

AMF



Multi-Metering Pump - Cutoff Conversion Kit for ADD Bread Dividers



*AMF Again Brings The Best In Innovation To You.
Save Time And Money With
The New Dual Metering Pump Conversion Kit.*

- ▼ *Gain More Control Over Your Bread Makeup Operation.*
- ▼ *Start or Stop One Lane Of Dough Balls At A Time When Downstream Lane Stoppage Occurs.*
- ▼ *Better Product Quality.*
- ▼ *Improves Scaling.*



Before



After

Features and Benefits

Increased Productivity and Flexibility

- The multi-metering pump design allows the flexibility to quickly and easily turn-off one lane of a multi-lane production line for production variations or downstream maintenance requirements.
- New "Quick-Clean" Manifold design makes sanitation quick and easy and also reduces downtime in a maintenance emergency if a foreign object is trapped in the manifold.



Dual Rotary Cut-Off Knives

Reduced Metering Pump Dough Work at Higher Throughputs

- This conversion kit features multiple metering pumps that reduce the impeller rpm requirements per pump while maintaining throughput requirements. The result is reduced metering pump dough work at higher throughputs.



Multi-Metering Pump

Reduced Operating Cost

- Rotary drive design provides a longer service life over original design.
- Increased operating speeds up to 300 cuts per minute can increase your hourly production yields.
- Reduces Waste, Saving Time and Money.
- Designed and manufactured in accordance with BISSC Standards.

Improved Dough Piece Placement

- The improved rotary cut-off mechanism delivers a more direct dough piece placement onto the rounder resulting in better control.
- Removable Cleanout Pan.
- Locking Swivel V-Groove Casters on Guided Rails Provide Easy Maneuvering During Pushback Function.
- Easy Access to Waukesha Pumps.



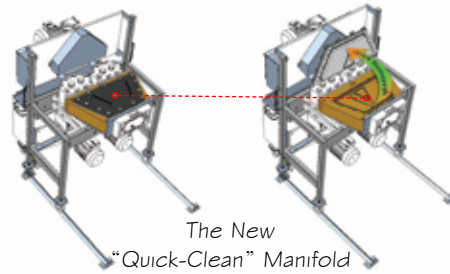
Distribution Manifold



Mechanical Features

- Heavy duty stainless steel for durability and corrosion resistance.
- Polished Stainless Steel Guards for easy sanitation.
- Multiple 3" (7.6cm) diameter metering pumps for precise flow control without back pressure.
- Freestanding cut-off manifold/metering pump stand with V-grooved casters for easy mobility for sanitation and maintenance.
- Dual or Triple UHMW rotary cut-off knives.





The New "Quick-Clean" Manifold

Kit Specifications

Mechanicals

- Pushback Assembly Kit (Optional)
- Cart Assembly, ADD Dual Channel
- Transition Block with Transducer Mount
- (2) Waukesha Pumps with Impeller Wrenches
- "Quick-Clean" Manifold Assembly
- Guards (Knife, Belt, Couplings)

Electricals

- (2) GMT 3HP, 230/460V/60HZ, 38.39:1
- (1) GMT 1.5HP, 230/460V/60HZ, 29.00:1, L
- (1) Inverters, S11, 460V, 3HP (uses existing pump inverter)
- Reuses the existing Inverter for Cutoff Assembly Drive Motor
- Box, Control, 10x8x4, Stainless Steel
- Knife Prox
- Programming for 5/03, 5/04 ADD, Dual Pump, Upgrade
- Upgrade Electrical Schematic
- Electrical Hardware Included
- Safety Switch with Bracket Mount
- Minimum Processor 5/03 Required

| Model | Maximum Troughput | Scaling Range | Speed Range (max.ppm) | **Typical Scaling Accuracy |
|----------------|------------------------------------|------------------------------------|-----------------------|----------------------------|
| Dual Cut-off | 20,000 lbs./hr (9072 kg/hr.) | 9 oz. - 54 oz. (255 g - 1531 g) | 260 | +/- 1% |
| Triple Cut-off | 24,000 lbs./hr. (10,886 kg/hr.) | 9 oz. - 54 oz. (255 g - 1531 g) | 390 | +/- 1% |

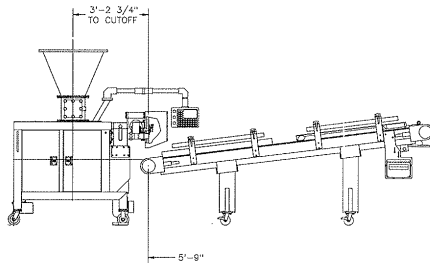
**Scaling accuracy measured as standard deviation in continuous production with steady supply of fresh dough

Optional Equipment

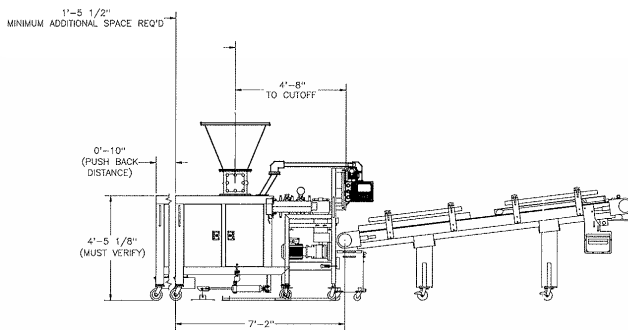
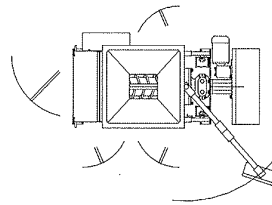
- 25 Horsepower Motor Upgrade
- Rolling Catch Pan Cart
- Cutoff Knife Inverter
- Pushback Kit



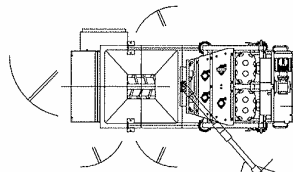
Dimensional Drawings



EXISTING ADD

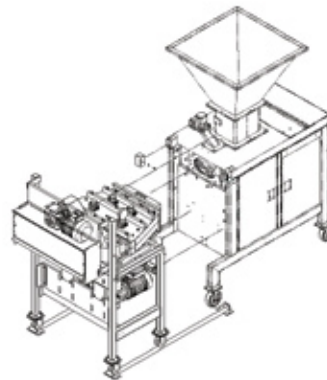
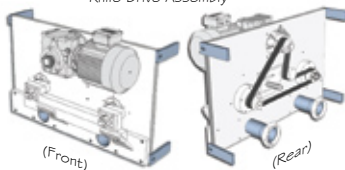


DUAL PUMP ADD



CONTROLS CAN NO LONGER PIVOT AROUND CUTOFF

Knife Drive Assembly



- Information Required To Retrofit Your Existing Advanced Dough Divider:
1. Throughput Information
 2. Voltage/Hz Information
 3. Elevation Of The ADD Cart (used to determine cart discharge height.)
 4. Elevation Of The Rounder Infeed
 5. Operator Interface
 6. Machine Serial Number

AMF Offers Many Upgrades And Enhancements To Improve The Performance and Reliability Of Your Equipment. AMF Wants To Be Your Total Solutions Provider.

Headquarters:
2115 Laburnum Ave.
Richmond, Virginia 23227
Tel: 1-800-255-3771
or 1-804-355-7961
Fax: 1-804-342-9724
sales@amfbakery.com

Europe Office:
6 The Sidings,
Station Road, Guiseley
Leeds LS20 8BX
England
Tel: 44 (0) 1943 875703
Fax: 44 (0) 1943 871806
sales-europe@amfbakery.com

Asia Office:
Room 15-2, A-Building,
Thuniss Dev. Building,
No.11 Hui Xin East Street,
Chaoyang District
Beijing, China 100029,
P.R. China
Tel: 86-10-64823613
Fax: 86-10-64934259
sales-asia@amfbakery.com

FOR MORE INFORMATION PLEASE CALL YOUR ACCOUNT MANAGER OR

1-800-BAKERS-1

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