



HS40 BULK BUN PACKER

Revolutionizing packaging automation for hamburger, hot dog buns, sub rolls and more, the HS40 processes up to 40 packages per minute ensuring unparalleled efficiency without compromising product quality. Engineered for precision, this bulk bun packer enhances package tightness and seal integrity while delivering consistently secure packages that maintain product freshness.



- ▶ Ergonomic, user-friendly and quiet design prioritizes operator comfort and safety
- ▶ Intuitive controls and easy operation reduce downtime and increase productivity
- ▶ Improved accuracy for packaging and sealing delivering consistent, high quality QSR-ready products



VERSATILE BULK BUN PACKAGING FOR RESTAURANT DISTRIBUTION



A low profile, ergonomic frame design improves the operator experience with a conveniently placed menu-driven control panel and easy access safety guarding.



For maximum flexibility, the high speed system manages 8 to 10 individually adjustable lanes to accommodate varying sized products.



With fewer moving parts, the HS40 offers quiet, continuous operation, simple maintenance and minimal downtime.



Delivering consistently tight pillow packages with a high speed 'on the fly' regrouping section, the HS40 provides perfect package configurations.

MAIN COMPONENTS

- ▶ Infeed from cooling conveyors utilizes adjustable lane speed to control product flow
- ▶ Adjustable lane guides receive product from pneumatic slide lift and delivers product to metering section
- ▶ Metering section collates product into number of lanes and rows required using patented individual hold-down per lane and a pneumatically controlled product release gate
- ▶ Slicing section horizontally cuts product via a single or double band slicer or with discs for hinge slicing
- ▶ Regrouping section removes gaps between product after slicing to form a tightly organized pattern with manually adjustable grouping belts for varying product width
- ▶ Impulse cross seal technology uses hot air side sealing for center or double center seal options
- ▶ Independent machine zones are integrated together with one recipe-controlled operator interface



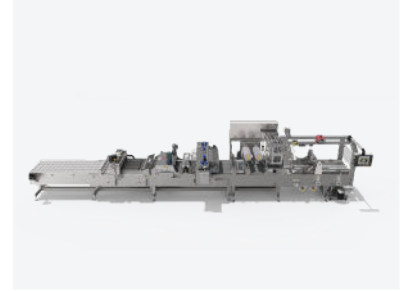
KEY FEATURES



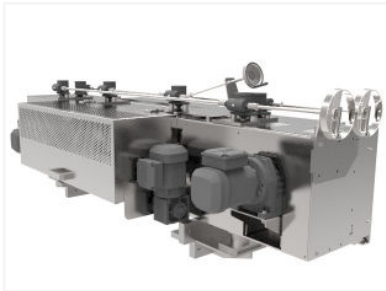
Efficient belt drive side guide provide high speed regrouping of products with smooth product transfer and maximum control.



Impulse cross seal and cut system provides the strongest seal available with precision temperature control while eliminating the high maintenance seal bars and knife for outstanding seal quality.



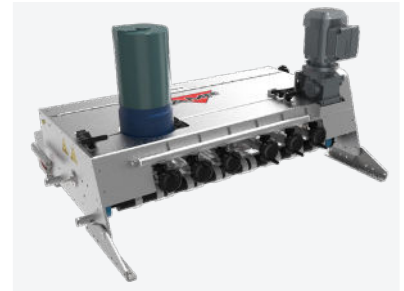
An angular, laser cut steel-it-steel frame design reduces sanitation issues caused by contaminants from shelving with improved durability and a smooth, easy to clean surface.



Close-coupled, independent VFD drives eliminate high maintenance chain and sprocket sequence drives that traditionally run the length of the machine.



Single band slicer is available to cut buns horizontally in a single, uniform cut slicing buns in half. A dual band slicer option is available utilizing two blades to create two parallel cuts in a single pass.



Hinge slicer is available as an option for creating a partial cut on hamburger, hot dog buns, or sub rolls ensuring two halves of the product remain attached.



DELIVERING CONTINUITY AND LONGEVITY OF YOUR PROCESS

Baking requires precision, patience, and care to get it right. The same goes for bakery equipment and bakery automation. For years, AMF Bakery Systems has brought that same level of attention and detail to everything we do. We know that installation and commissioning is just the beginning of a life-long customer care relationship, and that's why AMF is, and always has been, the baking partner of choice.

Our global customer care team provides a wide range of parts, repair, service, and training solutions to empower your bakery teams and keep your production lines running at optimal efficiency. As the first responders we help resolve your production or equipment issues in real-time while reducing downtime and delivering more connected, on-demand care solutions.

AMFMETHOD™ TRAINING AND SUPPORT SOLUTIONS

- ▶ Self-driven, interactive equipment training for improved operator safety
- ▶ On-demand, online training library for initial implementation and ongoing operator training and skills assessment
- ▶ Equipment-specific documentation defines routine sanitation and maintenance procedures
- ▶ Complete library of knowledge articles help empower bakery operators
- ▶ Customized webinars and field tech visits also available with Premium subscription

