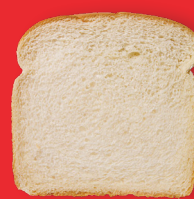




Your bakery is our world.

Advanced Dough Divider

Vector extrusion technology improves product uniformity for bread, pizza, and specialty doughs up to 20,000 lbs per hour



DESIGN INNOVATIONS

AMF's Advanced Dough Divider offers the most efficient dough dividing available for bread, pizza, and specialty doughs. Offered with single or multiple metering pumps, the vector technology improves scaling, decreases dough shear, and increases vacuum system efficiency.

ACCURACY

Increasing product yield and reducing waste, the ADD achieves the most accurate scaling available through advanced vector extrusion technology.

CONSISTENCY

Vector extrusion dividing improves product uniformity offering the most consistent scaling accuracy over the life of the divider.

PRODUCTIVITY

Increasing operating speeds up to 150 cuts per minute for single channel dividing or 125 for dual channel significantly increases your hourly production yield without downtime for cleaning or maintenance adjustments.

SIMPLICITY

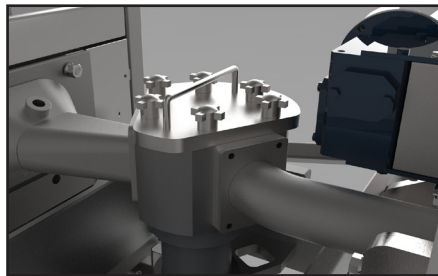
No divider oil required reducing operations and sanitation costs. The efficient design incorporates few moving parts to reduce overall maintenance costs.



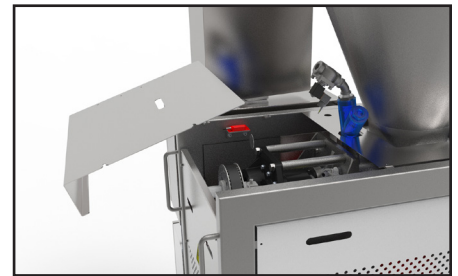
Precision Meets Performance

OTHER ADVANTAGES

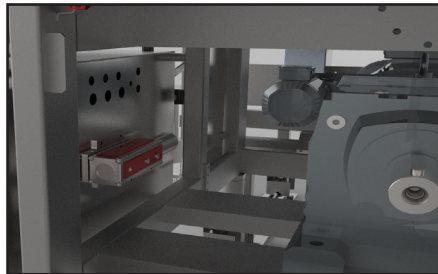
- ▼ Optional Flex Pump for gentle dough handling at high throughputs
- ▼ Heavy duty stainless steel frame for durability and corrosion resistance ensuring easy sanitation
- ▼ Easy access frame for improved sanitation and maintenance
- ▼ Rotary drive design provides a service life 3-4 times that of conventional dividers
- ▼ Venturi-style vacuum system with vacuum transducer and stainless steel tunnel housing for minimum dough flow resistance
- ▼ 3" metering pumps for precise flow control without back pressure with UHMW rotary cut-off knife
- ▼ Operator interface-based recipe management system is provided for automated divider setup and downstream equipment setup
- ▼ PLC program featuring cleaning cycle for reduced sanitation costs, closed-loop dough pressure control, automatic divider push-back, out of dough detection and alarm, and up to 80 product recipes



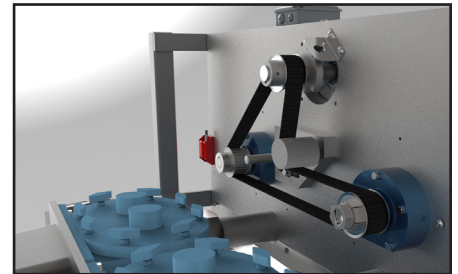
Flex Pump



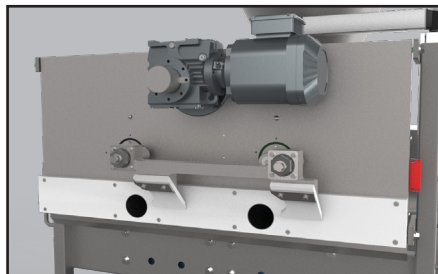
Rear Access Door



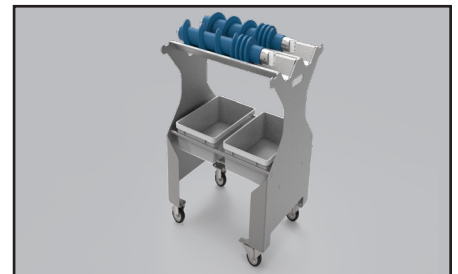
Venturi Vacuum Pump



Cut-off Knife Timing Belt



Multi-Metering Pump Cutoff



Cleaning Cart

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