

Electrical Requirements:

Approximate Main Power
 - Single and Dual Cut-off: 39 KVA
 - Triple Cut-off: 57 KVA

PLC I/O Voltage: 24VDC in/24VAC out

Air Requirements: 25 SCFM @ 87 PSIG

Water Requirements: 4 to 6 gal./min. at 120° (15 to 23 L/min. at 49°C)
 (cleaning only)

Approximate Shipping Dimensions:

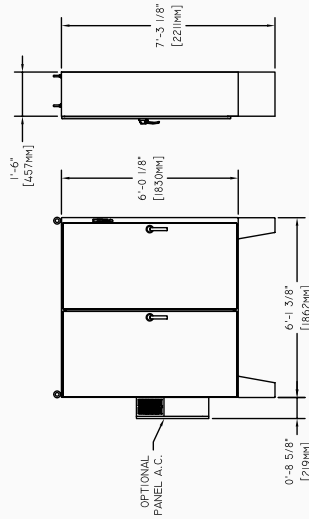
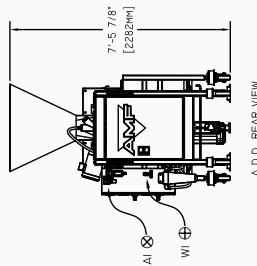
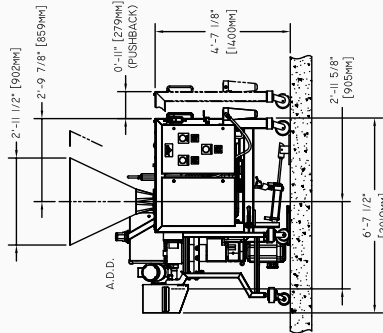
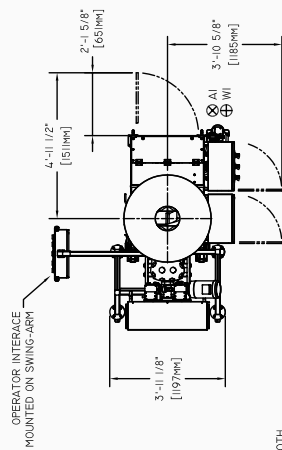
Single and Dual Cut-Off:
 99" x 57" x 80"
 (2510 mm x 1448 mm x 2032 mm)

ADVANCED DOUGH DIVIDER

DIMENSIONAL DRAWING

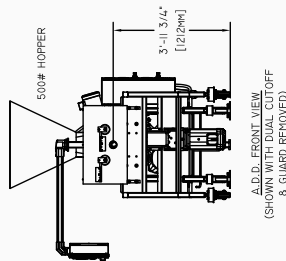
ADVANCED DOUGH DIVIDER - UTILITY REQUIREMENTS

AIR DROP #	AIR REQUIREMENTS	CONNECTION	MACHINE
⊗ AI	2.8 SCFM 87 PSI	208 L/R 6.0 BAR	A.D.D.
WATER DROP #	WATER REQUIREMENTS	CONNECTION	MACHINE
⊕ WI	3.5-5.0 PSI	3/8" L/R 2.4-2.8 BAR	A.D.D.
		3/8" L/R (6.1-1.7)	A.D.D.
ELEC. DROP #	ELECTRICAL REQUIREMENTS	MACHINE	
⊘ EI	T.B.D. BY SPECIFICATIONS		A.D.D.



REMOTE-MOUNT MAIN ELECTRICAL PANEL
(DIMENSIONS MAY VARY - CONSULT SALES/ENGINEERING FOR ACTUAL SIZE)

A.D.D. IS AVAILABLE WITH BOTH
STYLES OF HOPPER. DIMENSIONS
- BASE MACHINE DIMENSIONS APPLY TO EITHER STYLE -



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