Extrusion Technology Reduces Maintenance and Improves Performance

Higher Speeds Allow Full Utilization of Multiple Press or Sheeting Units
## FEATURES & BENEFITS

### Low Maintenance Rotary Divider Design
- Extrusion divider systems feature rotary-designed mechanisms for continuous, smooth operation
- Eliminates stop-and-go stroke motion wear of conventional piston dividers
- Highly efficient electric gearmotors eliminate maintenance and sanitation issues of hydraulic drive systems

### Belt Rounding for Continuous Operation
- Belt rounding system utilizes a patented concave rounder bar to round reach dough piece as it travels down the rounder belt in a smooth, non-stop motion
- Eliminates the need for spreader belts and dusting flour
- Reduces changeover time and maintenance

### Divide and Round without Divider Oil or Dusting Flour
- Extrusion design requires no divider oil
- Unique belt rounding system requires no dusting flour
- PLC controlled cleaning system reduces operating and sanitation costs and provides a cleaner, healthier operating environment

### Superior Operating Performance
- Unmatched scaling accuracy (+/- 1% is typical)
- Offers long, continuous runs with no downtime needed for maintenance

## MECHANICAL FEATURES

- Durable stainless steel frame
- Stainless steel guards and 500 lb. (227 kg) hopper for easy sanitation
- Precision stainless steel tunnel housing for longevity and sanitation
- Dual auger design for gentle dough handling
- All drives are high-efficiency Class F insulated Eurodrive gearmotors with AC speed control including augers, metering pump, cut-off knife, rounder belt and proofer drive
- 3” (76 mm) metering pump for precise flow control with less pressure
- Patented UHMW free-flow manifold for even dough distribution
- UHMW rotary cut-off knife
- Venturi-style vacuum system with vacuum transducer
- Poly slick rounder belt to prevent sticking
- UHMW concave rounder bars with a patented floating foot to produce round dough pieces without dough leakage
- Hinged rounder bar frame with gas spring assist for easy cleaning and maintenance access
- Cantilevered rounder frame design for quick belt changes
- Independently controlled UHMW kicker roller for precise dough ball transfer control

## ELECTRICAL FEATURES

### Operator panel is NEMA 4 rated and mounted on a swivel arm for easy access
- Allen Bradley 600C keypad operator interface to control:
  - Auger pressure
  - Metering pump speed
  - Vacuum level
  - Alarm messages and product codes
  - Rounder belt speed
- Allen Bradley push buttons for:
  - Two button start
  - Stop and emergency stop
  - MCR reset

### NEMA 12 painted remote electrical enclosure including:
- Main disconnect switch
- Full voltage magnetic NEMA rated starters
- Allen Bradley 5/03 PLC
- Toshiba inverters

- Schmersal key safety switches
- Closed loop pressure control system with pressure transducer
- PLC controlled cleaning system for reduced sanitation cost
- Electronic proofer synchronization kit with proofer drive
**OPTIONS**

**Mechanical Options**
- Automatic divider pushback
- 300 lb. (136 kg) stainless steel hopper in lieu of 500 lb. (227 kg)
- Chilled rounder bed option
- Additional machine manuals
- Spare parts kit

**Electrical Options**
- Allen Bradley 5/04 PLC upgrade
- Stainless steel electrical panel in lieu of painted
- Panel air conditioner in lieu of Exair panel cooler
- Panel modem for diagnostics
- CE electrical package
- Operator interface in lieu of Allen Bradley PanelView 600C
- Product memory increase

**SPECIFICATIONS**

<table>
<thead>
<tr>
<th></th>
<th>Maximum Throughput*</th>
<th>Scaling Range*</th>
<th>Speed Range (pcs./hr.)</th>
<th>Approximate Shipping Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 Across</td>
<td>6,750 lb./hr.</td>
<td>7/8-10 oz.</td>
<td>3,600-24,000</td>
<td>6,850 lb.</td>
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<tr>
<td></td>
<td>(3062 kg/hr.)</td>
<td>(25-284 g)</td>
<td></td>
<td>(3107 kg)</td>
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<tr>
<td>6 Across</td>
<td>9,900 lb./hr.</td>
<td>7/8-10 oz.</td>
<td>5,400-36,000</td>
<td>6,950 lb.</td>
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<tr>
<td></td>
<td>(4491 kg/hr.)</td>
<td>(25-284 g)</td>
<td></td>
<td>(3153 kg)</td>
</tr>
<tr>
<td>8 Across</td>
<td>13,500 lb./hr.</td>
<td>7/8-10 oz.</td>
<td>7,200-48,000</td>
<td>7,050 lb.</td>
</tr>
<tr>
<td></td>
<td>(6124 kg/hr.)</td>
<td>(25-284 g)</td>
<td></td>
<td>(3198 kg)</td>
</tr>
<tr>
<td>9 Across</td>
<td>15,000 lb./hr.</td>
<td>7/8-10 oz.</td>
<td>8,100-54,000</td>
<td>7,150 lb.</td>
</tr>
<tr>
<td></td>
<td>(6804 kg/hr.)</td>
<td>(25-284 g)</td>
<td></td>
<td>(3243 kg)</td>
</tr>
</tbody>
</table>

*Throughput, maximum speed and scaling range are dependent on several factors including dough condition, product configuration and other associated equipment. Gearmotors are sized to meet a specific production range.

**Electrical Requirements:**
- Main Power: 23 KVA
- PLC I/O Voltage: 24VDC in/120VAC out
- Air Requirements: 25 SCFM @ 87 PSIG
- Water Requirements: 4 to 6 gal. (15 to 23 L)/min. at 120° F (49° C) - cleaning only

**Approximate Shipping Dimensions:**
- 99” L x 57” W x 80” H
- (2515 mm x 1448 mm x 2032 mm)
AMF’s focus on continuous improvement may result in changes to machinery specifications without notice.

TORTILLA DIVIDER AND ROUNDER

DIMENSIONAL DRAWING

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05/2010