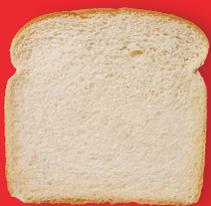


U2 Dough Pump

Designed with safety and sanitation in mind, the heavy-duty AMF U2 Dough Pump utilizes a dual screw auger design to transfer a uniform stream of dough from the mixer to downstream make-up equipment. Suitable for a variety of dough.



DESIGN INNOVATIONS

AMF's U2 Dough Pump is designed with a dual UHMW screw auger system to provide gentle degassing and uniform feeding of the dough while maintaining dough quality. Designed to pump all types of dough with continuous operation according to downstream equipment rates and requirements.

SANITATION

Sanitary design with maximum accessibility enables a fast and adequate CIP and COP cleaning process. Easy auger removal and installation reduces overall sanitation time. AMF's angled hopper wall is designed to minimize dough sticking and minimal framework design reduces water retention.

EFFICIENCY

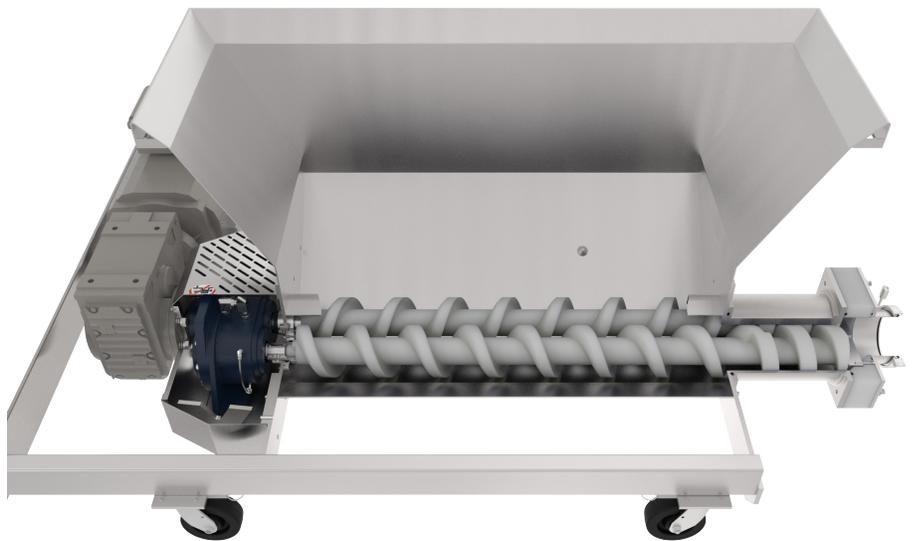
Heavy duty construction with quality materials and components ensures high performance and longevity. Excellent replacement for aging high maintenance Pak-it® and Langsencamp® pumps.

PERFORMANCE

User-friendly controls allow operators to make quick speed adjustments for a smooth transfer of the dough. Direct flow design eliminates constrictions that cause back pressure and increase dough temperature. Pump speed matches downstream process.

RELIABILITY

Direct coupled drive eliminates high maintenance sprockets and chains or pulleys and belts.



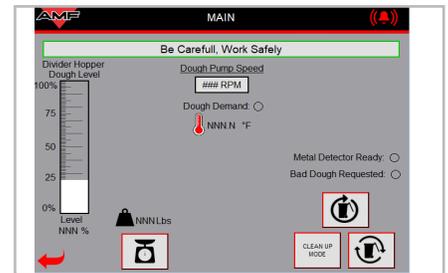
Exceptional Dough Transfer Technology

OTHER ADVANTAGES

- ▼ Maintenance-free direct drive operation. No chain or belt drive.
- ▼ Angled hopper wall prevents dough from sticking in the hopper.
- ▼ Safe and lightweight hinge guard allows for greater access to hopper.
- ▼ Optional CIP "Pig cleaning system" optimizes dough pipe sanitation.
- ▼ Optional dough temperature sensor provides effective and optimal dough temperature monitoring at all times.
- ▼ Class F insulated Eurodrive gearmotor with direct auger drive.
- ▼ Large casters for easy mobility.
- ▼ Optional motorized lateral traveling system with festoon flat cable kit for pump traveling setups to serve more than one mixer.
- ▼ Pump quick-connect electrical plugs.
- ▼ Available for all sizes and types of horizontal mixers.



Easy Auger Removal



Efficient HMI Dough System Controls



Safe Hinge Guards



Optional Custom St-St Outlet Dough Pipe (shown with optional Y Pig)



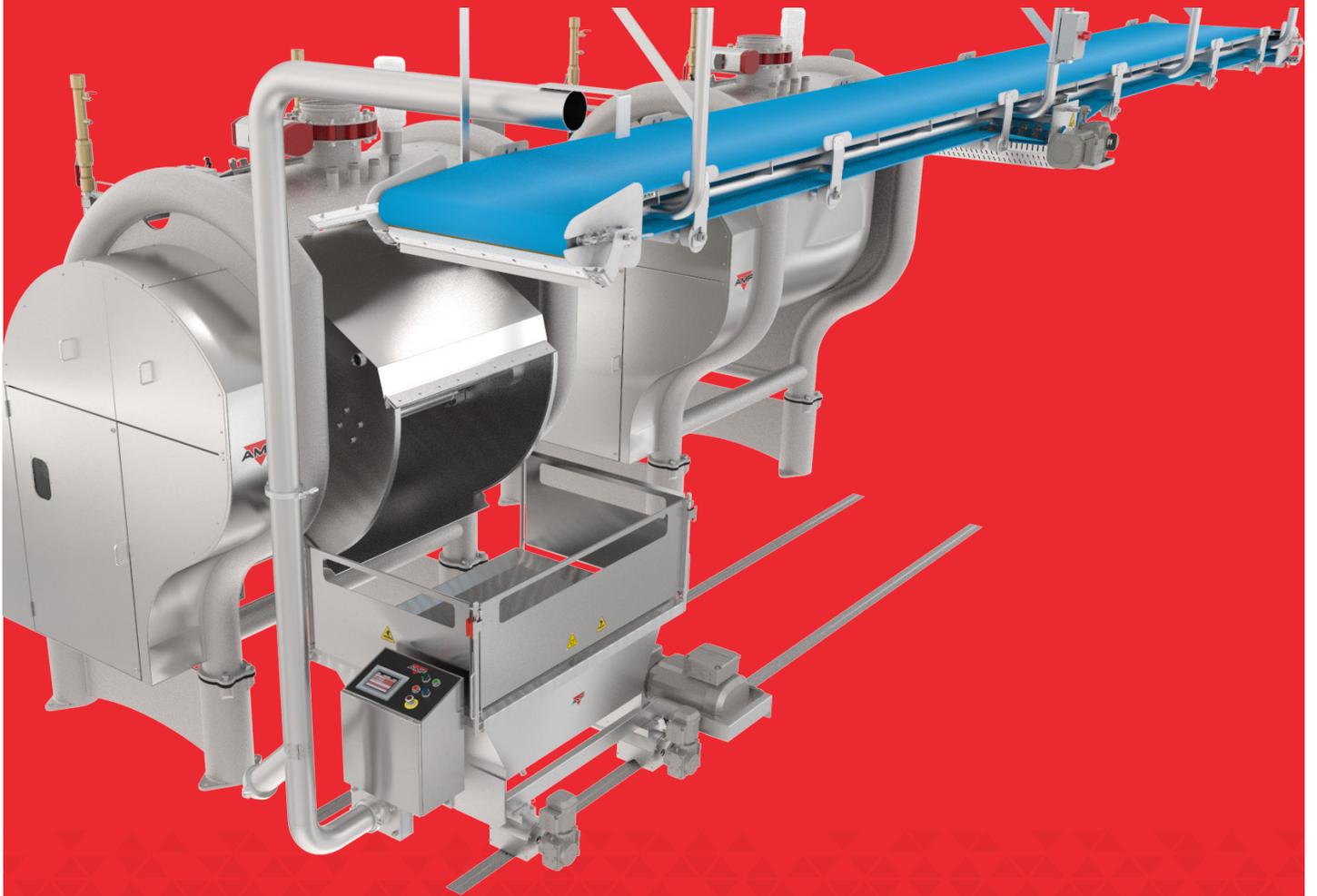
Optional Traveling System



Pump Quick-connect Electrical Plugs

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Automated Dough Distribution Systems provide efficient movement and handling of raw dough to meet the highest production demands.



AMF IS A MARKEL FOOD GROUP COMPANY

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

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