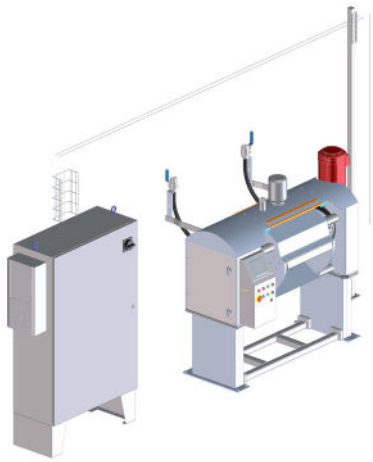
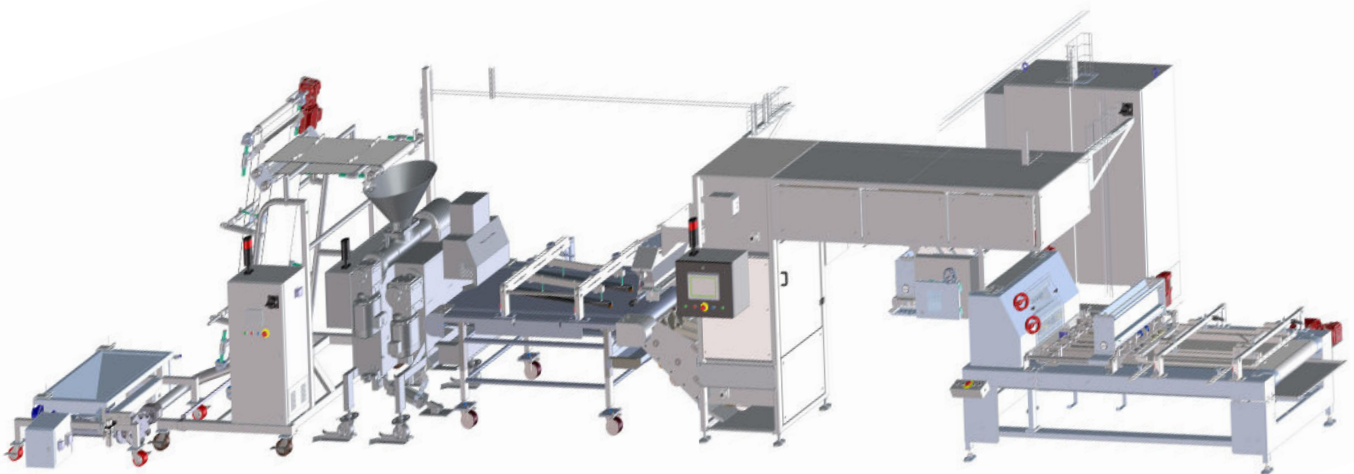


MINI COMBO BDR BREAD & BUNLINE



A universal bread and bun make up system, with ultimate flexibility for low and medium capacity production lines. Ideal for bakeries growing to semi-automation with operators still involved in the process.



GENERAL INFORMATION

The AMF APEX Mini Combo BDR Bread and Bun Line is designed for ultimate flexibility for low-capacity production lines. It offers the opportunity to produce Buns, Rolls and Bread on one single setup. This design is ideal for bakeries looking to move from a manual operation to semi-automatic operation, or Bakery Test Centers and Ingredients Laboratories looking for compact systems to use for product development.

The standard unit can make either Bread, or Buns, and offers the following advantages:

- Recipe Management Control System for simple set-up and changeover
- Elimination of divider oil
- Excellent scaling accuracy, better than 1%*
- Low maintenance and easy sanitation
- Longer run times between cleaning and extended machine life
- Integrated Controls

** Measured as standard deviation, cut to cut, with consistent supply of fully mixed dough*

Versatility

With the Bread configuration, the divider is a single port, with a large MEGA bar for bread rounding, and Bread Moulding Boards. For the Bun configuration, there is a dual port cut-off on the divider, and dual lane bun rounder bars. There is an option for both Bread & Buns that will comprise both cut-off nozzles, both sets of rounding bars. If Hot Dog production is required, there is an option for a Hot Dog Moulder Board Set, 2 lanes. Standard size is for a 6" (150mm) Hot Dog bun. Other sizes can be quoted as an option.



FEATURES & BENEFITS

- Significantly better scaling accuracy than a conventional volumetric bread divider increases production yield, typical accuracy is 1% standard deviation, based on continuous operation with fresh, properly mixed dough
- Scaling remains consistent over the life of the divider (15 years or more) with proper maintenance Single auger charging unit provides consistent dough feed from the beginning to the end of a dough
- Proprietary Sliding Vane Style metering pump to control throughput without shear and with 100 percent purge per revolution, ensuring "first-in, first-out"
- UHMW knife with simple motion cut-off provides a precise, gentle cutting action
- No divider oil is required with the Flex Technology, which reduces operating and sanitation cost
- Efficient design with 40 percent fewer moving parts than conventional dividers for reduced maintenance cost
- Rotary design on the auger, metering pump, and cut-off provides a service life that is 3 to 4 times longer than on a conventional divider, in addition, it provides a low operating noise level (under 80 dB)
- An operator interface-based recipe management system is provided ensuring consistent and repeatable automated divider set-up and quicker changeover
- Quick change cut-off nozzles allow easy switching from small bun products to large bread products



PRODUCT APPLICATIONS



Toast bread



Hamburger buns



Soft buns & rolls



Loaf bread



Hot dog buns



Specials - like Hot Cross Buns



Multi grain bread








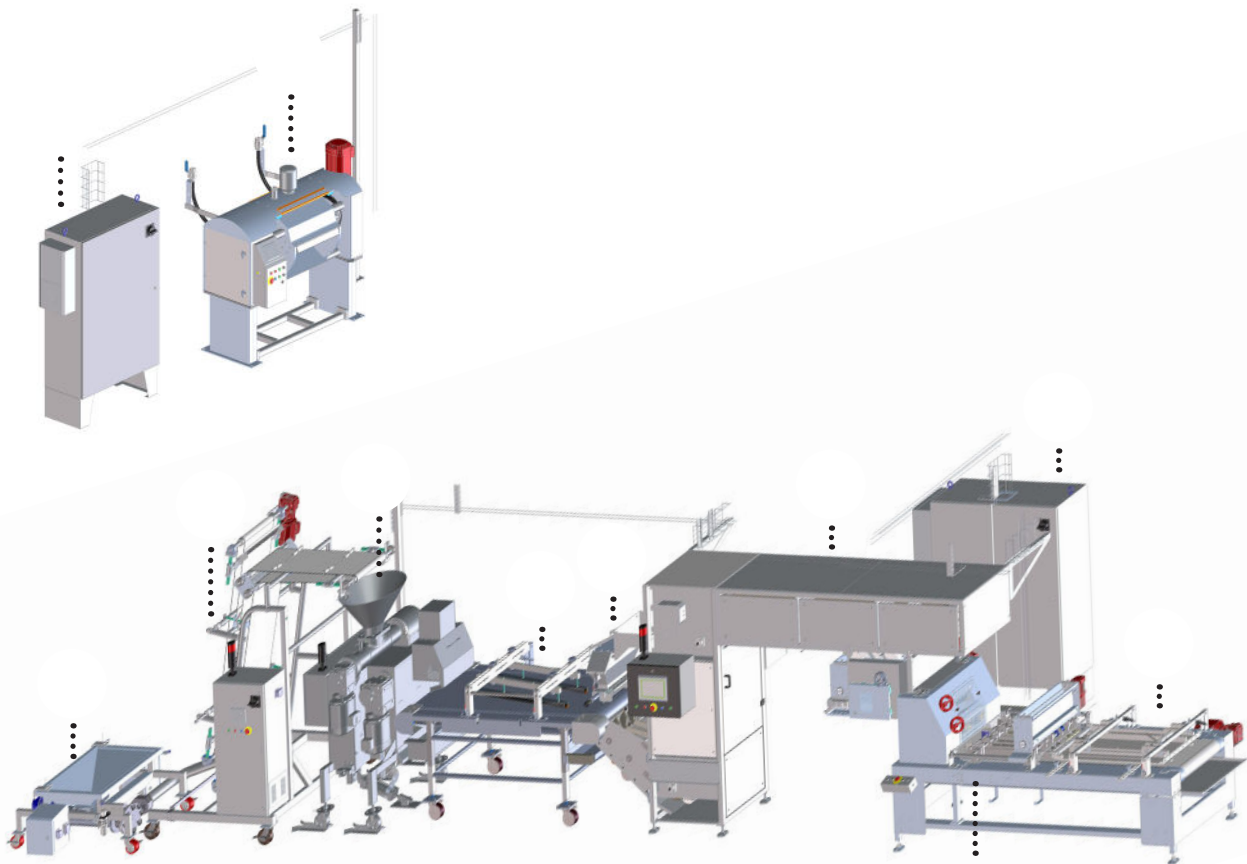
Dinner rolls

Typical applications for this line is soft bread & bun products. From loaves like toast bread, to great variation in buns and rolls, for entry level production capacities.



MINI COMBO BDR BREAD & BUN LINE

Section	What it is and does
AMF APEX	Horizontal mixer and electrical cabinet – for stand-alone use
 Dough pump	For continuous feeding of the divider with dough
AMF APEX Dough Elevator	Double incline dough conveying to hopper of the divider
 AMF APEX Divider	Fast and very accurate scaling of dough pieces
AMF APEX Rounder	Single bar or dual bar rounder for bread and buns
 Flour station	Zig-zag and flour re-claim option
Basket proofer	For 1 or 2 dough pieces, with easy change-over
 Sheeter / Moulder	In-line sheeter/moulder with flexible settings and change-overs
Manual panning conveyor	Easy access manual panning or connecting to extended conveyor options
 Electrical cabinet	With HMI, recipe programming, easy-to-use



THROUGHPUT CAPACITY



The setup is modular built and able to produce the following capacity ranges:

Sizes and Rates	Buns	Bread
Min Dough Size (gr)	35	150
Max Dough Size (gr)	100	1.000
Min Cuts per Minute	20	10
Max Cuts per Minute	60	30
Min Pieces per Hour	2400	600
Max Pieces per Hour	7200	1800
Kg/Hour minimum	84	90
Kg / Hour max on Flex 1	720	720
Kg / Hour max on Flex 2	2.250	2.250



POSSIBLE LINE CONFIGURATIONS

See options list for applicable configuration.

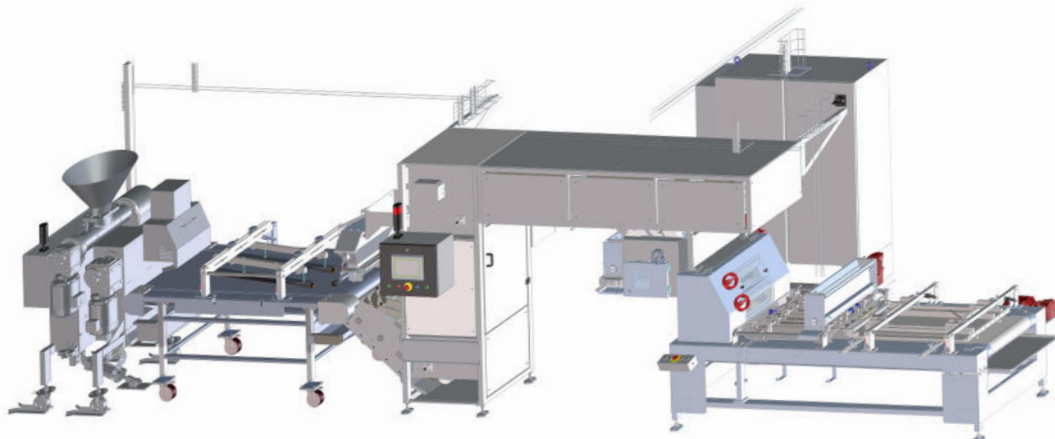
Bread	Specifications
Divider	Single Port Nozzle Cut-off
Belt Rounder	<ul style="list-style-type: none"> Single Rounder Bar Zig Zag Chute with Flour Duster
IP	Adjustable speed to provide 30 seconds to 6 minutes
Sheeter / Moulder	<ul style="list-style-type: none"> Manual Panning Including 1 Moulding Board for Bread

Buns & Rolls	Specifications
Divider	Dual Port Nozzle Cutoff
Belt Rounder	<ul style="list-style-type: none"> Dual Lane Bun Rounder Bars Zig Zag Chute with Flour Duster
IP	Adjustable speed to provide 30 seconds to 6 minutes
Sheeter / Moulder	<ul style="list-style-type: none"> Manual Panning Hot Dog Bun Moulder Board not included, see options

Bread, Buns & Rolls	Specifications
Divider	<ul style="list-style-type: none"> Single Port Nozzle Cut-off Dual Port Nozzle Cut-off
Belt Rounder	<ul style="list-style-type: none"> Single Rounder Bar Dual Rounder Bars Zig Zag Chute with Flour Duster
IP	Adjustable speed to provide 30 seconds to 6 minutes
Sheeter / Moulder	<ul style="list-style-type: none"> Manual Panning Including 1 Moulding Board for Bread Optional Moulder Board included for Hotdogs, standard 6" (150 mm) Other sizes for Hot Dog and oblong buns available Feature available to dwell the IP to increase IP time available Extended IP sections available, call for configurations and pricing

AVAILABLE OPTIONS

- Flex 2 Metering Pump Capacity Upgrade
- Additional Bread Cutoff Nozzles for Weight Range
- Chilled Rounder Bed
- Additional Moulder Boards for various Bread or Bun Sizes
- Panning Conveyor





FEATURES & BENEFITS

- Accurate scaling and dough diving compared to volumetric
- Continuous operating system, easy to use
- Gentle dough handling and perfect results
- Flexible change-over from bread to buns
- Capacities up to 24,000 buns per hour
- Easy cleaning and maintenance
- Global service and support stand-by
- Technical service and parts by AMF

WHY AMF BAKERY SYSTEMS?

We engineer customer driven solutions for bakers all around the world

We listen to our customers and design products that are:

- sanitary, wash-down designs
- low maintenance (direct drives and minimal parts)
- easy to operate by bakers and operators

Our products are reliable and robust, with over 100 years of industry experience

Standard and easy to implement solutions, as well as customer build

We deliver turnkey solutions ready to improve production capacity and profit

Our value stands for low risk investment

We offer localized support, globally

We love to know what we can do for you !



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