

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 Dual Metering Pump Conversion Kit."*

- ▼ *Gain More Control Over Your Bread Makeup Operation.*
- ▼ *Start/Stop Individual Lanes Due To Downstream Issues.*
- ▼ *Improve Overall Product Quality.*
- ▼ *Improve Overall Product 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.
- High-efficient flow stainless steel manifold design makes sanitation 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.



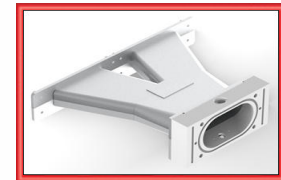
Multi-Metering Pump

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, thus saving time and money.
- Designed and manufactured in accordance with BISSE 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 clean-out pan.
- Locking swivel V-groove casters on guided rails provide easy and repeatable maneuvering during pushback function.
- Easy access to metering pumps.



Distribution Manifold

Mechanical Features

- Heavy duty stainless steel for durability and corrosion resistance.
- Polished stainless steel guards for sanitary concerns.
- 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 UHMW rotary cut-off knives.



Kit Specifications

Mechanicals

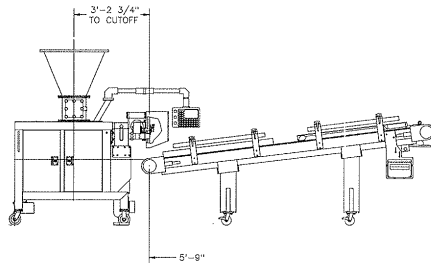
- Pushback Assembly Kit (Optional)
- Cart Assembly, ADD Dual Channel
- Transition Block with Transducer Mount
- (2) Waukesha Pumps with Impeller Wrenches
- Stainless Steel Manifold Assembly
- Guards (Knife, Belt, Couplings)

Electricals

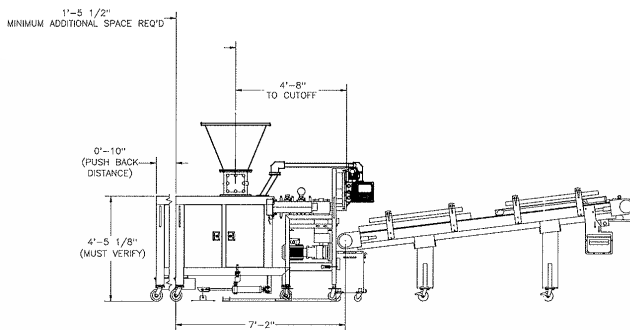
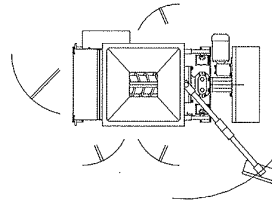
- (2) GMT 3HP, 230/460V/60HZ, 38.39:1
- (1) GMT 1.5HP, 230/460V/60HZ, 29.00:1, L
- (1) 3-HP AC Inverter (Re-uses existing single pump inverter)
- Reuses the existing Inverter for Cutoff Assembly Drive Motor
- Box, Control, 10x8x4, Stainless Steel
- Knife Prox
- Programming for 5/03, 5/04 ADD, Dual Pump,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

| Model | Maximum Throughput | Scaling Range | Speed Range (max.ppm) | **Typical Scaling Accuracy |
|--|---------------------------------|------------------------------------|-----------------------|----------------------------|
| Dual Metering | 20,000 lbs./hr (9072 kg/hr.) | 9 oz. - 54 oz. (255 g - 1531 g) | 260 | +/- 1% |
| **Scaling accuracy measured as standard deviation in continuous production with steady supply of fresh dough** | | | | |

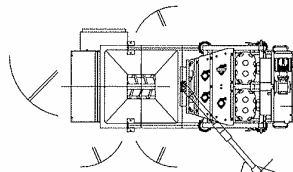
Dimensional Drawings



EXISTING ADD

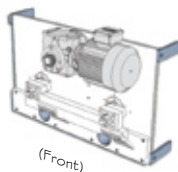


DUAL PUMP ADD

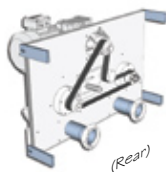


CONTROLS CAN NO LONGER PIVOT AROUND CUTOFF

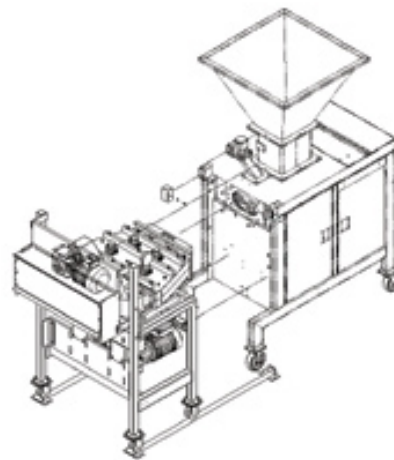
Knife Drive Assembly



(Front)



(Rear)



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

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