• Precision Belt Rounding Without Dusting Flour or Doubles

• Excellent Rounding Quality for a Wide Range of Dough Piece Sizes and Types
**BREAD BELT ROUNDER**

### FEATURES & BENEFITS

**High Speed Precision Rounding**
- Uses an FDA approved poly-slick rounding belt that prevents dough sticking
- Produces higher quantities of precisely rounded dough pieces while virtually eliminating scraps and doubling

**AMF Compatibility and Versatility**
- Compliments the AMF Advanced Dough Divider (ADD) and is easily controlled by the ADD’s operator control station
- Efficient design with few moving parts for reduced maintenance cost
- Processes dough pieces ranging from 9 oz. (255 g) to 38 oz. (1077 g)* in single, dual, and triple channel configurations

**Heavy-Duty Construction and Efficient Design**
- Rigid laser cut stainless steel frame
- Eurodrive gearmotor with AC frequency drive speed control for versatility and reliability
- Increased operating speeds up to 390 cuts per minute can increase your hourly production yield
- Wide range of flexibility to handle multiple dough types, including frozen doughs and pizza crust

*With optional adjustable curvature bars

### MECHANICAL FEATURES

- Durable stainless steel frame
- "C" frame design for easy rounder belt removal
- Poly-slick rounder belt to prevent dough sticking and belt stretching
- Stainless steel one-piece rounder pulleys designed for consistent belt tracking
- Hinged rounder bars for easy cleaning and maintenance
- Adjustable poly belt scraper with stainless steel catch pan
- Direct drive with class F insulated Eurodrive gearmotor with AC speed control for dependability, long life, and 94% mechanical efficiency
- Grooved UHMW rounder bars sized to meet your specific product range

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*Grooved UHMW Rounder Bars*
## OPTIONS
- Chilled rounder bed
- Inverter other than Toshiba
- Adjustable curvature of both height and width of rounding tunnels gives optimum results while accommodating a wide range of dough piece sizes
- S.A.E. tool kit

## SPECIFICATIONS

<table>
<thead>
<tr>
<th></th>
<th>Scaling Range</th>
<th>Speed Range (max. pcs/hr.)</th>
<th>Approximate Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single Channel</td>
<td>9 oz. - 38 oz. (255 g - 1077 g)</td>
<td>12,000</td>
<td>3,100 lb. (1406 kg)</td>
</tr>
<tr>
<td>Dual Channel</td>
<td>9 oz. - 38 oz. (255 g - 1077 g)</td>
<td>18,000</td>
<td>3,200 lb. (1452 kg)</td>
</tr>
<tr>
<td>Triple Channel</td>
<td>9 oz. - 38 oz. (255 g - 1077 g)</td>
<td>18,000</td>
<td>3,400 lb. (1542 kg)</td>
</tr>
</tbody>
</table>

**Electrical Requirements:**
Main Power - 11 KVA
Control Power - 24 VDC/120 VAC

**Approximate Shipping Dimensions:**
169” x 68” x 51”
(4293 mm x 1727 mm x 1295 mm)
AMF’s focus on continuous improvement may result in changes to machinery specifications without notice.

FOR MORE INFORMATION PLEASE CALL YOUR ACCOUNT MANAGER OR
1-800-BAKERS-1
www.amfbakery.com

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