



APEX BUN MAKE-UP SYSTEM

From the APEX Series, this high-efficiency bun and roll system offers better product quality and consistency up to 36,000 buns or rolls per hour.



- ▶▶ Bun and Roll Divider
- ▶▶ Bun and Roll Rounder
- ▶▶ Intermediate Proofer
- ▶▶ Sheeter/Moulder/Panner



SCALE BUN AND ROLL PRODUCTION

Designed to meet market demand for emerging consumer markets, the APEX Accupan Bun Make-up System offers a best-value engineering solution for soft bun and roll production. AMF's APEX Series offers simplified automation solutions and value-oriented systems engineered to deliver maximum value and productivity while maintaining AMF's manufacturing excellence.

Featuring the latest electronic and mechanical designs coupled with operating simplicity and the proven performance of AMF's extrusion divider technology, the APEX Accupan improves scaling accuracy and ensures optimal product quality.

KEY BENEFITS:

- ▶▶▶ **Increase profitability** with this best-value, entry-level system operating with 4-across or 6-across pocket configuration to produce up to 36,000 pieces per hour.
- ▶▶▶ **Lower operating costs** with intuitive, user-friendly HMIs and recipe management systems.
- ▶▶▶ **Achieve consistency** and reduce waste with superior scaling accuracy and repeatable product quality for the life of your bakery.
- ▶▶▶ **Improve reliability** with corrosion-resistant, stainless steel eliminating the need for repainting the frame and an easy access frame design with angled surfaces to reduce sanitation costs.

APEX ACCUPAN FEATURES



Stainless steel Accupan or RollFlex Extrusion Divider frame, hopper, feed screw, and developer ensure durability and minimum flow resistance.



Built-in DoFlow degassing system supplies consistent, uniform dough density.



Patented 'quick-clean' dough manifold system with precise flow control diverters and quick clean access for reduced sanitation costs.



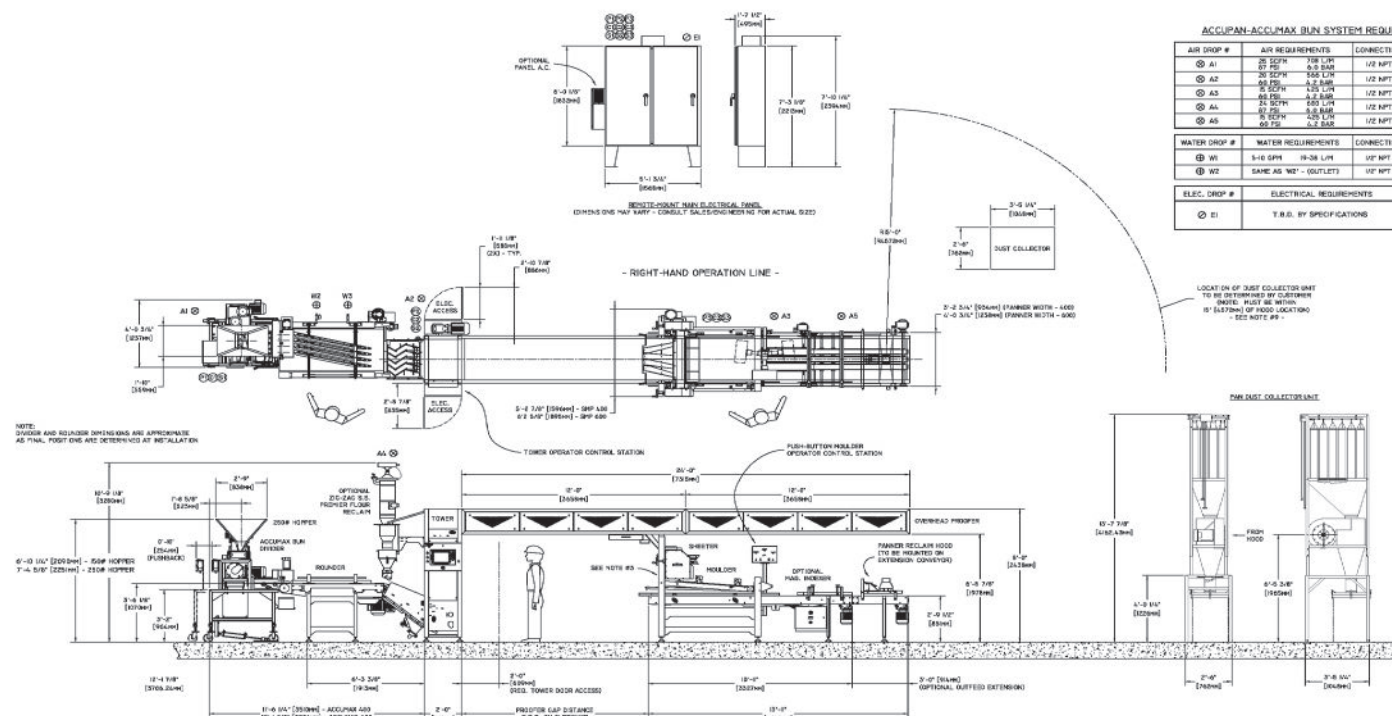
Poly-slick, direct-drive rounder belt and patented spiral tunnel rounder bars provide excellent rounding without dough stickage for simple cleaning.



Pneumatically actuated flour sifter with individual lane blockouts, flapper gate, and flour catch pan with return port for flour recovery integration.



Direct drive intermediate proofer tower with single action flapper gate to control the drop from the proofer to the sheeter for accurate dough ball placement.



Adjustable 6" (152 mm) diameter steel, non-stick sheeter rollers provide precise sheeting and timing. Declined moulder section relieves pan jams and improves panning accuracy.



Rotary action mechanical pan indexer for smooth pan indexing and quick change index bars for easy product changeover.



Simple Allen-Bradley operator control station located on the proofer tower with recipe management of 30 products.



TECHNICAL SPECIFICATIONS

Configuration	Divider Type	Speed Range	Maximum Throughput	Scaling Range
4-Pocket	Accumax or RollFlex	4,800 - 24,000 pph	2,260	25 - 140g
6-Pocket	Accumax or RollFlex	7,200 - 36,000 pph	2,700	25 - 140g
8-Pocket	RollFlex	9,600 - 48,000 pph	2,700	25 - 140 g

* Gearmotors are sized to meet specific production requirements, therefore the divider will be geared to handle a specific range of production.

AVAILABLE OPTIONS

- RollFlex Divider Upgrade
- Stainless Steel Main Enclosure
- Chilled Rounder Bed
- 3" (914 mm) Infeed Pan Conveyor Extension for Hand Feed
- 3" (914 mm) Discharge Pan Conveyor Extension
- UHMW Moulder Board Assemblies
- Pneumatic Pulse Sifter with Linear Motion and Blockouts at Moulder Area
- Pneumatic-driven Hot Dog Gates with PLC Control for 'on-the-fly' Adjustment (required for moulded products)
- Zig-Zag Vacuum Flour Reclaim System
- Pan Dust Collector
- Bun Imprinters
- Pan Shakers
- Non-stop Magnetic Pan Indexer
- Servo Rotary Indexing Gate at Zig-Zag
- Rotary Hot Dog Gate Assembly



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