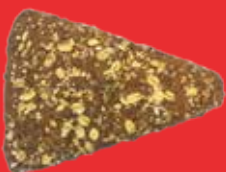




Your bakery is our world.

RollFlex Divider and Rounder

New generation extrusion divider offering unmatched scaling accuracy for a wide range of dough.



DESIGN INNOVATIONS

AMF's RollFlex Divider and Rounder offers excellent scaling accuracy for a wide range of dough from roll dough to slack English muffin and ciabatta dough. The small footprint design is easily configured into existing layouts with an integrated control panel for easy operation. The sanitary design is easy to clean and maintain with no tools required for 100% sanitation inspection. Flex Dividers offer repeatable performance dough to dough, day to day.

ACCURACY

RollFlex offers more accurate scaling than conventional dividers with increased production yield. Scaling remains consistent over the life of the divider - 15 years or more!

SANITATION

Flex Dividers are easy to clean and maintain with no tools required for 100% sanitation inspection. No divider oil required, which reduces operational and sanitation costs. Quick clean, open access to all operating components.

SIMPLICITY

Small footprint design with 60% fewer moving parts than a volumetric divider for reduced maintenance costs. No operator adjustments required to balance ports. Simple to clean and maintain with 'unibody' stainless steel frame.

CONSISTENCY

Recipe-controlled dough developer integrated for efficiency and repeatable dough quality.



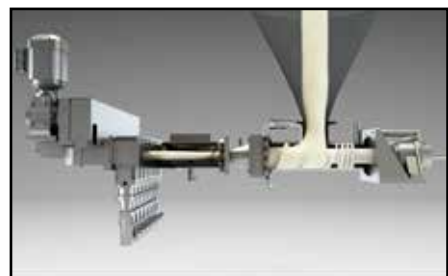
Repeatable Performance
Day After Day.

OTHER ADVANTAGES

- ▼ Built-in low maintenance single screw dough feed system.
- ▼ Proprietary vane style Flex metering pumps to control throughput without shear and with 100% purge per resolution, ensuring “first-in, first-out”.
- ▼ Rotary motion cut-off provides a gentle slicing action.
- ▼ Rotary design on the feed screw and metering pump provide a service life that is 3-4 times longer than a conventional divider. In addition, it provides a low operating noise level (under 80 dB).
- ▼ Operator-interface based recipe management system ensures consistent and repeatable automated divider set-up with one button product changeover.
- ▼ Low pressure PID control feedback loop controls dough pressure in manifold.
- ▼ AB PLC and Panelview Plus HMI
- ▼ Dough path is all declined for low pressure and natural drainage after cleaning.
- ▼ Frame is mounted on wheels for easy access with built-in pushback.



Flex Metering Pumps



Dough Feed System



Rotary Screw Feed and Metering Pump



Declined Dough Path



Optional Belt Rounder



Recipe-Controlled Operator Interface



SPECIFICATIONS

Model	Maximum Throughput Range	Scaling Range	Speed Range*	Approximate Shipping Dimensions	Approximate Shipping Weight
RollFlex Divider	6,500 lb./hr. (2950 kg/hr.)	(20 g to 175 g)	40-125 cpm	60" x 60" x 84" (1524 mm x 1524 mm x 2134 mm)	2,270 lb. (1030 kg)

* Gearmotors are sized to meet specific production requirements, therefore the divider will be geared to handle a specific range of production.

Electrical Requirements:

Approximate Main Power - 23KVA

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

Air Requirement : 15 SCFM @ 60 PSIG

OPTIONS

- Belt Rounder
- Flour Reclaim System
- Flour Sifter

AMF IS A MARKEL FOOD GROUP COMPANY

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