Your bakery is our world.



RAW DOUGH CONVEYOR

Transports dough from Chunker or Pump processes to downstream equipment at an overhead elevation providing full access for operations, sanitation, and maintenance.





DESIGN INNOVATION

AMF's Raw Dough Conveyor designed with the Intralox ThermoDrive ™ technology eliminates "sync" marks and old dough contamination risks. Offers unmatched reliability for the efficient transfer up to 30 000 lbs / hr combine with Chunker or Pump.

SANITATION

Toolless removal innovative concept for idler rollers and belt. Incomparable sanitary design achieves high quality sanitation!

EFFICIENCY

Designed with heavy-duty welded round tubing and reliable direct-drive motor provides high performance and years of trouble-free operation.

SIMPLICITY

Low maintenance conveyor drives using zero pretension system with automatic dough transfer. Gently chunks dough without putting stress on the dough.

PERFORMANCE

Flat, Intralox Thermodrive [™] belt with high release point makes it suitable for sanitary, low maintenance dough environments.



Designed With Sanitation In Mind

OTHER ADVANTAGES

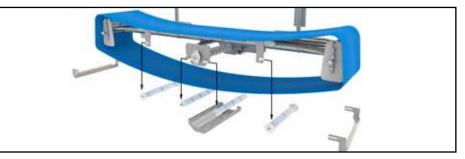
- Heavy duty construction with quality materials and components optimize high performance and longevity
- Innovative design allows effortless interior access and optimizes sanitation
- Toolless removal of idler rollers and belt facilitate sanitation and reduce maintenance time
- Conveyor drives using zero pretension system
- Transfer, bidirectional and reversing conveyor type for chunker or pump



Zero Pre-Tension System



Easy Removable Idler Roller



Cantilever System for Easy Belt Removal



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RAW DOUGH CONVEYORING SYSTEMS CUSTOMIZED FOR EVERY APPLICATION



AMF IS A MARKEL FOOD GROUP COMPANY

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