

# AMF

## HBD FLEX DIVIDER



- **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**



### 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

### 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*



## ELECTRICAL FEATURES

- Operator panel includes the following:
- Operator Interface with keypad to control:
    - Auger speed
    - Metering pump speed
    - Vacuum pressure
    - Alarm messages
    - Product codes
  - Pushbuttons for:
    - Start
    - Stop/Emergency stop
    - MCR reset
  - NEMA 12 electrical enclosure (stainless steel) including:
    - Main disconnect switch
    - PLC
    - Allen Bradley inverters
    - Exair panel cooler
  - Closed loop pressure control system with pressure transducer
  - PLC controlled recipe management system
  - Servo drive cut-off knife



Operator Interface Panel



Individual Pump Speeds

## OPTIONS

- Optional belt rounder available
- Detectable metal augers
- DoFlow developer
- Cleaning cart for parts storage

## SPECIFICATIONS

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

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

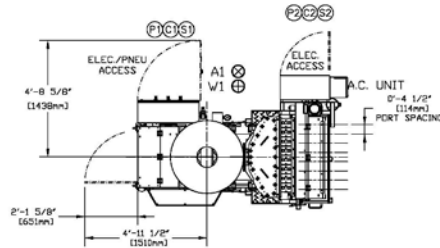
**Electrical Requirements:**  
Approximate Main Power - 23KVA

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

## DIMENSIONAL DRAWING

### MACHINE LAYOUT NOTES

1. SHOWN IS A 2004 RIGHT-HAND HBD FLEX 800 RUN DIVIDER LINE.
2. MACHINE UTILITY REQUIREMENT APPROXIMATE DROP LOCATIONS AND SPECIFICATIONS HAVE BEEN INDICATED FOR REFERENCE.
3. HOT WATER FOR THE CLEANING CYCLE (APPROX. 200° F) MUST BE SUPPLIED VIA STD. 5/8"-3/4" GARDEN HOSE & SPRIGOT CONNECTION. HOT WATER SHOULD BE DISCONNECTED DURING PRODUCTION AND SHOULD ONLY BE USED DURING CLEANING CYCLE. DIVIDER IS FURNISHED WITH A MANUAL WATER SHUT-OFF VALVE.
4. AIR LINE SHOULD BE RUN DIRECTLY FROM A FEEDER LINE (NOT BLEED FROM OTHER AIR LINES). AIR LINE CONNECTS AT THE REAR OF THE DIVIDER USING A STANDARD HOSE COUPLING. DIVIDER IS FURNISHED WITH A COALESCING FILTER AND ALL NECESSARY AIR COMPONENTS.
5. HIGH-SPEED RUN DIVIDER REQUIRES APPROX. 30" FOR AUGER REMOVAL AND CLEANING. THIS CLEARANCE EXTENDS IN THE DIRECTION AWAY FROM THE CUTOFF. (ADDITIONAL TO PUSHBACK CLEARANCE).

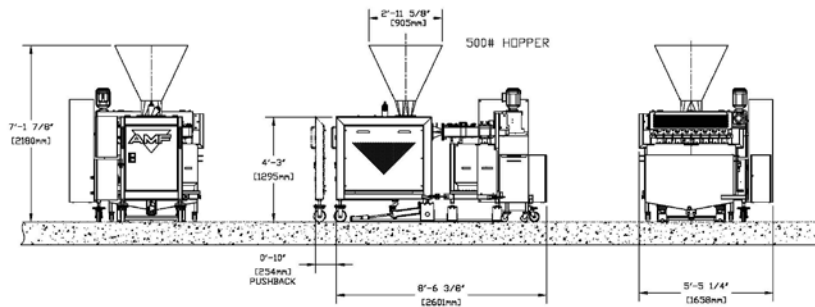


### HBD FLEX RUN DIVIDER REQUIREMENTS

AIR DROP #	AIR REQUIREMENTS	CONNECTION	MACHINE
⊗ A1	23 SCFM 45 PSI	7/8" L/N 3/4" BAR	HBD FLEX

WATER DROP #	WATER REQUIREMENTS	CONNECTION	MACHINE
⊕ W1	4-6 GPM 35-45 PSI	1/2" L/N 3/4" BAR	HBD FLEX

ELEC. DROP #	ELECTRICAL REQUIREMENTS	MACHINE
⊙ E1	T.B.D. BY SPECIFICATIONS	HBD FLEX



HBD FLEX-8X

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

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