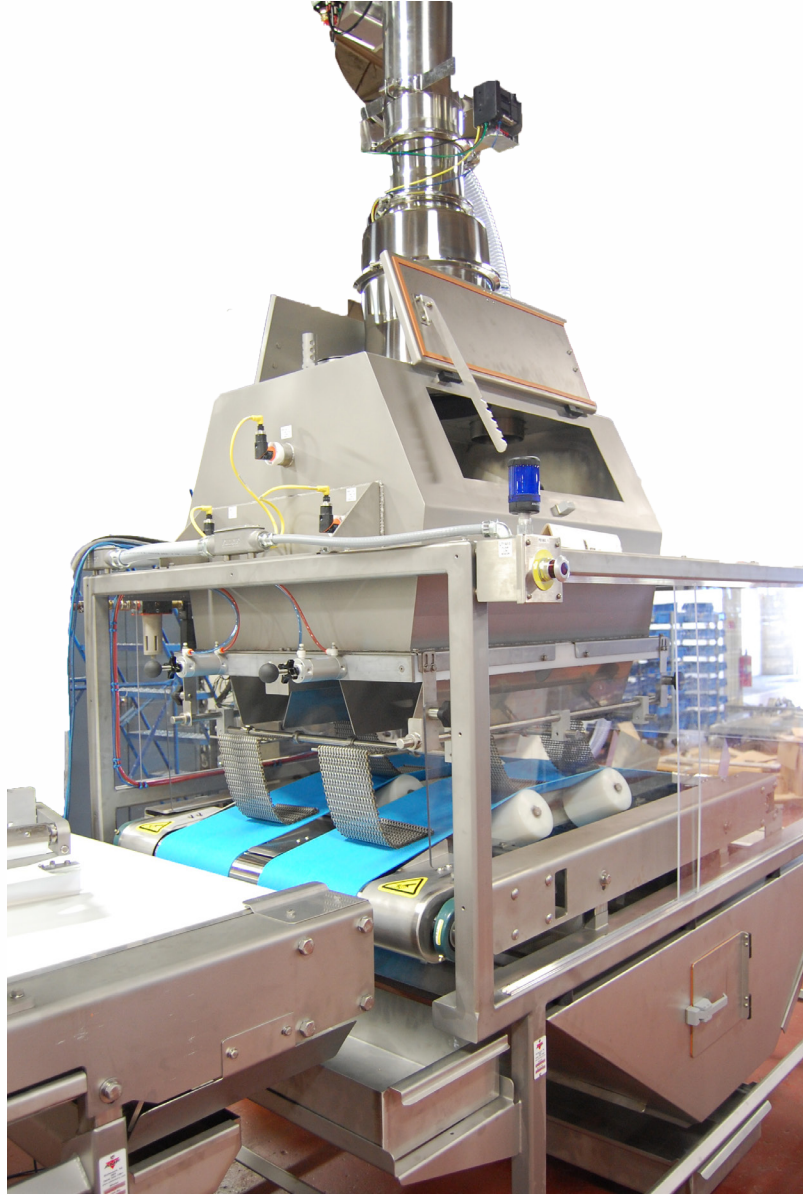


# AMF

## FLOUR APPLICATION AND RECYCLING SYSTEM



- Designed for Uniform Flouring of a Rounded Doughball to Prevent Sticking and Optimize Downstream Operations
- Provides a Unique Flour Containment and Recycling System to Maintain a Clean Operating Environment and Maximize Flour Usage Efficiency
- Designed for Use With AMF Extrusion Dividers and Belt Rounders

## FLOUR APPLICATION AND RECYCLING SYSTEM

### FEATURES & BENEFITS

- Simple, open access design for easy operation
  - Sliding Lexan panels and slide out catch pans
- All stainless steel frame and catch pans
  - Easy to clean
- Efficient, high volume reclaim system
  - Vacuum pump designed to completely clear reclaim hopper during continuous operation
- High capacity reclaim flour hopper for continuous operation
- Available in dual and triple channel configurations

### MECHANICAL FEATURES

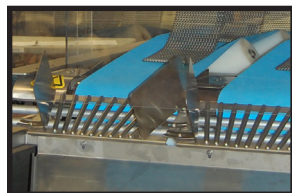
- Single belt with direct drive for low maintenance
- Screen and grates in reclaim hopper
  - Dough balls and tailings easily separated from flour
  - Easy to remove and clean
- Venturi vacuum based, high efficiency flour reclaim
- Easy operator access to clear hopper without shutting down the system
- Adjustable dough ball turners and curling chains for complete flouring of dough ball
- Pneumatic pulse sifters for simple operation and low maintenance
  - Easy to adjust for optimum flour distribution
- Elevated discharge grate to drop out excess flour
- Catch pan collects flour from under take-away conveyors
- Reclaim hopper with a quiet electric vibrator system



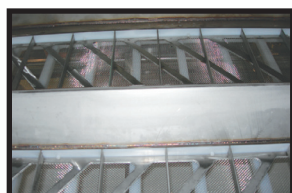
*Reclaim Hopper*



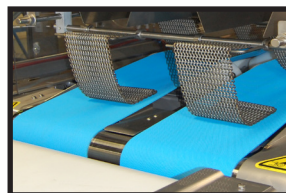
*Vacuum Flour Reclaim*



*Stainless Steel Discharge Grate*



*Pneumatic Pulse Sifters*



*Doughball Turner  
& Curling Chains*

### MECHANICAL OPTIONS

- Autofill option for make up flour (customer to supply flour receivers)



## ELECTRICAL FEATURES

- Controls integrated into ADD bread divider enclosure
  - Quick disconnect plugs for simple installation
  - Variable speed drive for belt
  - PLC control for flour system
- Allen Bradley pushbuttons for
  - Emergency stop
- High and low level prox sensors in flour reservoir

## SPECIFICATIONS

Model	Maximum Speed (ppm)	Dough Ball Size Range	Approximate Shipping Weight
Single Channel	130	9 oz. to 54 oz. (255 g to 1531 g)	1,600 lb. (726 kg)
Dual Channel	260	9 oz. to 54 oz. (255 g to 1531 g)	1,600 lb. (726 kg)
Triple Channel	390	9 oz. to 54 oz. (255 g to 1531 g)	1,800 lb. (816 kg)

### Electrical Requirements:

Approximate Main Power: 7.5 KVA

PLC I/O Voltage: 24VDC in/120VAC out

Air Requirements: 25 SCFM @ 87 PSIG (Reclaim Unit)

25 SCFM @ 87 PSIG (Pneumatic Sifter)

### Approximate Shipping Dimensions:

160" L x 80" W x 75" H (4064 mm x 2032 mm x 1905 mm)

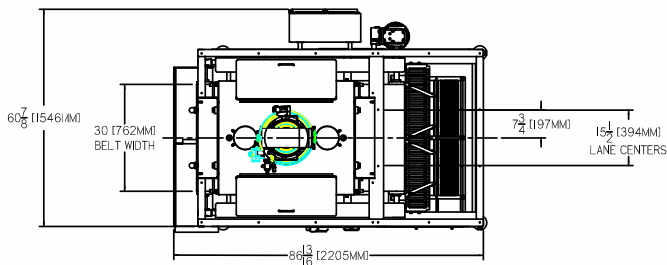


*Single Channel Flouring and Outfeed Conveyor  
for Use With Cone Rounder*

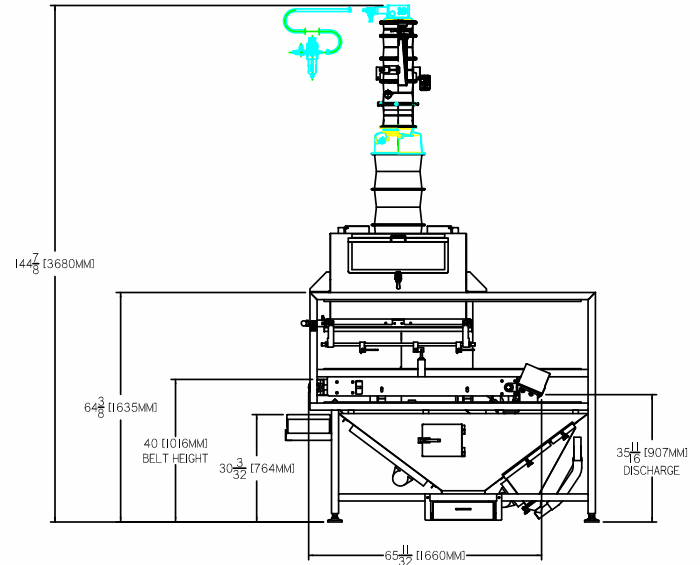
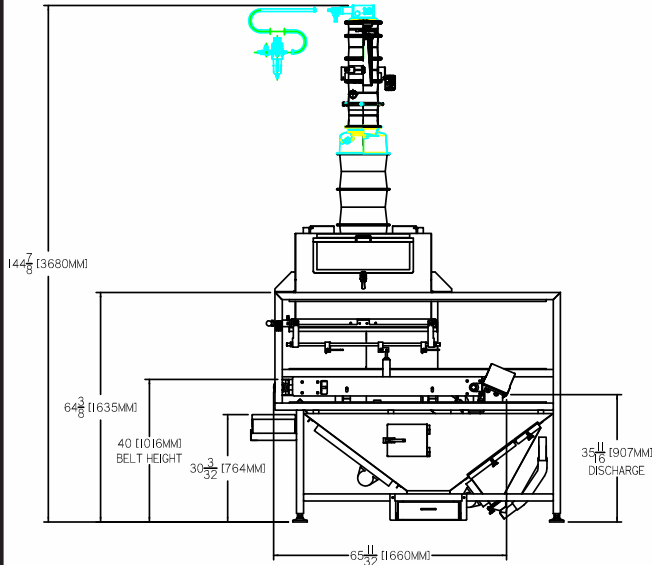
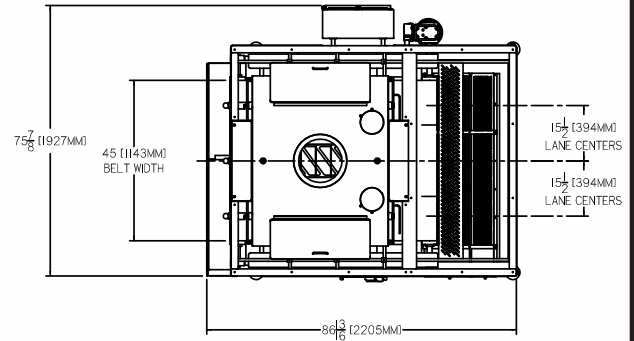
## FLOUR APPLICATION AND RECYCLING SYSTEM

### DIMENSIONAL DRAWING

Single Channel and Dual Channel Flouring Belt



Triple Channel Flouring Belt



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

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07/2015