

AMF

MODEL K DIVIDER HEAD



- **Gentle Volumetric Bun, Roll, and Muffin Dividing**
- **Improved Design for Extended Machine Life and More Precise Scaling**

FEATURES & BENEFITS

New Design Improvements

- **Solid stainless steel cylinder (no welded wrap).** This design eliminates the potential for vacuum leaks due to weld failures.
- **Quick change cut-off wire assembly significantly reduces downtime due to cut-off wire breakage.**
- **Pneumatic gauges on both vacuum shoes for easy operator monitoring of vacuum performance.**

Maximum Scaling Performance

- **Obround piston shafts eliminate shaft flexing to improve scaling performance.**
- **New precision-machined segment gear assembly provides exact operating performance.**

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MECHANICAL FEATURES

- New precision-machined UHMW hopper with maximum low-friction design
- Solid stainless steel drum (no wrap)
- Brass vacuum and pressure shoes
- Slotted hopper knife to accept optional hopper block-off assemblies
- Static body one-piece pistons with removable brass caps
- Obround piston shaft
- Precision segment gear assembly
- Bronze bearings
- Front drip and rear spray oilers
- Heavy duty, shock absorbing manual clutch or extended shaft for existing direct drive
- Stainless steel rear cover with Schmersal key safety interlock
- Pneumatic gauges on vacuum shoes

OPTIONS

- Dual oil pumping system
- Hopper block-off assemblies
- 2" (51 mm) diameter pistons in place of standard 2 1/2" (64 mm) diameter pistons (scaling range of .75 oz./21 g to 3 oz./85 g)
- Round operating shaft in lieu of obround for increased scaling range
- 250 lb. (113 kg) stainless steel extension hopper
- 500 lb. (227 kg) stainless steel extension hopper
- Air clutch option
- Right hand controls
- Oil mist collector system
- Quick change cut-off assembly
- Cast hopper in lieu of UHMW hopper

SPECIFICATIONS

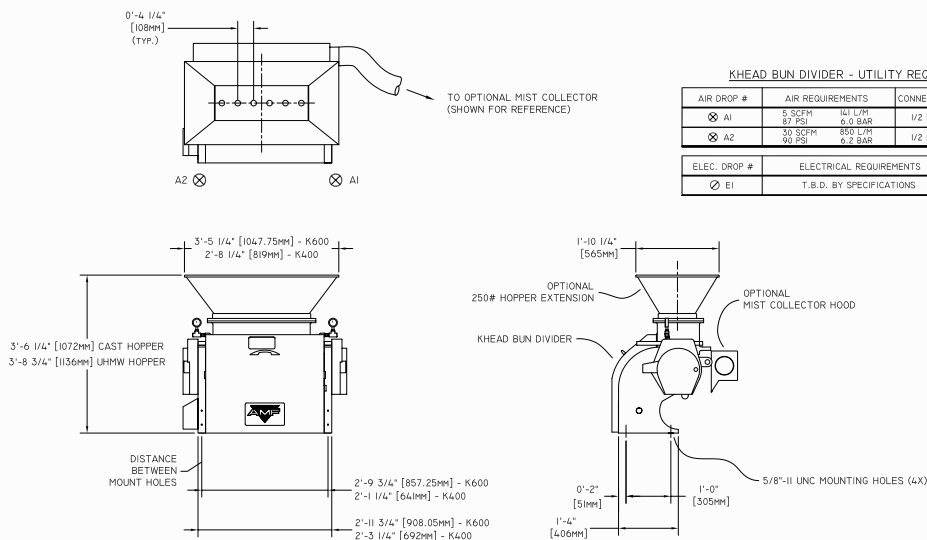
	Scaling Range	Speed Range	Pneumatic Requirements ²	Approximate Shipping Weight
K-400	1 - 5 oz. (28 - 142 g) ¹	40 - 100 cpm	25 SCFM @ 87 PSIG	1,300 lb. (590 kg)
K-600	1 - 5 oz. (28 - 142 g) ¹	40 - 100 cpm	25 SCFM @ 87 PSIG	1,500 lb. (680 kg)

¹ Range may be increased with special pistons and/or shafts

² Pneumatic requirements using Piab Vacuum System

DIMENSIONAL DRAWING

KHEAD BUN DIVIDER - LEFT-HAND OPERATION



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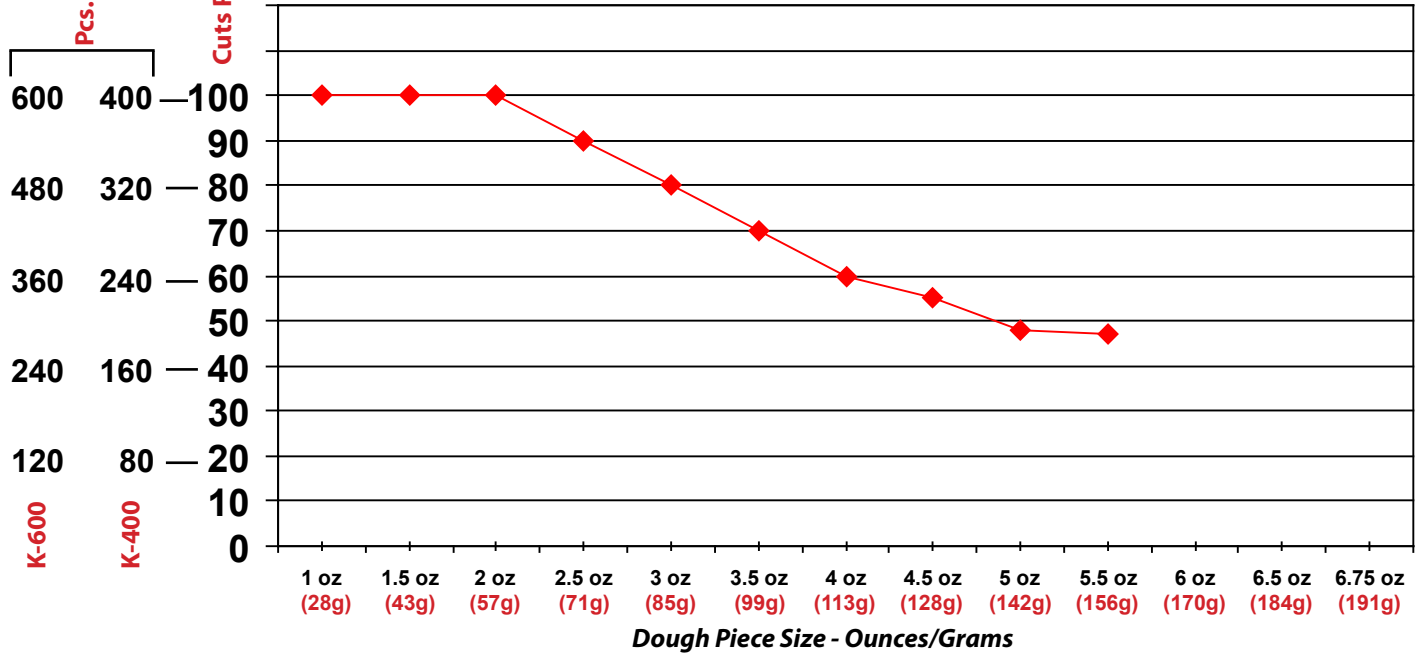
FOR MORE INFORMATION PLEASE CALL YOUR ACCOUNT MANAGER OR

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www.amfbakery.com

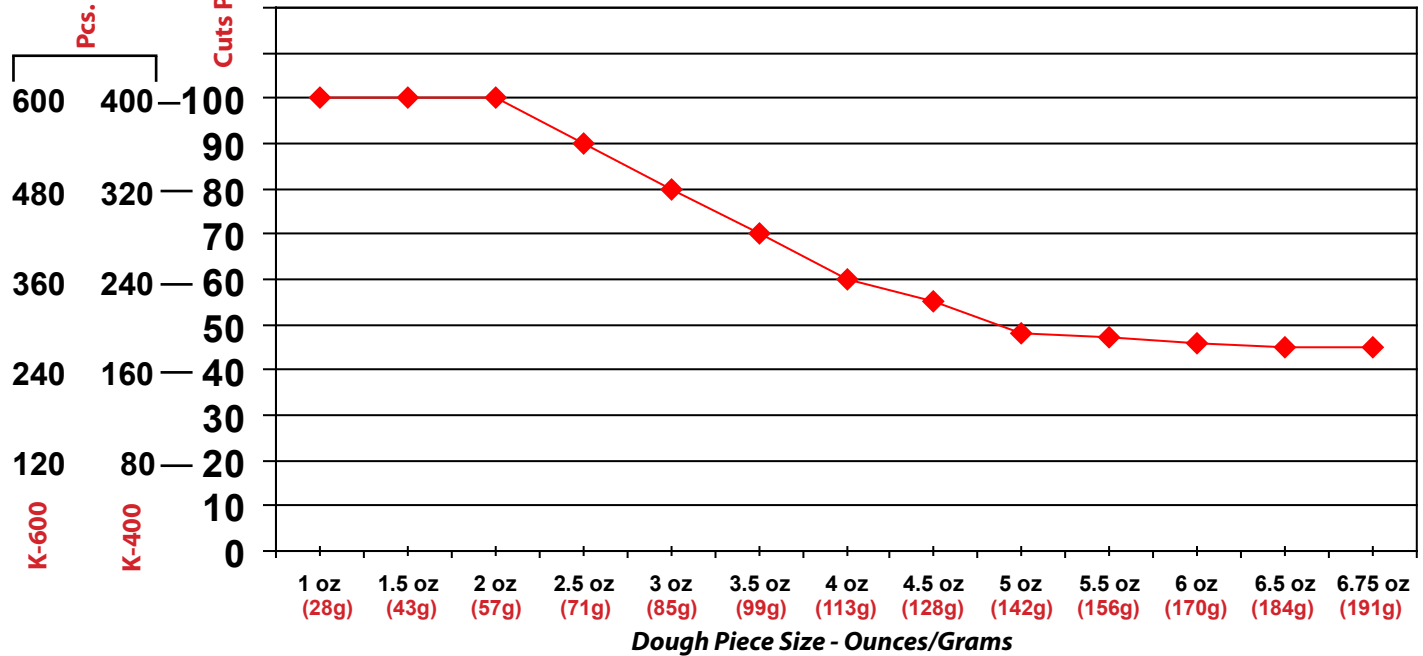


K-Head 2.5" (64 mm) Diameter Piston Production Chart

Obround Shaft (Standard)



Round Shaft

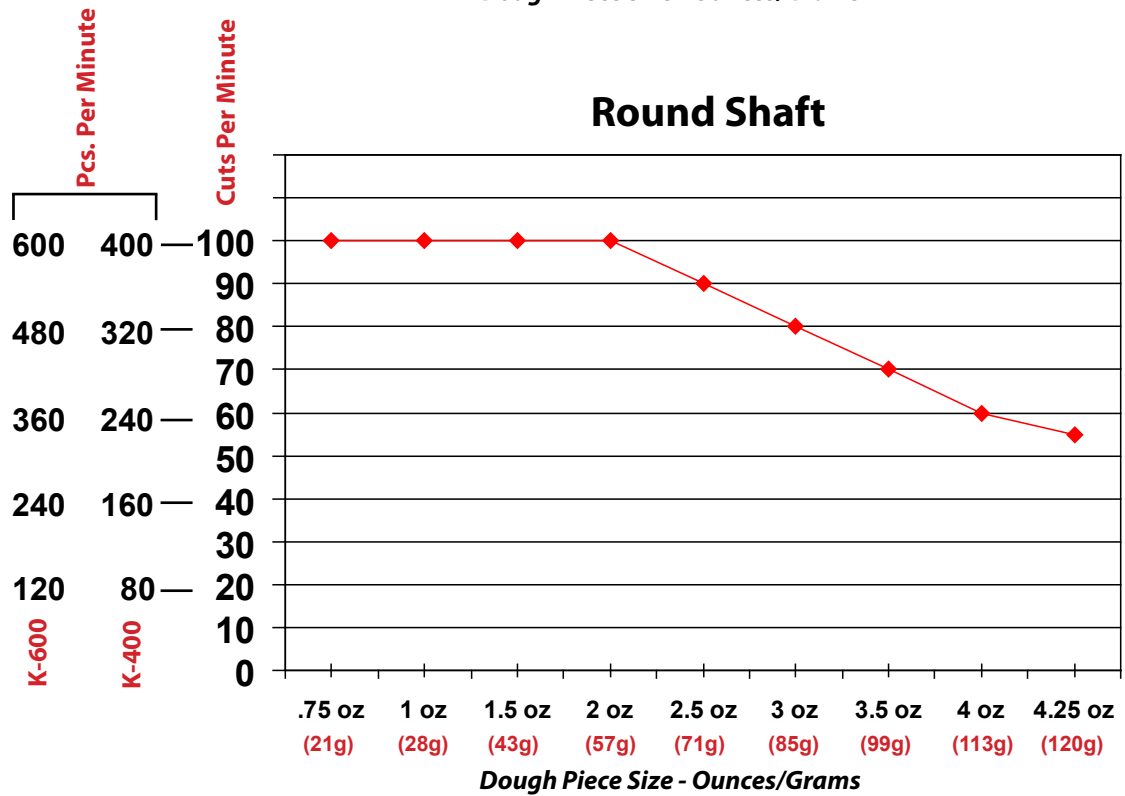
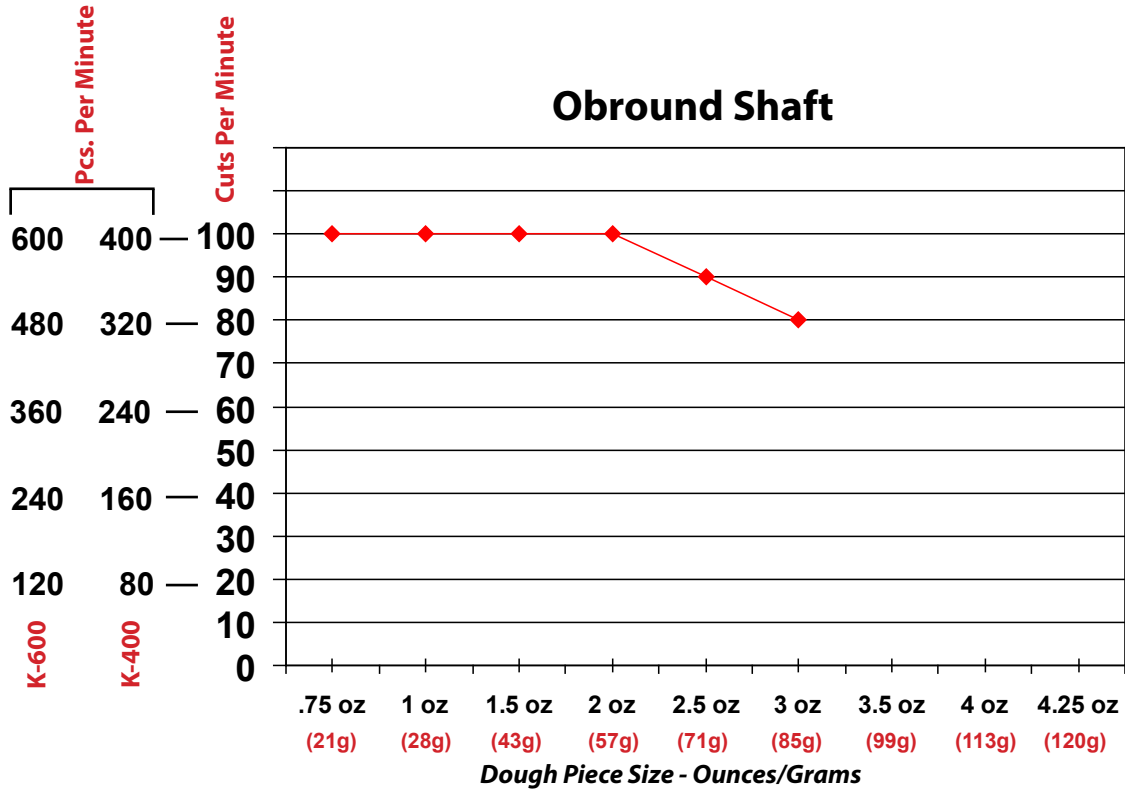


Notes:

1. Speed/weight chart is based for running standard soft roll dough, compatible with Model "K" Roll machines.
2. To maintain production as desired, the Model "K" Roll machine should be maintained clean and in good working order as per instructions in the operation, maintenance and lubrication sections of the Model "K" manuals.
3. Rates shown are maximum rates.



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