

AMF AGAIN BRINGS INNOVATION TO THE BAKING INDUSTRY!



Eliminate Clogged Vacuum Lines, No Dough Gets Into System

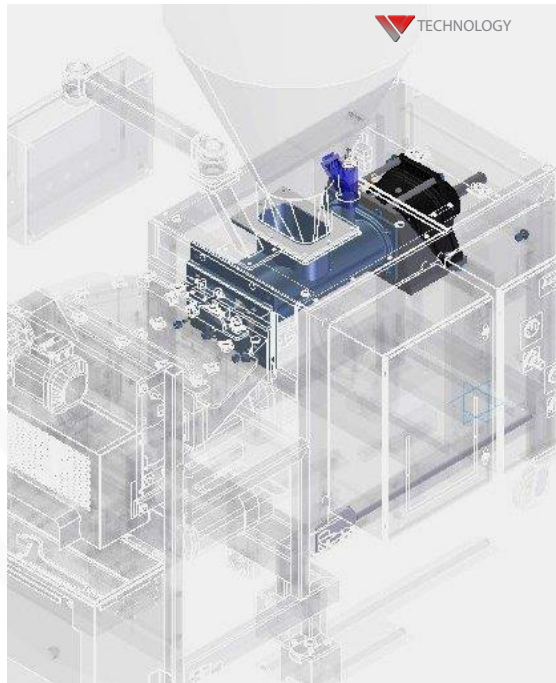
Eliminate Blowback Pressure

Reduce Maintenance Cost



CURRENT ADD & HSD DIVIDERS

- REQUIRE BLOWBACK PRESSURE TO ALLEVIATE DOUGH CLOGGING
- PRONE TO VACUUM LEAKS



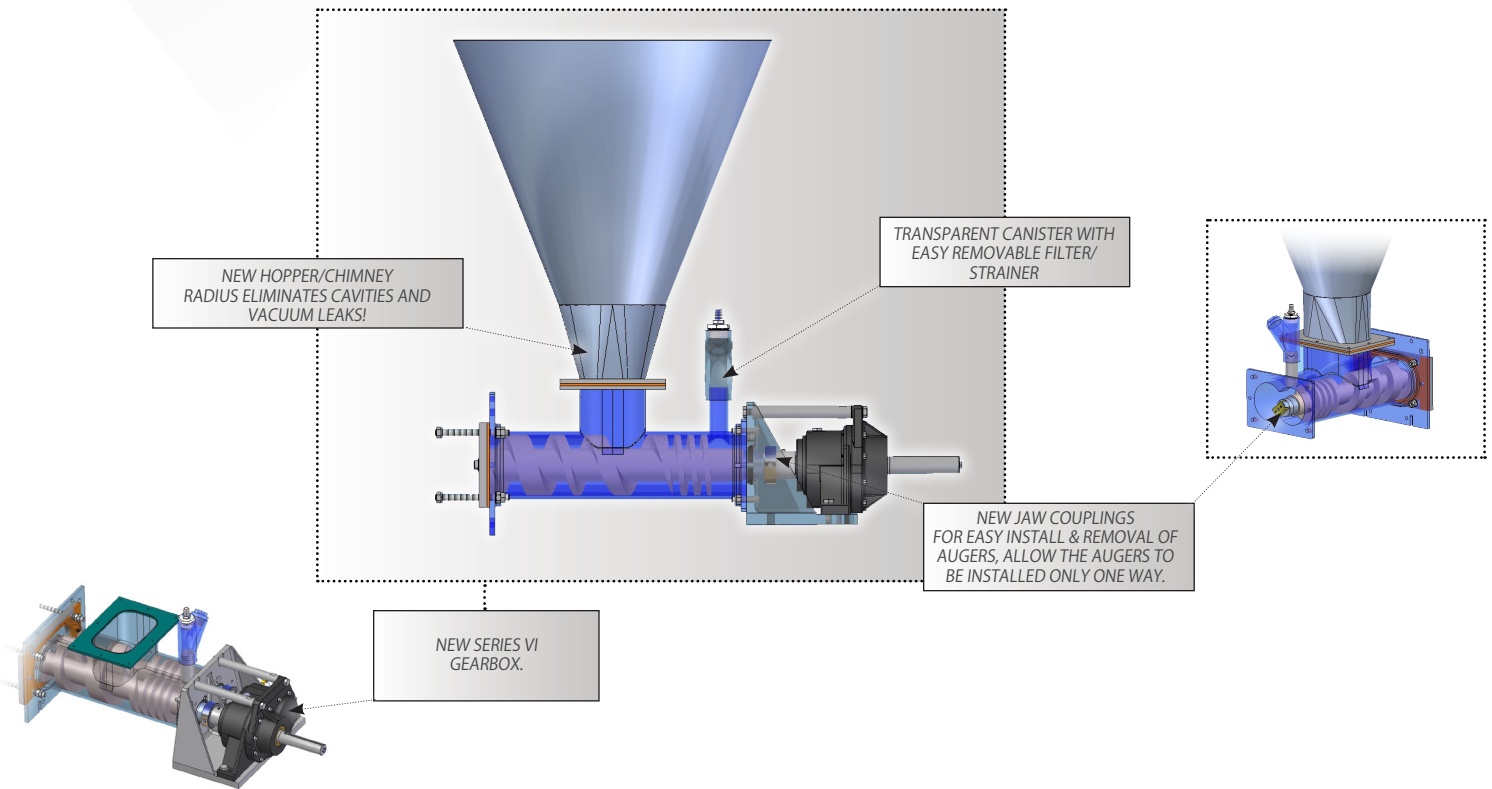
NEW VECTOR AUGER/TUNNEL/VACUUM SYSTEM

- ▼ **BETTER SCALING ACCURACY**
- ▼ **DECREASED SHEAR ON DOUGH WITH ULTRA EFFICIENT HOPPER/CHIMNEY/TUNNEL/AUGER DESIGN**
- ▼ **NEW HIGH FLOW VACUUM SYSTEM DESIGN**
- ▼ **ELIMINATES THE NEED FOR BLOWBACK DURING OPERATION**
- ▼ **HOPPER/CHIMNEY LARGE CORNER RADIUS ELIMINATES VACUUM LEAKS**
- ▼ **REDUCES HORSEPOWER BY UP TO 40%**
- ▼ **DRASTICALLY REDUCES MAINTENANCE & DOWNTIME RELATED TO VALVES AND VACUUM HOSES**



The new Vector Hopper, Auger, Tunnel design does not limit any flow of dough loading the augers. With a **40% more efficient** flow from the hopper into the augers, the result is less work on the dough, the ability to **produce doughs with more open grain structure** and lower horsepower requirements!

The new hopper/chimney large corner radius **eliminates the chance for air cavities** to form when dough feeds into the augers. With the new High Flow Vacuum system and Vector Twin Auger design, we've virtually **eliminated the possibility of dough clogging the system**. The Dough Feed section is now located significantly farther from the vacuum port which results in **no vacuum plugs** and **no need for blowback pressure** during operation! This results in **greatly reduced rear seal failure**. Also with no blowback, **better scaling is achieved!**



VECTOR UPGRADE KIT FOR ADD BREAD & HSB D BUN DIVIDERS

- INCLUDES:
- ▶ Dual Vector Augers
 - ▶ New style Vector Couplings
 - ▶ New style Vector Tunnel and Hopper
 - ▶ High-Flow Vacuum System with clear strainer and high efficiency vacuum pump, new valves & hoses
 - ▶ New Series VI Gearbox
 - ▶ All necessary gaskets and hardware for installation on existing ADD/SBD/HSBD Dividers

*Program changes necessary at time of installation for modifying blowback operation.

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