

ACCUPAN BUN ROUNDER



- Replaces old Model U and K-Roll Rounders
- Rigid Laser-Cut Stainless Steel Frame Design with Sanitary Solid Round Bar Design for Easy Cleaning
- Cleans Up the Make-Up Area by Moving all old Mechanical Drives to Direct Coupled AC Inverter Drives



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MECHANICAL FEATURES

- Hinged rounder bar lift kit for easy access to wipe down bars
- Standard rounder bars are tivar oil impregnated UHMW for excellent non-stick rounding without the need for oil
- For exceptionally sticky doughs, consider the optional Teflon coated rounder bar (as seen in photo)
- Multiple sizes and shapes available for rounder bars depending on range of products to be produced. AMF engineering can recommend the best rounder bar for your production
- FDA approved Poly-slick rounder belt for good traction to round up the dough balls without sticking and no need for oil or flour
- Stainless steel belt scraper for low maintenance, excellent belt cleaning
- Stainless steel slide-out catch pan for belt tailings
- Optional rounder bed cooling to reduce heat build-up during rounding
- Solid UHMW kicker roller with grooves to efficiently transfer dough balls from the belt to the zig zag



Chilled Rounder Bed Option

ELECTRICAL FEATURES

- Variable speed AC gearmotors for belt and kicker roller
- Inverters for rounder belt and kicker roller can be shipped loose, or included with a new AMF divider control panel
- Solenoid valve connection for chilled water to cooling heat exchange if option is selected



OPTIONAL FEATURES

- Zig Zag Servo Rotary Gate
- Individually adjustable plastic deflectors in Zig Zag for precise dough ball control
- Flour retention grooves on all surfaces to ensure complete dusting of dough balls
- Solid UHMW rotary gate for very long life, simple transfer of dough balls into proofer cups
- AB servo motor drive for rotary gate for precise speed control, direct drive on new Accupans and some later model Pan-O-Mats, or belt drive depending on the vintage of Pan-O-Mat
- Pulse Flour Sifter Option
- Raised Frame Option for English Muffin Applications





Optional Pulse Flour Sifter





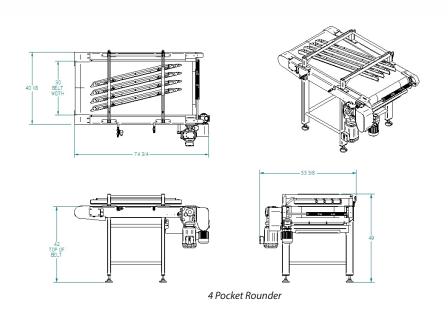


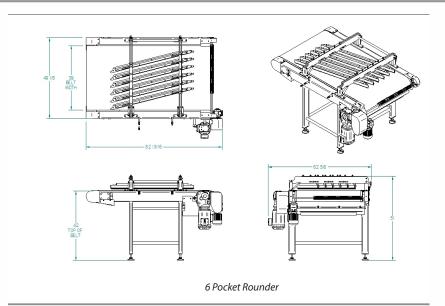
Premier Flour Reclaim

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DIMENSIONAL DRAWING





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

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