

AMF

ACCUPAN BUN SYSTEM



Shown With Optional Equipment

- **High Efficiency Technology That Reduces Production Costs and Improves Product Quality and Consistency**
- **Integral Dough Development System for Optimal Performance on a Variety of Products**
- **High Production Speeds - Up to 3,750 Dozen Per Hour**

FEATURES & BENEFITS

Design Innovations

- Extrusion dividers offer the most accurate scaling available with superior product quality
- Hinged spiral tunnel rounder bars with gas spring assist for improved rounding symmetry offering easier access for sanitation and maintenance while eliminating sticking
- Electronic synchronization between the divider and proofer allows accurate timing without high maintenance chain or shaft drives
- Available options for servo rotary gate and non-stop magnetic pan indexing provide precision and durability for high speed production

Design Flexibility

- The Accupan can handle a variety of production requirements with 4 and 6 across configurations
- AMF offers a variety of divider options with the Accupan Bun System, including the KRDIIE extrusion divider with a built-in developer, and the new AccuMax extrusion bun divider for high speed production

ACCUPAN BUN SYSTEM

MECHANICAL FEATURES

- Heavy duty stainless steel frame for durability and corrosion resistance throughout the machine
- Adjustable feet with lagging capability

AccuMax Divider

- Precision scaling, typically +/- 1-2% and no divider oil required
- Patented quarter block system provides quick and simple port blocking
- DoFlow dough charging system for consistent doughs
- Stainless steel metering pump for precise, linear flow control with ultra-low shear peristaltic action
- E-Z flow distribution and scaling manifold features internal flow diverters to precisely balance flow
- Quick clean manifold; quarter block port block-off system for larger rolls
- Rotary cut-off with individual UHMW cut-off knives
- PLC controlled CIP cleaning cycle



AccuMax Divider

KRDIIe Divider

- Precision scaling, typically +/- 1-2% and no divider oil required
- DoFlow dough charging system for consistent doughs
- Precision impeller type stainless steel metering pump for precise dough flow control
- Channeled UHMW manifold with valve control for each port
- Rotary UHMW cut-off knife with four-bar linkage drive design
- PLC controlled CIP cleaning cycle



Patented Quick Clean Manifold

Rounder

- Poly-slick rounder belt
- Hinged rounder bar frame with gas spring assist for easy cleaning and maintenance access
- UHMW spiral tunnel rounder bars
- Direct drive rounder belt
- Cantilevered rounder frame design for quick belt changes
- Independently driven UHMW kicker roller



KRDIIe Divider

Proofer

- UHMW zig-zag board and lane guides
- Pneumatic flapper gate dough ball transfer system
- Pneumatic pulse sifter with linear motion at zig-zag and moulder areas
- Stainless steel flour catch pan with integral zig-zag design that is adaptable to optional automatic flour recycling systems
- Heavy duty proofer trays with stainless steel frame, non-stick analytic plastic snap-in trays
- 12' (3658 mm) or 24' (7315 mm) stretched proofer configuration
- Punched stainless steel proofer side panels
- Hinged catch pans on underside of proofer with safety key latch
- Single action flapper gate controls the drop from the proofer into the sheeter



Hinged Rounder Bars with Gas Spring Assist

Sheeter/Moulder/Panner

- 6" (152 mm) diameter grooved steel sheeter roller
- Adjustable 6" (152 mm) diameter smooth sheeter roller with non-stick coating
- Open design sheeter drive for easy maintenance
- Cantilevered moulder belt fame design for easy belt access
- Synthetic/cotton-topped moulder belt for flour retention and stretch resistance
- Pneumatic driven hot dog gates with PLC control for on-the-fly adjustment
- Rotary pan indexer for smooth pan indexing and quick change index bars for easy product changeover (magnetic indexing is available as an option)



Punched Stainless Steel Side Panels and Hinged Catch Pans



Rotary Pan Indexer



ELECTRICAL FEATURES

The Accupan Bun System is supplied with one NEMA 4 rated operator control station mounted on the side of the tower.

Allen Bradley PanelView Plus 1250 keypad operator interface with alarm messages and recipe management on operator panel to control:

- Divider
- Rounder belt speed
- Rotary gate speed
- Pulse zig-zag flour sifter speed
- Proofer speed
- Sheeter roller speed
- Moulder belt speed
- Pulse moulder sifter speed
- Hot dog gate phasing and speed
- Magnetic pan indexer
- Flour recovery (if so equipped)



Operator Interface Panel

Allen Bradley pushbuttons on operator panel for:

- Two-button start
- Stop/Emergency stop
- MCR reset

Operator station at S/M/P with Allen Bradley button controls for:

- Pan gate control
- Pan indexer Auto/Stop/Jog
- Two-button start
- MCR reset
- Stop/Emergency stop
- Sheeter/moulder belt/pan conveyor speed adjustment with LED readout

NEMA 12 remote enclosure (painted steel) including:

- Main disconnect switch
- Allen Bradley CompactLogix PLC
- Allen Bradley PowerFlex inverters

OPTIONS

Mechanical Options

- Reverse axis rounder
- Chilled rounder bed
- Patented quick clean manifold
- Aluminum spiral tunnel rounder bars with Teflon coating
- Non-stop magnetic pan indexer kit
- Pneumatic rotary gate upgrade
- Servo rotary gate upgrade
- Additional proofer sections
- Mesh cup proofer trays with stainless steel frame
- 3' (914 mm) infeed pan conveyor extension for hand feed
- 3' (914 mm) discharge pan conveyor extension
- UHMW moulder board assemblies
- Twin roll cutter
- Moulder board hoist systems



Zig-Zag Flour Reclaim System

- Zig-zag vacuum flour reclaim system
- Pan dust collector
- Multi-Vac Flour Recycling System
- Magnetic pan pre-indexer conveyor
- Stainless steel proofer support legs
- CE compliant design package
- Roll imprinters
- Pan shakers
- Bun seeders
- Spare parts kit

Electrical Options

- Stainless steel remote electrical enclosure
- Allen Bradley PLC upgrade
- Allen Bradley PanelView upgrade
- Second Allen Bradley PanelView operator interface at moulder
- Panel modem option
- Panel air conditioner in lieu of Exair panel cooler



Magnetic Pan Indexer



Servo Rotary Gate



Pan Dust Collector

SPECIFICATIONS

	Configuration	Divider Type	Speed Range* (pcs/hr.)	Maximum Throughput*	Scaling Range
Accupan AccuMax	4 across 6 across	AccuMax	9,600-30,000 14,400-45,000	6,000-8,000 (lb./hr.) (2722-3629 kg)	7/8-6 oz. (25-170 g)
Accupan KRDIle	4 across 6 across	KRDIle	9,600-27,600 14,400-41,400	5,000-6,000 (lb./hr.) (2268-2722 kg)	7/8-6 oz. (25-170 g)

*Throughput, maximum speed and scaling range are dependent on several factors including dough condition, product configuration and other associated equipment. Gearmotors are sized to meet a specific production range.



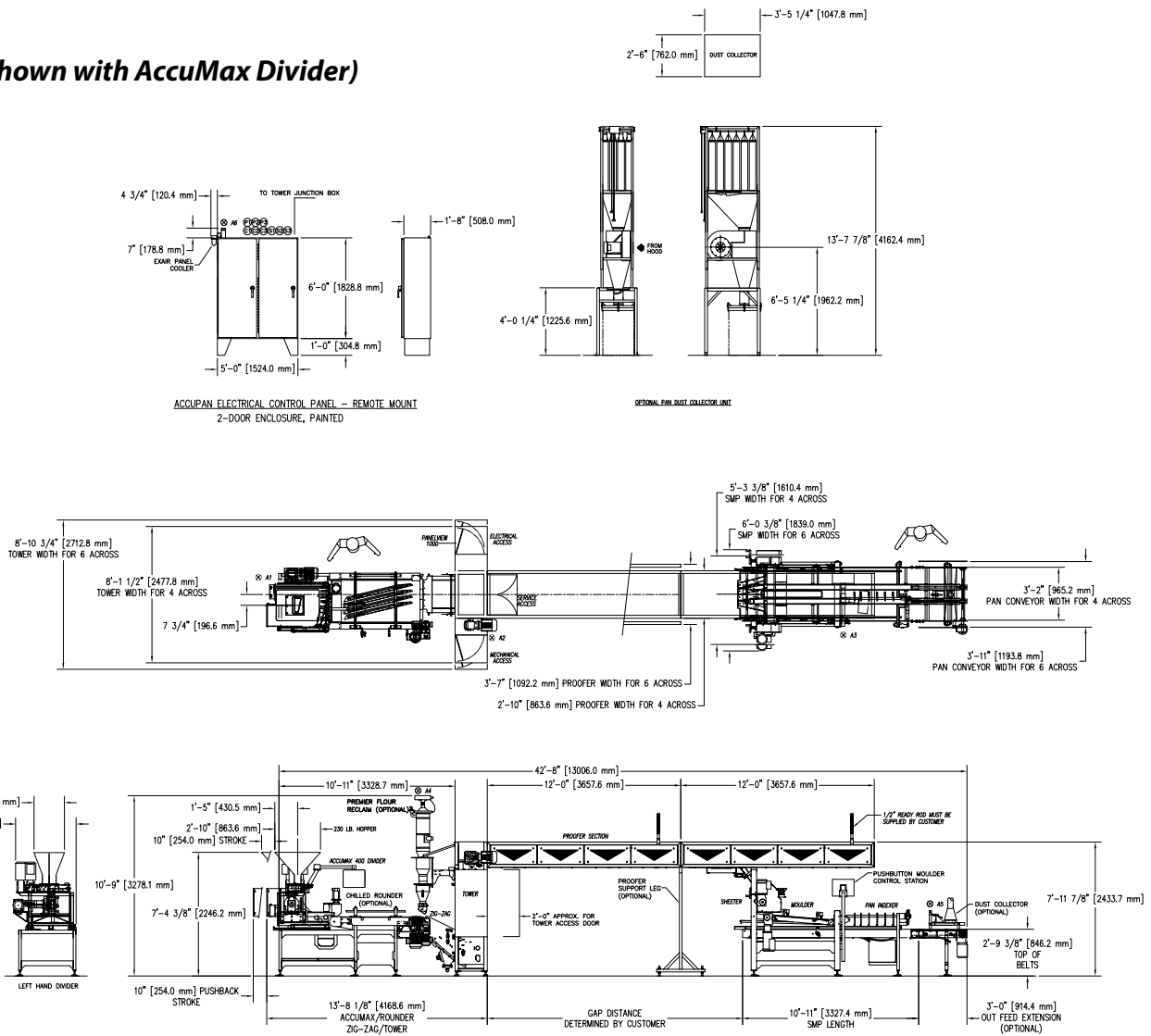
ACCUPAN BUN SYSTEM

DIMENSIONAL DRAWING

AIR DROP #	AIR REQUIREMENTS	CONNECTION	MACHINE
⊗ A1	25 SCFM 87 PSI 708 L/M 6.0 BAR	1/2 NPT	ACCUMAX
⊗ A2	20 SCFM 80 PSI 566 L/M 4.2 BAR	1/2 NPT	TOWER
⊗ A3	15 SCFM 60 PSI 425 L/M 4.2 BAR	1/2 NPT	SMP
⊗ A4	20 SCFM 80 PSI 566 L/M 5.6 BAR	1/2 NPT	FLOUR RECLAIM (OPTIONAL)
⊗ A5	15 SCFM 80 PSI 425 L/M 4.2 BAR	1/2 NPT	FLOUR DUST COLLECTOR (OPTIONAL)
⊗ A6	15 SCFM-MIN. 80 PSI 425 L/M 5.6 BAR 25 SCFM-MAX. 100 PSI 708 L/M 6.0 BAR	1/2 NPT	EXAIR PANEL COOLER

WATER HOOKUP #	COOLANT REQUIREMENTS	CONNECTION	MACHINE
⊕ W1	4-6 GPM 35-40 PSI 18-27 L/M 2.4-2.8 BAR	N/A	ACCUMAX DIVIDER
⊕ W2	5-10 GPM 19-38 L/M	1/2 NPT (IN)	CHILLED ROUNDER (OPTIONAL)
⊕ W3	SAME AS ABOVE	1/2 NPT (OUT)	CHILLED ROUNDER (OPTIONAL)

(Shown with AccuMax Divider)



Headquarters:
 2115 W. Laburnum Ave.
 Richmond, Virginia 23227
Tel: 1-800-225-3771
or 1-804-355-7961
Fax: 1-804-342-9724
sales@amfbakery.com

Europe Office:
 6 The Sidings
 Station Road, Guiseley
 Leeds LS20 8BX, England
Tel: 44-1943-875703
Fax: 44-1943-871806
sales-europe@amfbakery.com

Asia Office:
 Room 15-2, A-Building
 Thunis Dev. Building
 No.11 Hui Xin East St.
 Chaoyang District
 Beijing, China 100029
Tel: 86-10-64823613
Fax: 86-10-64934259
sales-asia@amfbakery.com

FOR MORE INFORMATION PLEASE CALL YOUR ACCOUNT MANAGER OR

1-800-BAKERS-1
www.amfbakery.com

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