Your bakery is our world.



# Rotary Dough Chunker and Feeder

Designed with simplicity in mind, the extremely gentle rotary blade can be combined with belt transfer systems up to 30,000 lbs / hr for a wide variety of dough.



# **DESIGN INNOVATIONS**

With over 50 years of experience in bakery equipment, AMF's Dough Chunker and Feeder are designed for efficient transfer, maximum flexibility and unmatched reliability of bread, rolls, buns, flour tortillas, English muffins and pizza dough. Extremely gentle rotary blade and belt transfer systems eliminate sticking. Offered as part of a complete dough system solution, the Dough Chunker is seamlessly integrated with AMF's mixer, dough elevator and sanitary dough conveyors.

#### SANITARY

AMF innovates with its easy access design and zero water accumulation. All major components are easily removable and simple to clean, significantly reduce sanitation workload.

#### QUALITY

Heavy duty construction with quality materials and components ensuring high performance and longevity.

#### SIMPLE

No operator adjustments required. Low maintenance with a stainless steel tubular design. Easily removable components with no tools required.

#### GENTLE

The gentle, rotary blade helps maintain an open cell structure and automatically transfer dough chunks in stress-free conditions.



Feeder integrated with Trough Hoist and Dough Conveyor



Traveling Chunker Fully Integrated With AMF Open Frame Mixers

## Safety by Design, Simplicity in Operation

### OTHER ADVANTAGES

- Heavy duty construction with quality materials and components enure high performance, minimum maintenance and longevity
- Reduced footprint elevator support structure
- Dough elevator available with double pivot feature providing clear path for removable take-away conveyor and sanitation
- Tool-free removable idler rollers, scrapers and belts for optimum sanitation
- Chunker take-away conveyor drive using zero pre-tension drive system
- Available with motorized lateral traveling system and guide rails to serve more than one mixer
- Maintenance-free direct drive operation. No drive belt, no chain
- Available quick-connect plugs for easy removal and festoon flat cable kits for traveling Chunker setups
- Stainless steel NEMA 4X machine mount operator console with touchscreen interface for intuitive operation and recipe management



Standard Hopper Sizes from 500 to 3400 lb



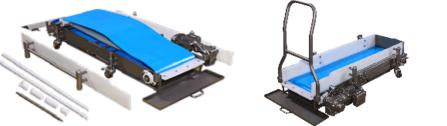
**Opening Security Guarding** 



Compact Chunker Feeder Design



Removable Scraper - No Tools Required



Removable Take-away Conveyor



# SPECIFICATIONS

### **ROTARY DOUGH CHUNKER**

		RDC-24	RDC-36	RDC-36	RDC-48	RDC-48	RDC-60	RDC-60	RDC-60
BLADE LENGTH	in	24	36	36	48	48	60	60	60
	mm	610	914	914	1,219	1,219	1,524	1,524	1,524
HOPPER CAPACITY	lb.	1,000	1,500	1,750	2,000	2,250	2,500	2,750	3,000
	kg	454	<mark>680</mark>	<mark>794</mark>	907	1,021	1,134	1,247	1,361
CHUNK VOLUME	ft³	.51	.77	.77	1.02	1.02	1.28	1.28	1.28
	m³	.0145	.0218	.0218	.0289	. <mark>0289</mark>	. <mark>0362</mark>	. <mark>0362</mark>	.0362
THROUGHPUT	lb./hr	11,790	17,686	17,686	23,581	23,581	29,477	29,477	29,477
	<mark>kg/hr</mark>	5,348	8,022	8,022	10,696	10,696	13,371	13,371	13,371

1. Hopper capacity may vary according to application and geometry.

2. Estimated for dough densities of 65lb/ft

### **ROTARY DOUGH FEEDER**

		RDF-18	RDF-24	RDF-36	RDF-48
BLADE LENGTH	in	18	24	36	48
	mm	457	610	914	1,219
HOPPER CAPACITY	lb.	1,000	1,500	1,750	2,000
	kg	454	<u>680</u>	794	907
CHUNK VOLUME	ft³	.38	.51	.77	1.02
	m³	.0108	.0145	.0218	.0289
THROUGHPUT	lb./hr	8,843	11,791	17,686	23,581
	kg/hr	4,010	5,348	8,022	10,696

1. Hopper capacity may vary according to application and geometry.

2. Estimated for dough densities of 65lb/ft

## **OPTIONS**

- Chunker motorized lateral traveling system for servicing more than one mixer
- Integrated system solutions in stand-alone electrical panel
- Air conditioner NEMA 4X stainless steel

### AMF IS A MARKEL FOOD GROUP COMPANY

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