

Your bakery is our world.

MuffinFlex Divider

New generation extrusion divider offering excellent scaling accuracy.



DESIGN INNOVATIONS

Through an exclusive partnership with Sugden, LLC., AMF Bakery Systems offers complete system solutions for a variety of English muffins and other griddle cake products. Producing the highest quality solutions for production rates of 6,000 to 26,000 units per hour, our team works closely with yours to create custom-configured muffin production lines offering improved efficiency and unmatched reliability.

ACCURACY

AMF's MuffinFlex Divider ensures unmatched dough scaling accuracy with no operator adjustments required.

SANITATION

Flex Dividers are easy to clean and maintain with no tools required for 100% sanitation inspection. No divider oil required, which reduces operational and sanitation costs. Open access to all operating components.

SIMPLICITY

Small footprint design with 60% fewer moving parts than a volumetric divider for reduced maintenance costs. No operator adjustment required to balance ports.

CONSISTENCY

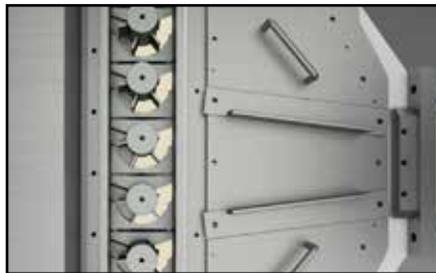
Scaling accuracy remains consistent over the life of the divider, with proper maintenance. Recipe-controlled dough developer integrated for efficiency and repeatable dough quality.



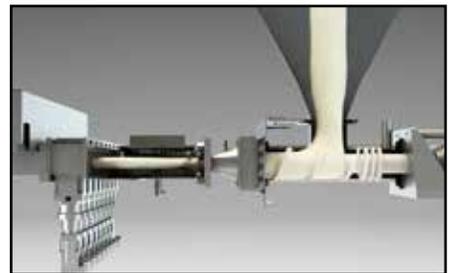
Accurate, Repeatable
Performance.

OTHER ADVANTAGES

- ▼ Extrusion divider design with vane style Flex metering pumps to control throughput without shear and 100% purge per revolution
- ▼ Built-in low maintenance single screw dough feed system for more gentle dough handling.



Flex Metering Pumps



Dough Feed System

- ▼ Rotary design on the screw feed and metering pump provide a service life 3-4 times longer than a conventional divider. It provides a low operating noise level under 80 dB.



Rotary Screw Feed and Metering Pump



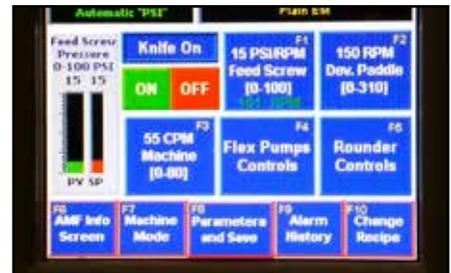
Declined Dough Path

- ▼ Dough path is declined for low pressure and natural drainage after cleaning.

- ▼ Stainless steel sanitary rounder frame with active belt tracking system and Teflon coated aluminum grooved rounder bars to eliminate dough stickage.



Optional Rounder Bed



Recipe-Controlled Operator Interface

- ▼ Operator interface- based recipe management system ensures consistent and repeatable automated divider set-up.

SPECIFICATIONS

	Maximum Throughput Range	Scaling Range	Speed Range*	Approximate Shipping Dimensions	Approximate Shipping Weight
MuffinFlex Divider	1,000 to 4,000 lb/hr	25 g to 150 g 1 oz to 6 oz	40 to 125 cuts/min	44" x 56" x 78" (1118 mm x 1422 mm x 1981 mm)	3,000 (1361 kg)

* Gearmotors are sized to meet specific production requirements, therefore the divider will be geared to handle a specific range of production.

Electrical Requirements: PLC I/O VOLTage - 24 VDC in/24 VAC out

OPTIONS

- 6-to-12 channel Zig Zag for feeding English muffin proofer cups
- Flour/Cornmeal Reclaim System
- Flour/Cornmeal Sifter

EXCLUSIVE PARTNER WITH

Food Processing Equipment

AMF IS A MARKEL FOOD GROUP COMPANY

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