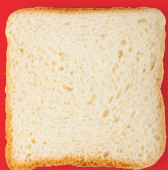


Dough Chunker

AMF Dough Chunker uses a set of starwheel 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

AMF's Dough Chunker uses starwheel cutting blades with a durable Teflon coating to gently process a wide variety of dough including breads, rolls, buns, flour tortillas, English muffins and pizza dough providing excellent dough release characteristics. The sanitary take-away conveyor is easy to remove for quick and efficient cleaning. The Dough Chunker provides a seamless integration with the AMF mixer, Double Incline Conveyor and Dough Transfer Conveyor.

SANITATION

Heavy-duty construction with stainless steel hopper mounted to a stainless steel tubular frame, featured with a sanitary take-away conveyor that significantly reduces sanitation workload.

SIMPLICITY

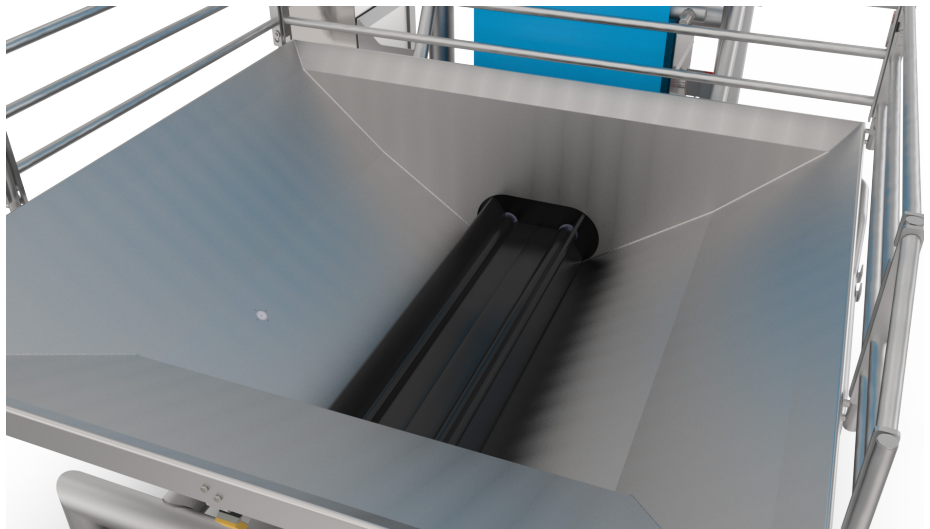
Safe lightweight guarding allows easy access to the hopper and ensures injury-free operation. Stainless steel NEMA 4X machine mount operator console with touchscreen interface for intuitive operation and recipe management.

PERFORMANCE

Integrated control system manages the motion of the starwheel cutting blades and downstream equipment to provide consecutive chunks of dough. Starwheel cutting blades speed and time delays adjustable to improve the production with the downstream equipment.

GENTLE PROCESS

The gentle action of the starwheel cutting blades will not damage or overwork the dough providing a "stress-free" transfer of the dough.



Sanitary by Design, Simplicity in Operation

OTHER ADVANTAGES

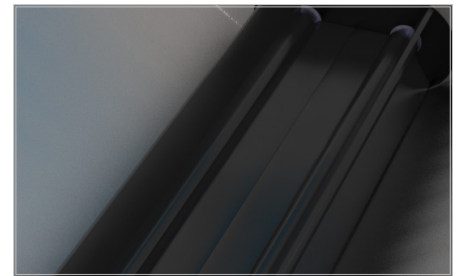
- ▼ Teflon® coated starwheel blades achieve excellent dough release characteristics with no temperature rise.
- ▼ Take-away designed with zero pretension positive drive blue polyurethane belt.
- ▼ Integrated Double Incline Conveyor support structure provides a small, efficient footprint.
- ▼ Double pivot feature allows clear access for take-away conveyor removal and efficient sanitation when integrated Double Incline Conveyor.
- ▼ Large heavy-duty casters for easy mobility.

Other Available Features:

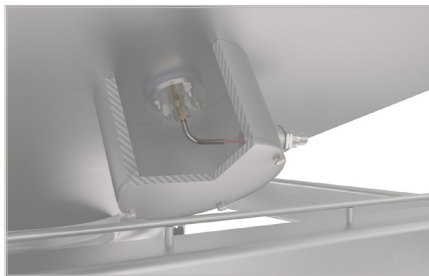
- ▼ Optional dough temperature sensor provides effective and optimal dough monitoring during the production process.
- ▼ Optional load cell package provides dough weight feedback to HMI.
- ▼ Optional motorized lateral traveling system with festoon flat cable kit to serve more than one mixer.



Safe Lightweight Hopper Guards



Teflon® Coated Blades



Optional Dough Temperature Sensor



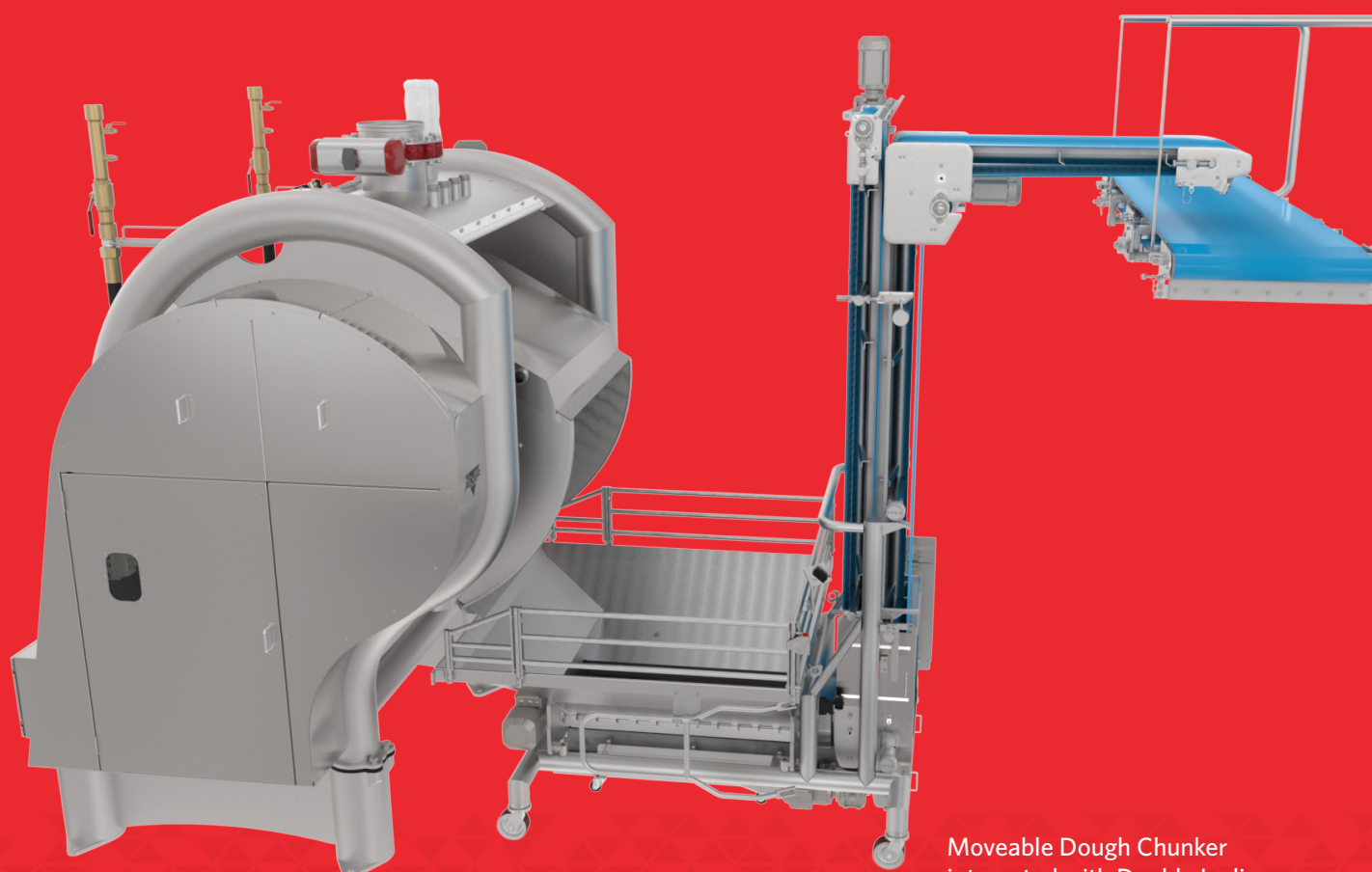
Sanitary Removable Take-away Conveyor



Double Pivot Feature

Blades Length	Maximum Throughput
36" (91 cm)	17,000 lbs (7,711 kg)
48" (122 cm)	24,000 lbs (10,886 kg)
60" (152 cm)	30,000 lbs (13,607 kg)

The Dough Chunker is an intricate part of complete AMF fully integrated dough handling solution.



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



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

06.2023