HBDFLEX DIVIDER

**FEATURES & BENEFITS**

- **Superior Scaling Accuracy**
  - AMF’s new generation Flex technology
  - More accurate scaling than a conventional divider results in increased production yield, 1% Accuracy with Virtually No Operator Adjustments Required
  - Scaling remains consistent over the life of the divider - 15 years or more, with proper maintenance

- **Dough Friendly Design**
  - Proprietary vane style metering pumps to control throughput without shear and with 100% purge per resolution, ensuring "first-in, first-out"
  - A rotary motion cut-off provides a gentle slicing action

- **Reduced Operating Cost**
  - No divider oil required, which reduces operating and sanitation costs
  - Efficient design with 60% fewer moving parts than a volumetric divider for reduced maintenance cost
  - Rotary design on the feed screw and metering pump provide a service life that is 3-4 times longer than a conventional divider. In addition, it provides a low operating noise level (under 80 dB).
  - Easy access to all operating components allow for easier sanitation and maintenance

- **Improved Automation for the Entire Make-Up System**
  - An operator interface-based recipe management system ensures consistent and repeatable automated divider set-up, 1 button changeover

**New Generation Extrusion Divider Design**

- Excellent Scaling Accuracy for a Wide Range of Dough from Stiff Roll Dough to Slack English Muffin and Ciabatta Dough

- Highest Dividing Speeds, Over 5,800 Dozen Buns per Hour

- Easy to Clean and Maintain, No Tools Required for 100% Sanitation Inspection
MECHANICAL FEATURES

- Stainless steel frame on caster tracks for easy access during maintenance and sanitation
- Variable speed auger allows maximum production flexibility
- Polished stainless steel guards and hopper for easy sanitation
- Standard 250 lb. (113 kg) stainless steel round hopper for smooth flow and easy cleaning
- Stainless steel feed screw housing for durability and minimum dough flow resistance
- UHMW ‘vector’ style augers, also available in metal detectable plastic
- Servo driven cut-off for speeds from 10 to 150 cuts per minute
- All major drives are severe duty gearmotor drives
- Vane style metering pumps for precise, linear flow control
- UHMW cut-off knives slice cleanly, without tearing gluten strands and provide precise doughball placements at any speed
- Easy access to all operational areas, no tools required for sanitation
- Strong, simple, efficient Venturi-style vacuum generator ensures efficient auger loading and degassing with minimal maintenance

Individual Servo Driven Metering Pumps

Sanitary “Uni Body” Stainless Steel Frame with Integral Stainless Steel Control Panel
**SPECIFICATIONS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Maximum Throughput Range</th>
<th>Scaling Range</th>
<th>Speed Range*</th>
</tr>
</thead>
<tbody>
<tr>
<td>400</td>
<td>5,000 lb./hr. (2268 kg/hr.)</td>
<td>3/4oz. to 6oz. (21 g to 170 g)</td>
<td>10 - 150 cpm</td>
</tr>
<tr>
<td>600</td>
<td>7,500 lb./hr. (3,402 kg/hr.)</td>
<td>3/4oz. to 6oz. (21 g to 170 g)</td>
<td>10 - 150 cpm</td>
</tr>
<tr>
<td>800</td>
<td>10,000 lb./hr. (4536 kg/hr.)</td>
<td>3/4oz. to 6oz. (21 g to 170 g)</td>
<td>10 - 150 cpm</td>
</tr>
</tbody>
</table>

* Gearmotors are sized to meet specific production requirements, therefore the divider will be geared to handle a specific range of production.

**ELECTRICAL FEATURES**

Operator panel includes the following:

- Operator Interface with keypad to control:
  - Auger speed
  - Metering pump speed
  - Vacuum pressure
  - Alarm messages
  - Product codes

- Closed loop pressure control system with pressure transducer

- PLC controlled recipe management system

- Servo drive cut-off knife

**OPTIONS**

- Optional belt rounder available
- Detectable metal augers

- DoFlow developer
- Cleaning cart for parts storage

**Electrical Requirements:**
Approximate Main Power - 23KVA

**Air Requirement:** 15 SCFM @ 60 PSIG
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DIMENSIONAL DRAWING

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