



Your bakery is our world.

# HBDFlex Divider

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Simple, low-pressure extrusion dividing produces the most consistent product with outstanding scaling accuracy and improved line efficiency.



# DESIGN INNOVATIONS

AMF's HBDFlex Divider delivers the most advanced, automated flexibility you need to handle a wide range of doughs. User-friendly, recipe-driven Servo technology gives you adjustable, precision dividing for high-speed bun and roll production. Flex technology provides unmatched scaling accuracy and simple product changeover with hassle-free cleaning and maintenance.

## ACCURACY

New generation Flex technology offers 1% scaling accuracy for a wide range of dough from stiff roll dough to slack English muffin and ciabatta dough. Scaling remains consistent over the life of the divider, 15 years or more with proper maintenance!

## EFFICIENCY

Highest dividing speeds available over 5,800 dozen buns per hour with 60% fewer moving parts than a volumetric divider for reduced maintenance costs.

## SIMPLICITY

Easy to clean and maintain with no divider oil required. Virtually no operator adjustments are required for continuous operation.

## PERFORMANCE

Rotary design on the feed screw and metering pump provide a service life that is 3-4 times longer than a conventional divider providing a low operating noise level (under 80 dB).



Repeatable  
Performance

# OTHER ADVANTAGES

- ▼ Stainless steel frame, hopper, and feed screw for maximum durability and easy cleaning
- ▼ Variable speed auger allows for maximum product flexibility
- ▼ UHMW 'vector' style augers, also available in metal detectable plastic



Stainless Steel Frame on Casters



Vector Style Dual Augers

- ▼ Operator interface-based recipe management system ensures consistent and repeatable automated divider set-up with 1 button changeover



Servo Driven Metering Pumps



Operator Interface  
Recipe-Management System

- ▼ Rotary cut-off for speeds from 10 to 150 cuts per minute

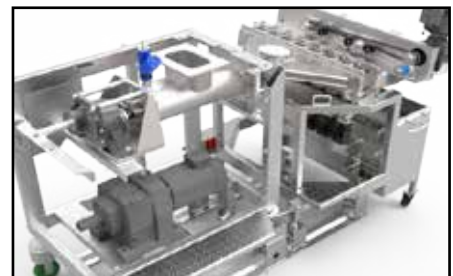
- ▼ Vane style metering pumps for precise, linear flow control

- ▼ UHMW cut-off knives slice cleanly, without tearing gluten strands and provide precise doughball placements at any speed

- ▼ Strong, simple, efficient Venturi-style vacuum generator ensures efficient auger loading and degassing with minimal maintenance



Rotary Cut-Off Block



Venturi-style Vacuum Generator

# SPECIFICATIONS

		HBDFlex 400	HBDFlex 600	HBDFlex 800
<b>Maximum Throughput Range</b>	lb/hr kg	5,000 2,268	7,500 3,402	10,000 4,536
<b>Air Requirement</b>	<b>SCFM</b>	15 SCFM @ 60 PSIG	15 SCFM @ 60 PSIG	15 SCFM @ 60 PSIG
<b>Main Power Requirement</b>	<b>KVA</b>	23	23	23
<b>Scaling Range</b>	<b>oz. g</b>	3/4 oz to 6 oz 21 g to 170 g	3/4 oz to 6 oz 21 g to 170 g	3/4 oz to 6 oz 21 g to 170 g
<b>Speed Range<sup>1</sup></b>	<b>cpm</b>	10 - 150	10 - 150	10 - 150

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

# OPTIONS

- Optional belt rounder
- Metal detectable augers
- DoFlow developer
- Cleaning cart for parts storage

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