

AMF

DOFLOW DOUGH DEVELOPERS



UltraFlow Shown

- **New Design**
- **Available in Two Models to Meet All Production Requirements**
- **Direct Drives Drastically Reduces Maintenance**
- **Degasses and Conditions Dough Just Before Dividing for Excellent Scaling Accuracy, Consistent Quality, and Better Pan Flow**

FEATURES & BENEFITS

- Very low maintenance and no leakage
- DoFlow Plus has same excellent dough development as original DoFlow
- Higher throughput option with UltraFlow
- Ability to handle stiffer doughs with larger UltraFlow auger
- Modular design eliminates restriction of old casting
- Direct drive with large jaw couplings for simple auger and paddle removal
- Low maintenance rotary drives
- Elimination of high maintenance adjustable packing seals



DoFlow Plus

MECHANICAL FEATURES

- Variable speed auger and paddle are independent of each other allowing maximum production flexibility for full development
- All stainless steel pump housing
- All stainless steel developer housing
- Stainless steel open frame for integral mounting on AMF Dividers
- Feed screw charging system
- Developer paddle homogenizing system
- Strong, simple, efficient Venturi style vacuum generator ensures efficient auger loading and degassing with minimal maintenance
- Stainless steel round hopper for smooth flow and easy cleaning
- Short divider hopper to accept dough from developer
- Eurodrive gearmotors are high efficiency and severe duty rated



Direct Drive System



UltraFlow Feed Screw



UltraFlow Developer Paddle



DoFlow Plus Feed Screw



DoFlow Plus Developer Paddle



ELECTRICAL FEATURES

Remote NEMA 12 painted panel contains:

- AC Inverters for auger and developer
- Operator interface controls are mounted on panel door
- Push buttons for:
 - Start
 - Stop/Emergency stop
 - MCR reset
- Readouts for:
 - Auger RPM
 - Developer paddle RPM
- Main disconnect switch



Operator Panel

Exair panel cooler

Photo eye to control feed into divider hopper

OPTIONS

- Stainless steel panel in lieu of painted
- Panel AC in lieu of Exair Cooler
- Inverters in lieu of Allen Bradley or Toshiba
- Controls can be integrated into AMF divider control panel
- 250 lb. (113 kg) hopper in lieu of 100 lb. (45 kg) hopper (250 lb. is standard on UltraFlow model)

SPECIFICATIONS

Model	Throughput (per hour)*		Feed Screw Size (Diameter)	Feed Screw Drive	Developer Paddle Size (Diameter)	Developer Paddle Drive
	Minimum Speed	Maximum Speed				
DoFlow Plus	600 lb. 272 kg	6,000 lb. 2722 kg	4" (102 mm)	5 HP	4" (102 mm)	5 HP
UltraFlow	4,000 lb. 1814 kg	12,500 lb. 5670 kg	6" (UHMW) (152 mm)	10 HP	5" (127 mm)	7.5 HP

* Minimum and maximum speed range will be limited to gearmotor ratio

Electrical Requirements:

DoFlow Plus: 13 KVA

UltraFlow: 23 KVA

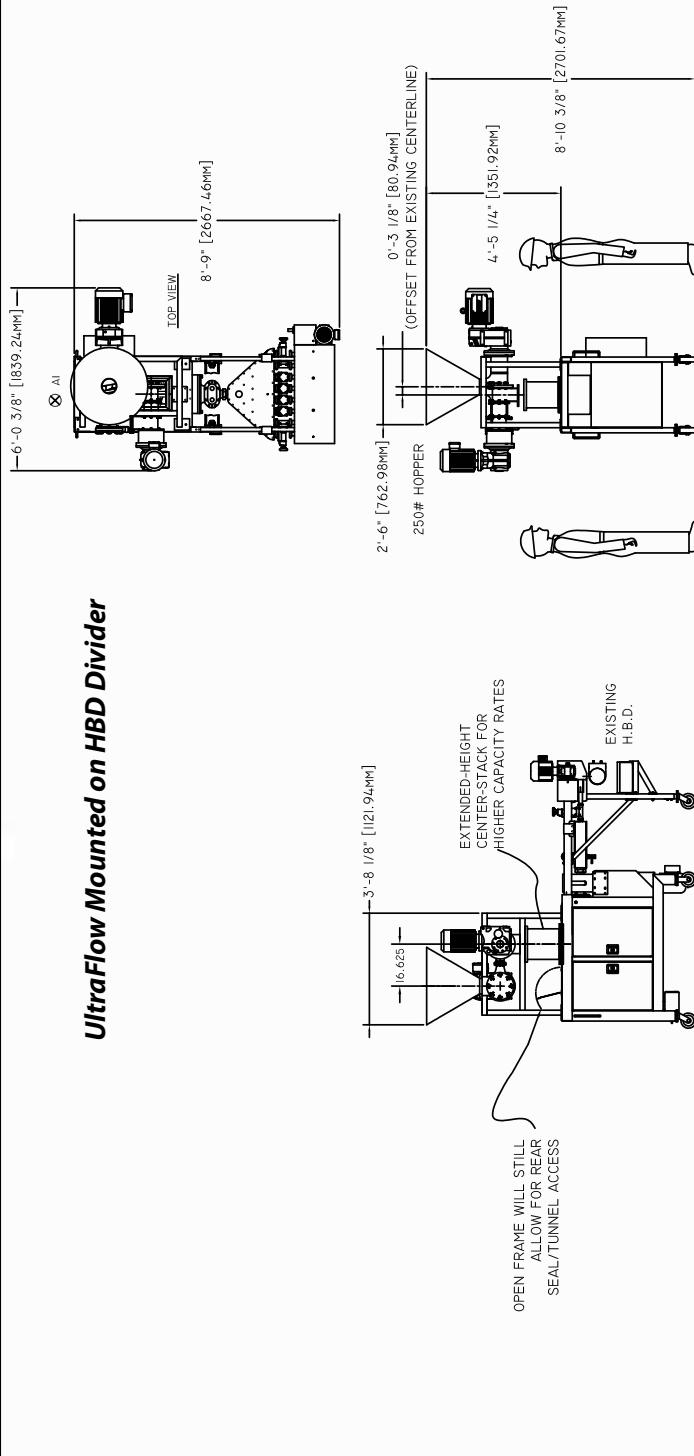
Air Requirements:

DoFlow Plus: 25 SCFM @ 90 PSIG

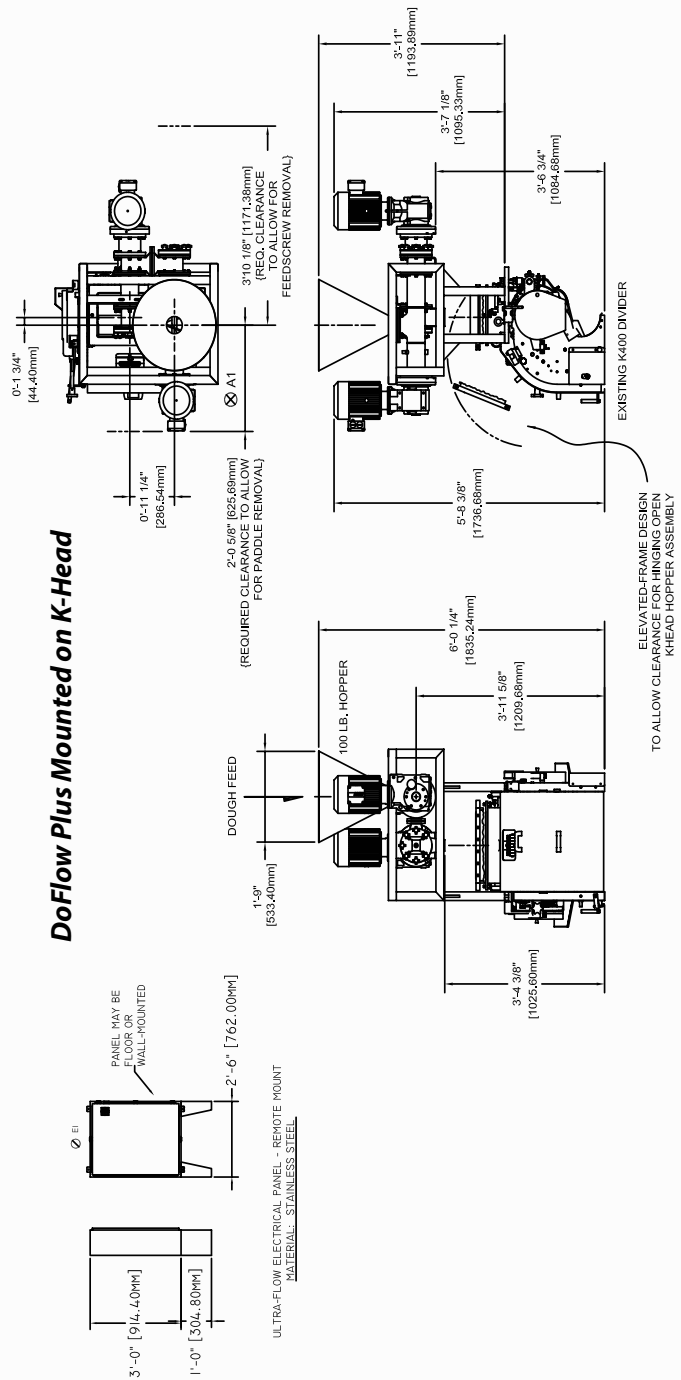
UltraFlow: 25 SCFM @ 90 PSIG

DIMENSIONAL DRAWING

UltraFlow Mounted on HBD Divider



DoFlow Plus Mounted on K-Head



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