



Your bakery is our world.

Twin-Roll Cutter-Splitter Board Upgrade Kit

Double your production output for smaller products while maintaining lower divider rates



DOUBLES PRODUCTION OUTPUT WITH INCREASING DIVIDER RATE!

- Unique "Herringbone" pressure board surface pattern
- Heavy-duty assembly with cam adjustment system
- Stainless steel, adjustable cutter bar, diverter, and guides
- Sanitary and food-grade construction materials

SPLITTER BOARD DESIGN ADVANTAGES

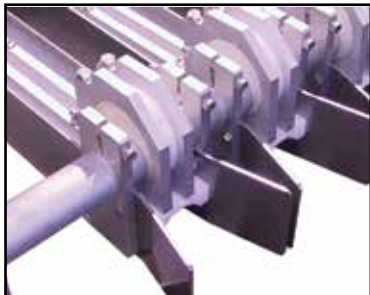


KEY FEATURES

- Twin-Roll Cutter-Splitter is intended to replace the original cotton-lined twin-roll boards that came on original Pan-O-Mats
- Lightweight 2.5" wide (other sizes available upon request) polymer boards feature a unique "herringbone" working surface that extends the dough quicker using less board pressure



- AMF's Universal Mounting Brackets make setup of the Splitter Board quick and easy (ordered separately)



- Frame assembly has a durable eccentric cam adjustment system that is not effected by flour or water
- All other components are made of sanitary and food-grade materials and allow wet washdown



- Produce 8 - 1oz. dough pieces from a divider running 4 - 2oz. pieces
- Produce 12 - 1oz. dough pieces from a divider running 6 - 2oz. pieces
- 410 and 610 Pan-O-Mats
- ABS 400 and 600
- Accupan 400, 600, and 800
- POM Plus 400, 600, and 800
- Optional Set of Four (4) Universal Mounting Brackets