



FLEX

COMPLETE MAKE-UP SOLUTIONS



PRECISION
EFFICIENCY
AND QUALITY
IN EVERY BAKE



AMF
BAKERY SYSTEMS

INDUSTRY-LEADING EXTRUSION & VOLUMETRIC DIVIDING, ROUNDING, AND MAKE-UP SYSTEMS

AMF Flex by AMF Bakery Systems redefines precision, prioritizes innovation, and transforms your bakery operations. Our complete make-up systems offer unmatched scaling accuracy for a wide range of doughs and the highest speed bakery production. With thousands of Flex dividers and make-up systems currently in production around the world, AMF Flex offers the proven performance of the industry leader for various soft breads, buns, and rolls as well as gluten-free breads, pizza, brioche, and more.



▶ DIVIDING

Delivering industry leading scaling accuracy, AMF's next-generation Flex dividing technology offers easy product changeover with intuitive recipe management systems for maximum product flexibility. Flex dividers are engineered with sustainability in mind with integrated quick-clean manifolds and easy access frames for efficient sanitation and maintenance with less waste. AMF Flex dividers mean:

Increased accuracy and consistency

Lower production costs

Less water usage and downtime

▶ ROUNDING

Designed with top-of-the-line poly-stick belts and Teflon-coated rounder bar components, Flex dough rounding equipment eliminates the need for extra oil or dusting flour — even for exceptionally sticky dough types. This equipment features both high-speed belt rounding and conical rounding solutions for a wide range of baked goods. Flex rounding equipment delivers:

Reduced food waste and operating costs

Improved sanitation

Easy maintenance for less downtime

▶ FLOURING & MOULDING

Our innovative flouring, sheeting, moulding, and panning technology ensures superior product quality while also providing the flexibility you need to manage fluctuations in consumer demand. For a wide range of production capacities, Flex has you covered. The flour reclaim and recycling systems ensure you use only as much as needed and recycle what's left for perfectly floured products throughout your process. This helps with:

Reduced production costs

Reduced waste

Maintaining a sanitary working environment

HIGH-EFFICIENCY SOFT BUN AND ROLL MAKE-UP SYSTEMS

AMF's Flex Bun Make-up Systems have been setting the standard for bun and roll production around the world for nearly a century. With the precision of AMF's Flex extrusion dividers and certified, hygienic equipment designs, bakers achieve unparalleled product quality and simple operation. Boost your production capacity up to 72,000 buns or rolls per hour per make-up line with our seamless system solutions.



FEATURED EQUIPMENT:



HBDFLEX ACCUPAN
BUN SYSTEM

The HBDFlex Accupan Bun System features a simple, low-pressure extrusion divider with user-friendly, recipe-driven Servo technology that gives you adjustable and precise dividing for the life of the equipment. The system is designed with 60% fewer moving parts than volumetric dividing systems for reduced maintenance costs and minimal sanitation time.

- HBDFlex Divider for high speed and maximum throughput
- UltraFlow Dough Developer to degas and condition dough
- Continuous rotary motion pan shaker ensures precise pan placement
- Options for 4, 6, or 8 across pocket configurations
- Produces up to 72,000 buns or rolls per hour



ROLLFLEX BUN
SYSTEM

The RollFlex Bun System combines high-efficiency technology and an integral dough development system for optimal performance on a variety of products. The divider also provides accurate timing with the proofer using integrated electronic synchronization. The system is constructed of heavy-duty stainless steel for durability and minimal maintenance.

- Minimal operator adjustments necessary for continuous operation
- Easily upgrades to ComboMat System for bread and bun production
- Options for 4, 6, or 8 across pocket configurations
- Produces up to 72,000 buns or rolls per hour



APEX ACCUMAX
BUN SYSTEM

For bakers looking to scale production, the lowest rate APEX Accumax Bun System is designed to meet the requirements in emerging consumer markets. Featuring the latest electronic and mechanical designs, coupled with operating simplicity, the APEX solution delivers a best value engineering solution backed by the Flex guarantee.

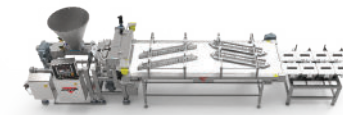
- Accumax Divider with built-in developer features low shear metering for improved product quality
- Small footprint design, easily configured in to existing layouts
- Easily upgrades to ComboMat System for bread and bun production
- Utilizes a 4 or 6 across pocket configuration
- Produces up to 36,000 buns or rolls per hour

HIGH-SPEED SOFT AND SEEDED BREAD MAKE-UP SYSTEMS

AMF's Flex Bread Make-up Systems offer the most efficient dough dividing, rounding, sheeting, moulding, and panning solutions available for soft bread production. Expect consistently superior quality and production that can reach up to 13,500 loaves per hour. Plus, the system is engineered to the highest hygienic design standards that provide simple sanitation and easy-access maintenance.



FEATURED EQUIPMENT:



ADD-S BREAD SYSTEM

The ADD-S Bread System delivers the most advanced, automated flexibility you need with single, dual or triple metering pump design to handle a wide range of doughs. User-friendly, recipe-driven Servo technology gives you adjustable, precision dividing for the highest speed, bread production.

- ADD-S Divider offers improved sanitary design with quick-clean manifolds and easy-access frame design
- Gram Saver Checkweigher System delivers immediate weight control with automatic scaling adjustment
- Flouring belt available for sticky doughs that can't be moulded without dusting flour
- Optional Seed Enrober for proper, even seed coverage
- Optional Cut & Turn Kit
- Produces up to 13,500 loaves per hour



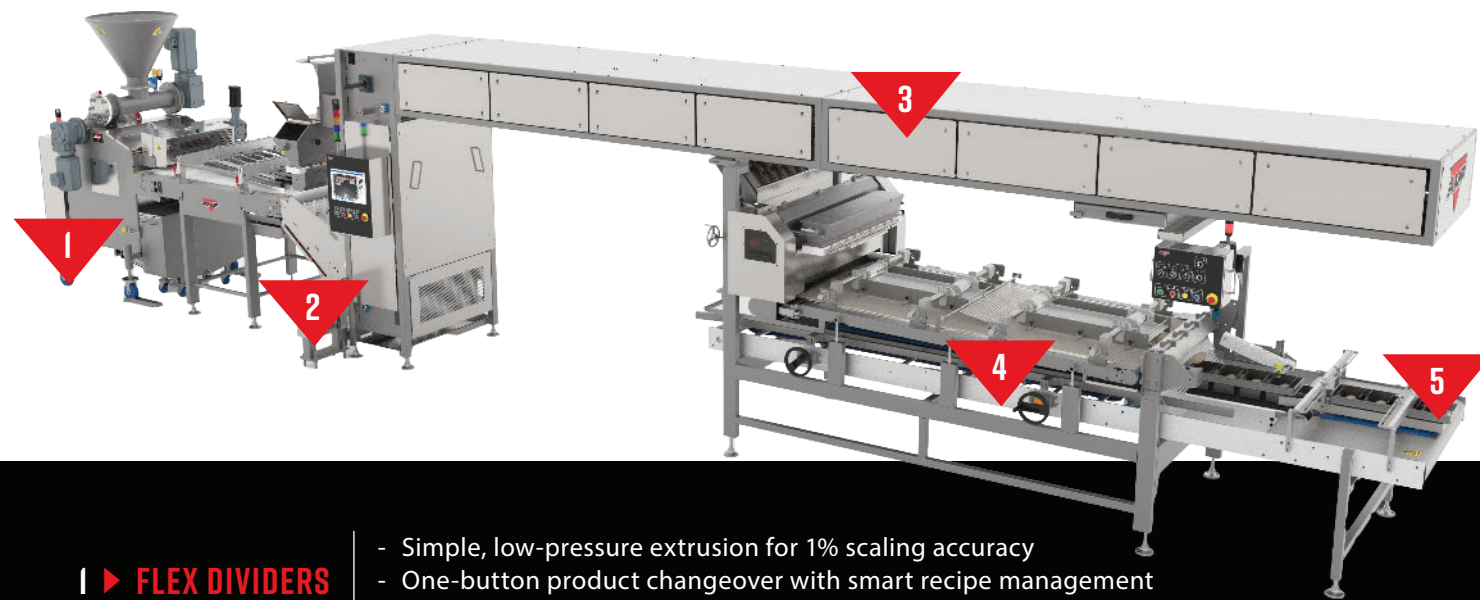
APEX BREADFLEX SYSTEM

The APEX BreadFlex System is designed as a compact, value-engineered bread system offering a single setup to scale your bakery processes while controlling costs for maximum profitability. Designed for ultimate flexibility and minimal maintenance, the APEX solution is suitable for bakeries looking to move from a manual operation to semi-automatic operation or for bakery test centers handling product development.

- Small footprint, extrusion BreadFlex Divider improves product consistency and scaling accuracy
- Optional Cut & Turn Kit
- Produces up to 4,500 loaves per hour

AUTOMATED COMBINATION BREAD AND BUN MAKE-UP SYSTEMS

These universal bread and bun production systems offer the ultimate flexibility for semi or fully automated bakeries looking to expand their production capabilities. They feature state-of-the-art technology designed for efficient production of buns, soft rolls, and pan-baked breads on a single make-up line.



1 ▶ FLEX DIVIDERS

- Simple, low-pressure extrusion for 1% scaling accuracy
- One-button product changeover with smart recipe management
- Easy to clean and maintain with no divider oil required

2 ▶ ROUNDER

- Poly-slick belt and hinged rounder bar frame for easy cleaning
- Cantilevered rounder frame design for quick belt changes and easy maintenance
- UHMW spiral tunnel rounder bars for optimum rounding service

3 ▶ INTERMEDIATE PROOFER

- High-accuracy dough transfer system (Optional flapper or rotary gate)
- Stainless steel flour catch pan with adaptable zigzag (Compatible with optional automatic flour recycling system)
- Hinged catch pans with multiple key-lock access points for easy cleaning

4 ▶ SHEETER/ MOULDER/PANNER

- Synthetic and cotton-topped moulder belt for flour retention and stretch resistance
- Open-design sheeter assembly for safe operation and easy maintenance
- Rotary pan indexer for smooth pan indexing and quick-change index bars for easy product changeover

FEATURED EQUIPMENT:



COMBOMAT BREAD & BUN SYSTEM

Fully automated and expertly engineered, the ComboMat Bread & Bun Make-up System provides precise control of your products from dividing all the way through panning. It can handle a variety of production requirements and is designed with recipe-driven management system for quick product changeovers. Optional add-ons like bun seeders, chilled rounder beds, and Accupan flour reclaim systems allow the system to grow with your bakery.

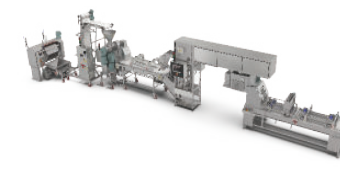
- RollFlex Divider featuring 4, 6, or 8 across pocket configurations
- Produces up to 36,000 buns or rolls per hour and up to 6,000 loaves per hour



APEX COMBOMAT BREAD & BUN SYSTEM

For bakers producing primarily hamburger and hot dog buns, the APEX ComboMat System allows for the flexibility to produce low volumes of tin or pan bread by moulding multiple dough balls together. A built-in dough developer with minimal parts offers durability and minimum dough flow resistance.

- Accumax Divider with 4 or 6 across pocket configurations
- Produces up to 24,000 buns or rolls per hour and up to 3,600 loaves per hour



APEX MINI COMBO BDR SYSTEM

The APEX Mini Combo Bread and Roll System is a universal bread and bun make-up system with flexibility for bakeries that produce lower quantities, bakery test centers, or ingredient labs. It offers the opportunity to produce buns, rolls, and bread on one single setup with the recipe management control system for simple installation and changeover. The efficient design has 40% fewer moving parts for reduced maintenance costs and waste.

- APEX BreadFlex Divider with single or dual port line configurations
- Produces up to 7,200 buns or rolls per hour and up to 1,800 loaves per hour



GLUTEN-FREE AND RYE BREAD

Incorporating AMF's patented FLEX metering pumps, the BreadFlex D3 Divider comes standard with a single auger charging unit and vacuum degassing system to delicately handle slack doughs like gluten-free and Eastern European rye doughs without compressing the mixture. The BreadFlex D3 is capable of processing up to 100 loaves per minute or 3,500 kg per hour of dough.



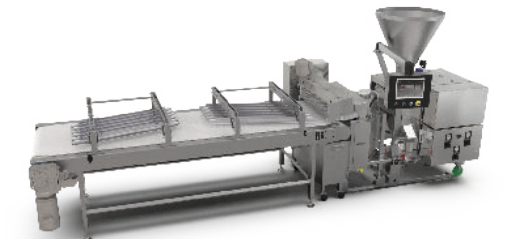
ENGLISH MUFFINS

Through an exclusive partnership with Sugden Ltd., the MuffinFlex Divider and Rounder incorporates proprietary FLEX metering pumps to control throughput with no operator adjustments required. Recipe-controlled dough developer and chilled rounder bed maintain efficiency for consistent dough quality that can produce 6,000 to 26,000 units per hour.



PIZZA

Designed for pizza producers looking to introduce automation into their doughball-making process, the latest AMF Flex extrusion dividing and rounding systems for pizza doughballs deliver consistently with three standard make-up configurations. Dough is divided into individual portions and rounded by a sanitary belt rounder into perfectly portioned doughballs. Direct-deposit dividing solutions are also available for distribution directly into trays for pressed pizza applications. AMF Flex doughball dividing systems are easily integrated with manual tray loading or with AMF's Step Proofers or Spiral Freezers.



TORTILLAS

For flour tortilla production, the AMF Flex Flour Tortilla Divider and Rounder significantly reduces maintenance, increases machine life, and improves operating performance. Its rotary divider is designed for minimal maintenance, and the patented concave rounder bar ensures smooth, nonstop motion. With Flex technology, you can expect unmatched scaling accuracy and long, continuous runs with minimal downtime.

LIFETIME SUPPORT. ANYTIME. ANYWHERE.

AMF's customer care team provides a range of parts, repair, service agreements, and training solutions to empower your bakery teams and keep your production lines running at optimal efficiency for the enduring success of your bakery.

- Reduce Downtime With Service Plans
- Connect in Real Time via VirtualCare
- Access AMFMethod™ Training Tutorials

Contact your regional customer care team:

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Or request support via email with a 24-hour response time during working hours at support@amfbakery.com. Or download the MyAMF Mobile App from your app store to quickly connect with your customer care team and support tools.



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Make-up systems to help your bakery expand for future growth

