• 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
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

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

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

**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)
FLOUR APPLICATION AND RECYCLING SYSTEM

Single Channel and Dual Channel Flouring Belt

Triple Channel Flouring Belt

DIMENSIONAL DRAWING

FOR MORE INFORMATION PLEASE CALL YOUR ACCOUNT MANAGER OR 1-800-BAKERS-1
www.amfbakery.com

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