• 5, 6, 7, or 8 Pockets

• Up to 54 oz. (1531 g) Scale Weight

• Reliable Performance
### MECHANICAL FEATURES

- High strength, distortion free precision ground steel shafts
- Main and eccentric cam
- Dash pot assembly with inner and outer springs
- Gray iron knife
- Gray iron ram
- Gray iron hopper
- Hi-Alloy gray iron dough chamber
- Knife lever safety
- Ni-Resist division box
- Ductile cast iron pistons with Delrin face plates
- Division box shear link assembly for division box lever arm
- Division box shear link with safety switch
- Breech pin assembly for knife
- Centrally located grease fittings to facilitate maintenance while machine is running
- For operator protection, the divider is equipped with:
  - Stainless steel removable guards (pull out type) with new Micro switch

- Front covers and doors
- Top covers
- Adjustable primary and secondary conveyor frames are manufactured of heavy stainless steel
- Adjustable rotary dough deflectors
- Lubricating system (2) consisting of:
  - Individually adjustable oil valves
  - (3) adjustable visual oil flow indicators
  - Oil distributor block 1 in 3 out with pressure gauge
  - Stainless steel oil reservoir with filter
  - Sherwood positive gear pump with flow control valve
  - Stainless steel used oil reservoir
- Stainless steel high capacity flour sifter (2) with hinged covers
- Divider frame is electroless nickel plated
- 7.5 HP SEW Eurodrive unit with brake and manual release

### ELECTRICAL FEATURES

- Allen Bradley AC Inverter
- Safety interlock on ram lever, box lever, and ejector system
- Red Lion NEMA 4 digital speed converter
- NEMA 4 digital totalizer with key lock reset (allows for recording of dough pieces produced per shift or per day)
- Stainless steel operator panel with:
  - Potentiometers for speed adjustments of conveyors, sifters and main drive
  - Digital speed indicator and totalizer
  - Allen Bradley push-buttons with safety indicating lights
- NEMA 12 enclosure approximately 48” x 36” x 12” (1219 mm x 914 mm x 305 mm) including:
  - AC inverter for main drive
  - Main breaker
  - Relays, terminal block and wiring
  - CAD produced electrical wiring diagram
  - Equipment meets OSHA requirements
  - AC inverter drive on primary and secondary conveyors
  - AC inverter drive on flour sifters (2)

### MECHANICAL OPTIONS

- Piercing rod pistons
- Frame mounted swing beam and hoist
- 6” (152 mm) legs to facilitate sanitation procedures (electroless nickel plated)

### ELECTRICAL OPTIONS

- Digital scaling weight regulator
- Remote NEMA 4X enclosure and junction box in lieu of NEMA 12
- Larger remote enclosure to include all (5) AC inverters
- Inverter other than standard

---

**FOR MORE INFORMATION PLEASE CALL YOUR ACCOUNT MANAGER OR**

1-800-BAKERS-1

www.amfbakery.com

AMF is a Markel Bakery Group Company 04/2014