

ACCUPAN MINI BUN SYSTEM



Shown With Optional Equipment



- **Designed to Meet the Market Demand for the Requirements of Entry Level Automatic Bun and Roll Producers Around the World**
- **Features the Latest Electronic and Mechanical Designs Coupled with Operating Simplicity and Extrusion Divider Technology**

FEATURES & BENEFITS

Fewer Parts

- 50% fewer parts than the earlier model Pan-O-Mat design resulting in lower maintenance cost and reduced down time
- Direct drive gearmotors eliminate sprockets, chains, and belts for reduced maintenance
- AC controlled variable speed drives eliminate high maintenance variable speed sheaves and reduces set-up time by eliminating the manual hand wheel speed adjustment
- Electronic synchronization between the divider and proofer eliminates the high maintenance chain or shaft drive systems

Superior Frame Design

- Corrosion resistant stainless steel, eliminating the need for repainting the frame
- Easy access frame design with angled surfaces reduces sanitation costs
- Compact, for minimal space requirement

User Friendly Technology

- Easy operation
- Diagnostics system
- "On-the-fly" adjustment capabilities

Designed to Fit Your Production Requirements

- The Accupan APEX Mini is 4 across and can produce up to 14,400 pieces/hour
- Supplied with the latest extrusion divider technology, for improved scaling accuracy and product quality

Expandable Design

- Options can be added to this machine to allow for expansion to 24,000 pieces/hour in the future to allow for growth

ACCUPAN MINI BUN SYSTEM

MECHANICAL FEATURES

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

Model K Divider Head

- 250 lb. (113 kg) capacity stainless steel extension hopper
- New precision machined UHMW hopper with maximum low friction design
- Solid stainless steel drum (no wrap)
- Brass vacuum and pressure shoes
- Static body one-piece pistons with removable brass caps
- Obround piston shaft
- Precision segment gear assembly
- Bronze bearings
- Front drip and rear spray oilers
- Heavy duty air clutch
- Stainless steel rear cover with Schmersal key safety interlock
- Pneumatic gauges on vacuum shoes



Model K Divider Head

Accupan Rounder

- Poly slick rounder belt and patented spiral tunnel rounder bars provide excellent rounding without dough sticking for easy cleaning and maintenance access
- Hinged rounder bar frame with gas spring assist for easy cleaning and maintenance access
- Direct drive rounder belt drive
- Cantilevered rounder frame design for quick belt changes
- Independently controlled UHMW kicker roller



Hinged Rounder Bar with Gas Spring Assist

Accupan Proofer

- Proofer trays with stainless steel frames and snap in proofer cups
- Pneumatic variable speed flour sifter
- UHMW zig-zag board and lane guides
- Stainless steel flour catch pan with integral zig-zag design that is adaptable to optional automatic flour recycling systems
- Pneumatic actuated flapper gate dough ball transfer system
- Single action flapper gate controls the drop from the proofer to the sheeter
- Punched stainless steel proofer side panels



Pneumatic Flapper Gate Transfer

Accupan Sheeter/Moulder/Panner

- Fixed 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 frame design for easy belt access
- Removable stainless steel flour catch pans under the moulder belt
- Synthetic/cotton topped moulder belt for flour retention and stretch resistance
- Rotary pan indexer for smooth pan indexing and quick change index bars for easy product changeover



Rotary Pan Indexer



ELECTRICAL FEATURES

Equipped with one NEMA 4 rated operator control station:

- Tower mounted NEMA 4 rated operator control station on main electrical panel

Analog Control for:

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



User-Friendly
Operator Controls

Allen Bradley pushbuttons are located on both tower and moulder for:

- Two-button start
- Stop
- Emergency stop
- MCR reset
- Manual speed and gate adjustment

NEMA 4 rated machine mounted painted electrical enclosure including:

- Main disconnect switch
- Allen Bradley 5/03 PLC control
- Allen Bradley inverter motor controls

OPTIONS

- Stainless steel panel in lieu of painted
- Chilled rounder bed
- 3' (914 mm) infeed pan conveyor extension for hand feed
- 3' (914 mm) discharge pan conveyor extension
- UHMW moulder board assemblies
- Twin roll cutter
- Pneumatic pulse sifter with linear motion and block-outs at moulder area (required for moulded products)
- 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
- Electric DoFlow
- Roll imprinters
- Pan shakers
- Spare parts kit



Zig-Zag Flour
Reclaim System



Pan Dust Collector

SPECIFICATIONS

	Divider Type	Scaling Range ¹	Speed Range ² (pcs/hr.)
Accupan Mini	K-Head	1 - 5 oz. (28 - 142 g)	4,800-12,000

¹ Range may be increased with special pistons and/or shafts, and knife adjustment

² Depending upon dough condition and dough piece size. Speed may be increased with added options.

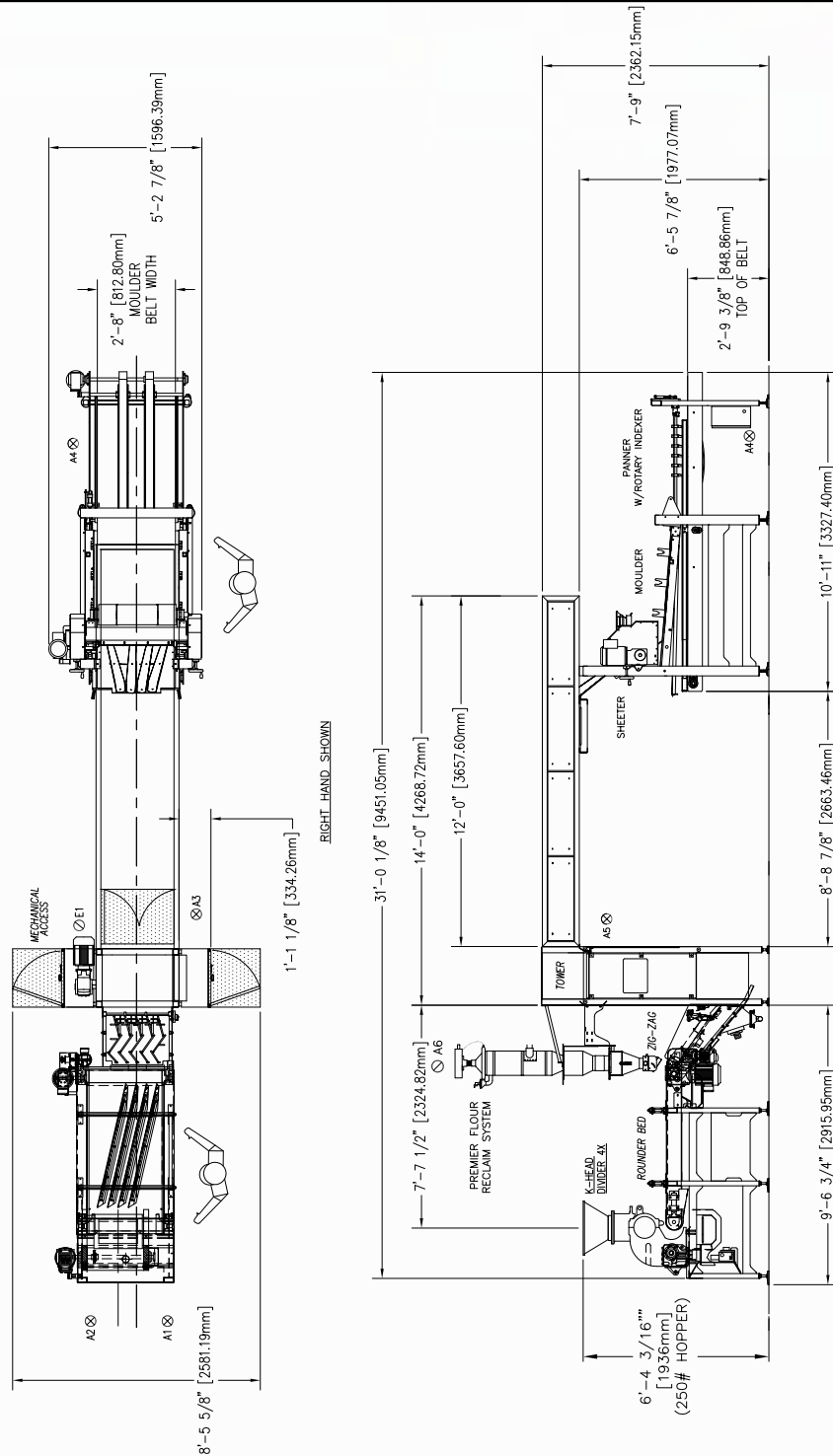
ACCUPAN MINI BUN SYSTEM

DIMENSIONAL DRAWING

ACCUPAN MINI 200 BUN SYSTEM REQUIREMENTS

ELEC. DROP #	ELECTRICAL REQUIREMENTS PER SPECIFICATION	CONNECTION	MACHINE
⊙ E1		N/A	ELECTRICAL PANEL

AIR DROP #	AIR REQUIREMENTS	CONNECTION	MACHINE
⊗ A1	30 SCFM 8.7 PSI 5.8 BAR	1/2 NPT	K-HEAD (Pressure Drop)
⊗ A2	30 SCFM 90 PSI 6.2 BAR	1/2 NPT	(Vacuum Generator)
⊗ A3	60 SCFM 60 PSI 4.2 BAR	1/2 NPT	ACCUPAN TOWER
⊗ A4	15 SCFM 80 PSI 5.5 BAR	1/2 NPT	ACCUPAN SMP
⊗ A5	100 SCFM 100 PSI 7.0 BAR	1/2 NPT	PANEL COOLER
⊗ A6	80 SCFM 80 PSI 5.5 BAR	1/2 NPT	PREMIER RECLAIM



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.