ACCUPAN ROLLFLEX SYSTEM



- High Efficiency Technology That Reduces Production Costs and Improves Product Quality and Consistency
- Integral Dough Development System for Optimal Performance on a Variety of Products
- High Production Speeds Up to 3,750 Dozen Per Hour

FEATURES & BENEFITS

Design Innovations

- The RollFlex divider offers high product flexibility, accurate scaling and superior product quality
- Hinged spiral tunnel rounder bars with gas spring assist for improved rounding symmetry offering easier access for sanitation and maintenance while eliminating sticking
- Electronic synchronization between the divider and proofer allows accurate timing without high maintenance chain or shaft drives
- Available options for servo rotary gate and non-stop magnetic pan indexing provide precision and durability for high speed production

Design Flexibility

• The Accupan can handle a variety of production requirements with 4 and 6 across configurations

ACCUPAN ROLLFLEX SYSTEM

MECHANICAL FEATURES

- Heavy duty stainless steel frame for durability and corrosion resistance throughout
 the machine
- Adjustable feet with lagging capability

RollFlex Divider

- Very high scaling accuracy (+/- 1 gram)
- No operator adjustments required to balance ports
- Low pressure PID control feedback loop controls dough pressure in manifold
- Simple to clean and maintain with "unibody" SS frame
- One button product changeover with smart recipe management
- AB PLC and Panelview Plus HMI
- Dough path is all declined for low pressure and natural drainage after cleaning
- Strong, long life simple Stainless Steel single auger with jaw coupling drive
- Sanitary stainless steel developer paddle for degassing and dough development
- Flex pumps are simple to operate, clean and maintain
- High speed rotary cut-off
- Simple venturi vacuum system
- Stainless steel frame is mounted on wheels for easy access and has built in "pushback"
- Panel is free-standing, or optional machine mounted and pre-wired
- Quick clean access ports to clean manifold, auger and developer paddle with no tools required
- Can be directly connected to BSI checkweigher for closed loop scaling control of each port

Rounder

- Poly-slick rounder belt
- Hinged rounder bar frame with gas spring assist for easy cleaning and maintenance access
- UHMW spiral tunnel rounder bars
- Direct drive rounder belt
- Cantilevered rounder frame design for quick belt changes
- Independently driven UHMW kicker roller

Proofer

- UHMW zig-zag board and lane guides
- Pneumatic flapper gate dough ball transfer system
- Pneumatic pulse sifter with linear motion at zig-zag and moulder areas
- Stainless steel flour catch pan with integral zig-zag design that is adaptable to
 optional automatic flour recycling systems
- Heavy duty proofer trays with stainless steel frame, non-stick analytic plastic snapin trays
- 12' (3658 mm) or 24' (7315 mm) stretched proofer configuration
- Punched stainless steel proofer side panels
- Hinged catch pans on underside of proofer with safety key latch
- Single action flapper gate controls the drop from the proofer into the sheeter

Sheeter/Moulder/Panner

- 6" (152 mm) diameter grooved steel sheeter roller
- Adjustable 6" (152 mm) diameter smooth sheeter roller with non-stick coating
- Open design sheeter drive for easy maintenance
- Cantilevered moulder belt fame design for easy belt access
- Synthetic/cotton-topped moulder belt for flour retention and stretch resistance
- Pneumatic driven hot dog gates with PLC control for on-the-fly adjustment
- Rotary pan indexer for smooth pan indexing and quick change index bars for easy
 product changeover (magnetic indexing is available as an option)

RollFlex Divider



Hinged Rounder Bars with Gas Spring Assist



Stainless Steel Side Panels and Hinged Catch Pans



Rotary Pan Indexer



ELECTRICAL FEATURES

The Accupan Bun System is supplied with one NEMA 4 rated operator control station mounted on the side of the tower.

Allen Bradley PanelView Plus 1250 keypad operator interface with alarm messages and recipe management on operator panel to control:

Divider

- **Rounder belt speed**
- **Rotary gate speed**
- Pulse zig-zag flour sifter speed
- **Proofer speed**
- Sheeter roller speed
- Moulder belt speed
- Pulse moulder sifter speed
- Hot dog gate phasing and speed
- Magnetic pan indexer
- Flour recovery (if so equipped)



Operator Interface Panel

Allen Bradley pushbuttons on operator panel for:

- Two-button start
- Stop/Emergency stop
- MCR reset

Operator station at S/M/P with Allen Bradley button controls for:

- Pan gate control
- Pan indexer Auto/Stop/Jog
- **Two-button start**
- MCR reset
- Stop/Emergency stop
- Sheeter/moulder belt/pan conveyor speed adjustment with LED readout

NEMA 12 remote enclosure (painted steel) including:

- Main disconnect switch
- Allen Bradley CompactLogix PLC
- **Allen Bradley PowerFlex inverters**

OPTIONS

Mechanical Options

- Reverse axis rounder
- Chilled rounder bed
- Patented guick clean manifold
- Aluminum spiral tunnel rounder bars with Teflon coating
- Non-stop magnetic pan indexer kit
- Pneumatic rotary gate upgrade
- Servo rotary gate upgrade
- Additional proofer sections
- Mesh cup proofer trays with stainless steel frame
- 3' (914 mm) infeed pan conveyor extension for hand feed
- 3' (914 mm) discharge pan conveyor extension
- **UHMW** moulder board assemblies
- **Twin roll cutter**
- Moulder board hoist systems









BunSaver Checkweigher

- Zig-zag vacuum flour reclaim system
- Pan dust collector
- Multi-Vac Flour Recycling System
 - Magnetic pan pre-indexer conveyor
- Stainless steel proofer support legs
- CE compliant design package
- **Roll imprinters**
- Pan shakers
- **Bun seeders**
- Spare parts kit

Electrical Options

- Stainless steel remote electrical enclosure
- Allen Bradley PLC upgrade
- Allen Bradley PanelView upgrade
- Second Allen Bradley PanelView operator interface at moulder
- Panel modem option
- Panel air conditioner in lieu of Exair panel cooler

SPECIFICATIONS

	Configuration	Divider Type	Speed Range* (pcs/hr.)	Maximum Throughput*	Scaling Range
Accupan RollFlex	4 across 6 across	RollFlex	9,600-30,000 14,400-45,000	6,000-8,000 (lb./hr.) (2722-3629 kg)	7/8-6 oz. (25-170 g)

*Throughput, maximum speed and scaling range are dependent on several factors including dough condition, product configuration and other associated equipment. Gearmotors are sized to meet a specific production range.

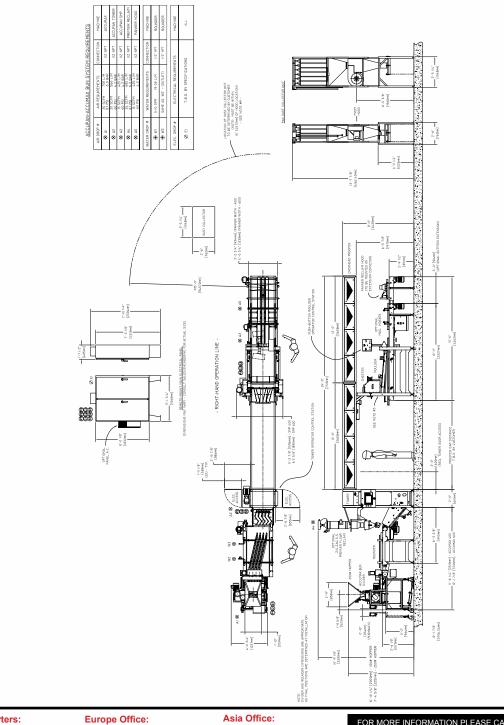




- - - - **Bun Saver Checkweigher**
- Zig-Zag Flour **Reclaim System**

ACCUPAN ROLLFLEX SYSTEM

DIMENSIONAL DRAWING



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