



Your bakery is our world.

BreadFlex D3 Divider

Simple, direct deposit divider offers continuous extrusion style dividing for gentle dough handling and unmatched scaling accuracy on gluten-free or rye bread doughs.



DESIGN INNOVATION

Incorporating AMF's patented FLEX metering pumps, the BreadFlex D3 Divider comes standard with a single auger charging unit and vacuum degassing system to delicately handle slack doughs like gluten-free and Eastern European rye doughs without compressing the mixture. The BreadFlex D3 is capable of processing up to 100 loaves per minute or 3,500 kg per hour of dough. BreadFlex Dividers are designed for installation in a continuous production line.

ACCURACY

Accurate, sliding vane-style metering pump gently meters the dough with low-shear operation for the most accurate scaling available. Scaling remains consistent over the life of the divider, 15+ years with proper maintenance.

FLEXIBILITY

Key to production flexibility is the proprietary FLEX metering pump integrated with a precise servo-driven rotary cut-off.

RELIABILITY

Recipe Management Control System offers simple set-up and efficient changeover without operator adjustments. BreadFlex offers longer run times between cleaning while extending machine life.

SIMPLICITY

Simple, easy-to-clean stainless steel frame offers low maintenance operation without the requirement of divider oil to reduce operation and sanitation costs. 40% fewer moving parts than conventional volumetric dividers for reduced maintenance costs.



Accuracy Delivered

OTHER ADVANTAGES

- ▼ Recipe Management Control System for simple and repeatable automated divider set-up with quick product changeover
- ▼ Control panel integrated into the frame for easy, efficient installation
- ▼ Rotary motion cut-off provides precise, gentle slicing action
- ▼ Quick change cut-off nozzles allow easy switching from small to large products or products requiring a profile extrusion (oval or square instead of round)
- ▼ Significantly better scaling accuracy than volumetric bread dividers for increased production yield
- ▼ Dough friendly design incorporates single auger charging unit for consistent dough feed from beginning to end of the dough
- ▼ Proprietary sliding vane style metering pump controls throughput without shear for 100% purge per revolution, ensuring 'first-in, first-out'
- ▼ Service life is 3-4x longer than conventional dividers with lower operating noise level under 80 dB
- ▼ Programmable, servo magnetic pan indexer holds the baking trays securely while positioning them under the knife with quick changeover.



Recipe Management Control System



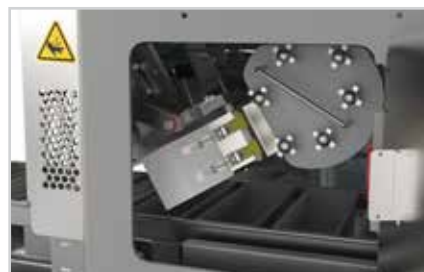
Rotary Motion Cut-Off Knife



Quick Change Cut-Off Knife



Single Auger Charging Unit



FLEX Metering Pump



Servo Magnetic Pan Indexing

AMFBAKERY.COM | SALES@AMFBAKERY.COM

AMF IS A MARKEL FOOD GROUP COMPANY

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

08.18