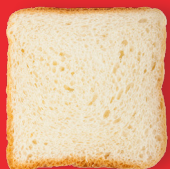




# Dough Chunker

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Designed with simplicity and sanitation in mind, the AMF Dough Chunker uses a set of rotary cutting blades to gently process a wide variety of dough into “chunks” that can be easily transferred to downstream make-up equipment. Available in rates up to 30,000 lbs (13,607 kg) of dough per hour.



# DESIGN INNOVATIONS

With over 50 years of experience in bakery equipment, AMF's Dough Chunker is designed to efficiently transfer a wide variety of dough including breads, rolls, buns, flour tortillas, English muffins and pizza dough. The rotary cutting blades are coated with a durable Teflon coating that provides excellent dough release characteristics. The Dough Chunker provides a seamless integration with the AMF mixer, Double Incline Conveyor and Dough Transfer Conveyors.

## SANITARY

The stainless-steel tubular frame design provides ease of cleaning and zero water accumulation, significantly reducing the sanitation workload.

## QUALITY

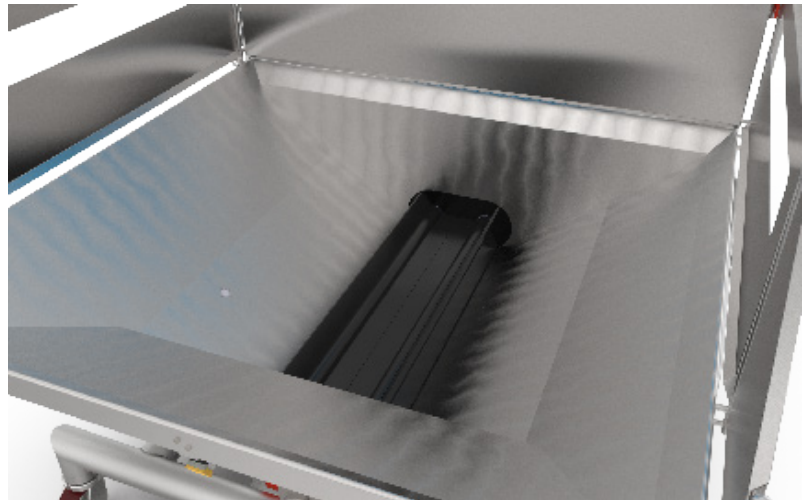
Heavy-duty construction with quality materials and components ensuring high performance and longevity. Optional dough temperature sensor provides effective and optimal dough temperature monitoring during the production process.

## SIMPLICITY

No operator adjustments and minimal maintenance required. Bottom take-away conveyor is easy to remove for quick and efficient cleaning.

## GENTLE PROCESS

The gentle action of the Rotary Cutting Blades will not damage or overwork the dough providing a "stress-free" transfer of the dough.



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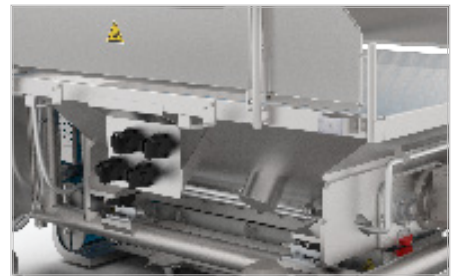
## Safety by Design, Simplicity in Operation

# OTHER ADVANTAGES

- ▼ Safe and lightweight guarding opens to allow easy access to the hopper.
- ▼ Optional dough temperature sensor provides optimal dough temperature monitoring.
- ▼ Large heavy-duty casters for easy mobility.

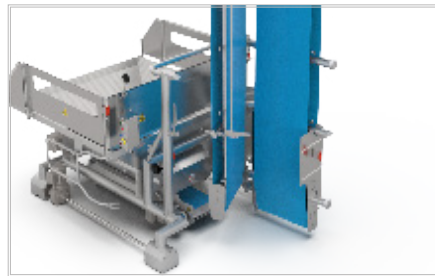


Hopper Guards

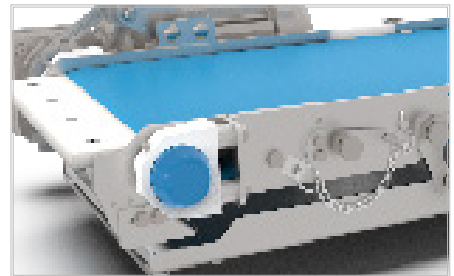


Quick-connect Electrical Plugs

- ▼ Integrated double incline conveyor support structure provides a small, efficient footprint.
- ▼ Double Incline Conveyor with double pivot feature allows clear access for take-away conveyor removal and efficient sanitation.

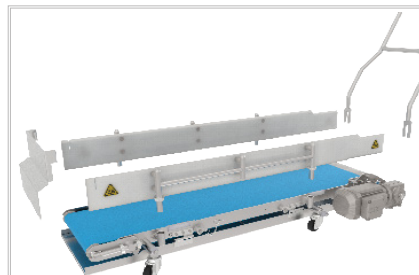


Double Pivot Feature

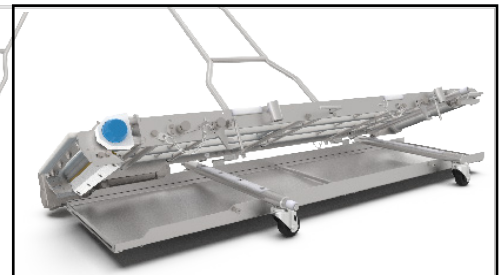


Removable Scraper - No Tools Required

- ▼ Optional motorized lateral traveling system with festoon flat cable kit to serve more than one mixer.
- ▼ Stainless steel NEMA 4X machine mount operator console with touchscreen interface for intuitive operation and recipe management.
- ▼ Optional load cell package to provide dough weight feedback to HMI.

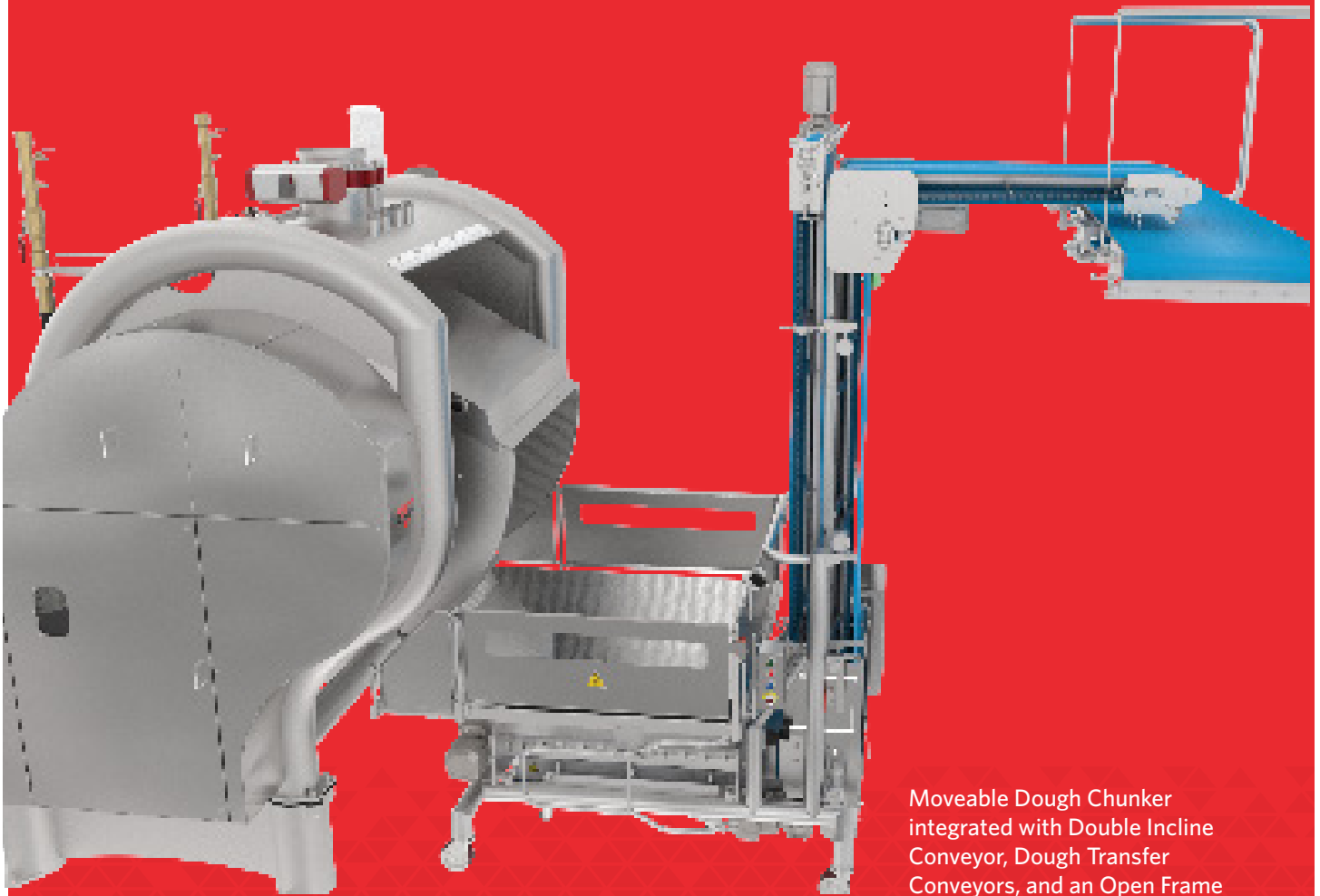


Sanitary Removable Take-away Conveyor



- ▼ Available Cutter Lengths:
  - 36" Long
  - 48" Long
  - 60" Long

AMF's Dough Chunker is an intricate part of AMF's fully-integrated dough handling system.



Moveable Dough Chunker integrated with Double Incline Conveyor, Dough Transfer Conveyors, and an Open Frame Mixer.

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