



Your bakery is our world.

ROTARY DOUGH CHUNKER / FEEDER

Designed with simplicity in mind, the extremely gentle rotary blade can be combined with belt transfer systems up to 30,000 lbs / hr for a wide variety of dough



Chunker shown with
optional Dough Elevator



Feeder
base unit



DESIGN INNOVATIONS

With over 50 years of experience in bakery equipment, AMF's Dough Chunker / Feeder are designed for efficient transfer, maximum flexibility and unmatched reliability of bread, rolls, buns, flour tortillas, English muffins and pizza dough. Extremely gentle rotary blade and belt transfer systems eliminate sticking. Offered as part of a complete dough system solution, the Dough Chunker is seamlessly integrated with AMF's mixer, dough elevator and sanitary dough conveyors.

SANITARY

AMF innovates with its easy access design and zero water accumulation. All major components are easily removable and simple to clean, significantly reduce sanitation workload.

QUALITY

Heavy duty construction with quality materials and components ensuring high performance and longevity.

SIMPLE

No operator adjustments required. Low maintenance with a stainless steel tubular design. Easily removable components with no tools required.

GENTLE

The gentle, rotary blade helps maintain an open cell structure and automatically transfer dough chunks in stress-free conditions.



Traveling Chunker fully integrated with AMF Mixers



Feeder integrated with Trough Hoist and Dough Conveyor

Safety by Design, Simplicity in Operation

OTHER ADVANTAGES

- ▼ Heavy duty construction with quality materials and components ensure high performance, minimum maintenance and longevity
- ▼ Reduced footprint elevator support structure
- ▼ Dough elevator available with double pivot feature providing clear path for removable take-away conveyor and sanitation
- ▼ Tool-free removable idler rollers, scrapers and belts for optimum sanitation
- ▼ Chunker take-away conveyor drive using zero pre-tension drive system
- ▼ Available with motorized lateral traveling system and guide rails to serve more than one mixer
- ▼ Maintenance-free direct drive operation. No drive belt, no chain
- ▼ Available quick-connect plugs for easy removal and festoon flat cable kits for traveling Chunker setups
- ▼ Stainless steel NEMA 4X machine mount operator console with touchscreen interface for intuitive operation and recipe management



Standard Hopper Sizes from 500 to 3400 lb



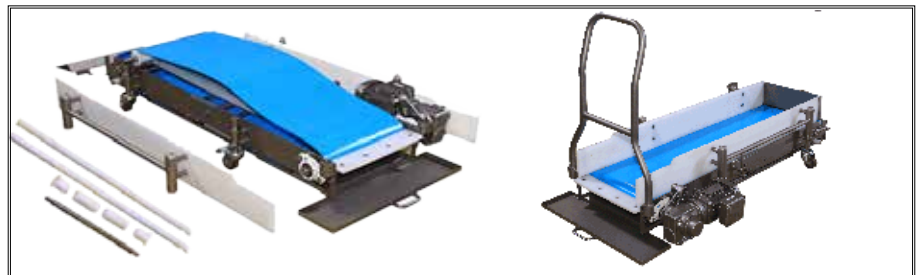
Compact Chunker Feeder Design



Opening Security Guarding



Removable Scraper - No Tools Required



Removable Take-away Conveyor

SPECIFICATIONS

ROTARY DOUGH CHUNKER

		RDC-24	RDC-36	RDC-36	RDC-48	RDC-48	RDC-60	RDC-60	RDC-60
BLADE LENGTH	in mm	24 610	36 914	36 914	48 1,219	48 1,219	60 1,524	60 1,524	60 1,524
HOPPER CAPACITY	lb. kg	1,000 454	1,500 680	1,750 794	2,000 907	2,250 1,021	2,500 1,134	2,750 1,247	3,000 1,361
CHUNK VOLUME	ft ³ m ³	.51 .0145	.77 .0218	.77 .0218	1.02 .0289	1.02 .0289	1.28 .0362	1.28 .0362	1.28 .0362
THROUGHPUT	lb./hr kg/hr	11,790 5,348	17,686 8,022	17,686 8,022	23,581 10,696	23,581 10,696	29,477 13,371	29,477 13,371	29,477 13,371

- 1. Hopper capacity may vary according to application and geometry.
- 2. Estimated for dough densities of 65lb/ft

ROTARY DOUGH FEEDER

		RDF-18	RDF-24	RDF-36	RDF-48
BLADE LENGTH	in mm	18 457	24 610	36 914	48 1,219
HOPPER CAPACITY	lb. kg	1,000 454	1,500 680	1,750 794	2,000 907
CHUNK VOLUME	ft ³ m ³	.38 .0108	.51 .0145	.77 .0218	1.02 .0289
THROUGHPUT	lb./hr kg/hr	8,843 4,010	11,791 5,348	17,686 8,022	23,581 10,696

- 1. Hopper capacity may vary according to application and geometry.
- 2. Estimated for dough densities of 65lb/ft

OPTIONS

- Chunker motorized lateral traveling system for servicing more than one mixer
- Integrated system solutions in stand-alone electrical panel
- Air conditioner NEMA 4X stainless steel

AMF IS A MARTEL FOOD GROUP COMPANY

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