



Z Dough Pump

AMF's Z Dough Pump uses a single screw auger with a vacuum system to transfer a uniform stream of dough from mixer to the make-up system. Available in rates up to 20,000 lbs (9,070 kg) of dough per hour.



DESIGN INNOVATIONS

The Z Dough Pump uses a single UHMW screw auger assisted with low air consumption pneumatically operated vacuum generator to gently process a wide variety of dough (bread, bun, roll, tinned bread, and English muffins) into a uniform stream of dough that can be easily transferred to downstream make-up equipment. The Z Dough Pump provides a seamless integration with the AMF mixer, Double Incline Conveyor and Dough Transfer Conveyor.

SANITATION

Heavy-duty stainless steel hopper mounted to a stainless steel tubular frame and a screw auger that is easy to remove, significantly reduces sanitation workload.

SIMPLICITY

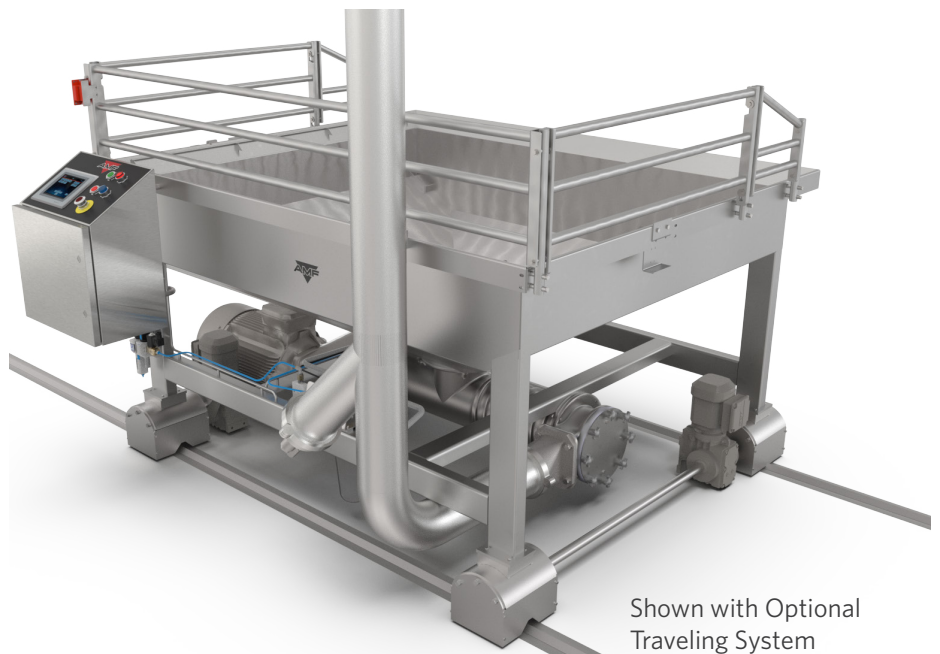
Safe lightweight guarding allows easy access to the hopper and ensures injury-free operation. Stainless steel NEMA 4X machine mount operator console with touchscreen interface for intuitive operation and recipe management. Direct coupled drive eliminates high maintenance sprockets and chains or pulleys and belts.

EFFICIENCY

Single auger designed with vacuum assist feature provides a gentle transfer of dough that minimizes the increase of the dough temperature during the transfer process.

PERFORMANCE

Heavy-duty construction with an integrated control system ensures a consistent stream of dough to the downstream production equipment.



Shown with Optional Traveling System

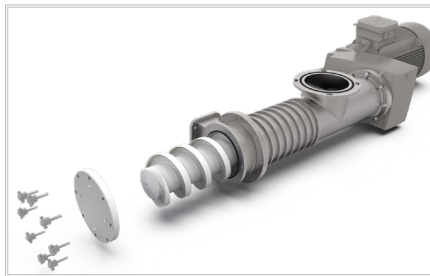
Simple and Efficient Pumping System

OTHER ADVANTAGES

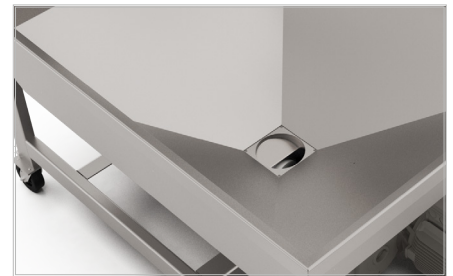
- ▼ Angled hopper walls prevent dough from sticking and reduces water retention.
- ▼ Consistent degassing and throughput achieved by vacuum and pump design.
- ▼ Frame designed to be fully integrated with a dough pipe or a Double Incline Conveyor providing a small and efficient footprint.
- ▼ Large heavy-duty casters for easy mobility.

Other Available Features:

- ▼ Optional dough temperature sensor provides effective and optimal dough temperature monitoring at all times.
- ▼ Optional load cell package provides dough weight feedback to HMI.
- ▼ Optional CIP "Y Pig cleaning system" optimizes stainless steel dough pipe sanitation.
- ▼ Optional motorized lateral traveling system with festoon flat cable kit to service multiple mixers.



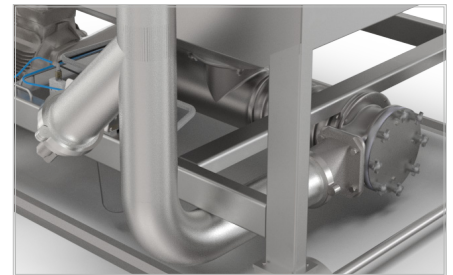
Easy Auger Removable



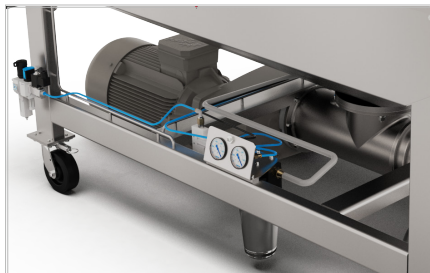
Angled Hopper Walls



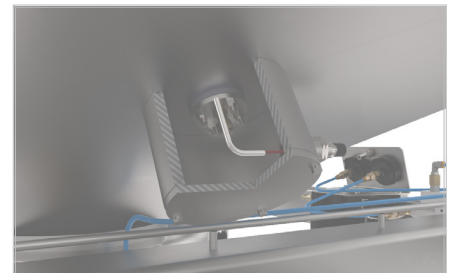
Safe Lightweight Hopper Guarding



Optional Custom Stainless Steel Dough Pipe (shown with optional Y Pig)



Vacuum Loading System



Optional Dough Temperature Sensor

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Automated Dough Distribution Systems provide efficient movement and handling of raw dough to meet the highest production demands.



Moveable Z Dough Pump integrated with Dough Pipe, 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.

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