



Your bakery is our world.

# HBDFlex Accupan Bun System

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Simple, low-pressure extrusion *FLEX* divider featuring UltraFlow Dough Developer up to 72,000 buns or rolls per hour.



# DESIGN INNOVATIONS

AMF's HBDFlex Accupan Bun System delivers the most advanced, automated flexibility you need to handle a wide range of doughs. User-friendly, recipe-driven Servo technology gives you adjustable, precision dividing for the highest speed bun and roll production. AMF's Accupan Bun System has been setting the standard for bun production the world over for more than 30 years.

## ACCURACY

New generation *FLEX* dividing technology offers 1% scaling accuracy for a wide range of dough from stiff roll dough to slack English muffin and ciabatta dough. Scaling remains consistent over the life of the divider, 15 years or more with proper maintenance!

## EFFICIENCY

Highest dividing speeds available over 5,800 dozen buns per hour with 60% fewer moving parts than a volumetric divider for reduced maintenance costs.

## SIMPLICITY

Easy to clean and maintain with no divider oil required. Virtually no operator adjustments are required for continuous operation with simple product changeover.

## PERFORMANCE

Rotary design on the feed screw and metering pump provide a service life that is 3-4 times longer than a conventional divider providing a low operating noise level (under 80 dB).



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## Industry Standard For Bun Production

# OTHER ADVANTAGES

All of AMF's make-up systems are engineered to the highest sanitary design standards. Utilizing round tubular framework, smooth dust-free surfaces and minimal parts ensures the most efficient sanitation and reduces overall costs.

- ▼ *FLEX* extrusion divider offer the most accurate scaling available featuring optional Ultraflow Dough Developer



HBDFlex Divider and Rounder

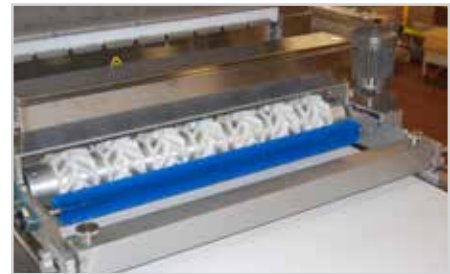


Recipe-based Management System

- ▼ Hinged aluminum rounder bars with for improved rounding symmetry and maximum cleanability with chilled rounder bed to eliminate dough stickage



Servo Rotary Gate and Zig-Zag Board



Random or Registered Dough Imprinter

- ▼ Operator interface-based recipe management system ensures automated, repeatable divider set-up with 1-button changeover

- ▼ Servo rotary gate precisely times transfer between the zig-zag and the proofer tray at high production speeds minimizing maintenance

- ▼ Electronic synchronization between divider and intermediate proofer accurately time dough pieces with minimal maintenance

- ▼ Optional easy to remove random or registered Dough Imprinter creates a variety of unique impressions



Moulder Board



Continuous Pan Shaker

- ▼ Magnetic pan indexing provides non-stop precision eliminates mechanical indexer assembly

- ▼ Continuous rotary motion pan shaker ensures precise pan placement



Magnetic Pan Indexer



Panning Conveyor

# SPECIFICATIONS

	Configuration	Speed Range (cuts per minute)	Maximum Throughput	Scaling Range
<b>HBDFlex Accupan 4</b>	4 Across	40 to 145	7,500 lb/hr 3,402 kg/hr	7/8 oz to 6 oz 25 g to 170 g
<b>HBDFlex Accupan 6</b>	6 Across	40 to 145	11,000 lb/hr 4,990 kg/hr	7/8 oz to 6 oz 25 g to 170 g
<b>HBDFlex Accupan 8</b>	8 Across	40 to 145	15,000 lb/hr 6,804kg/hr	7/8 oz to 6 oz 25 g to 170 g

# OPTIONS

- Ultraflow dough developer
- Hopper block-off slide
- Reverse axis rounder
- Mesh cup proofer trays with SS frame
- CE compliant design package
- UHMW moulder board assemblies
- Twin roll cutter
- Moulder board hoist systems
- Zig-zag vacuum flour reclaim system
- Pan dust collector
- Multi-vac flour recycling system
- Magnetic pan pre-indexer conveyor
- Zig Zag cover
- Bun or Roll Imprinters
- Bun seeders or sprayers
- Spare parts kit

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