

AMF

ADVANCED DOUGH DIVIDER MULTI-METERING PUMP

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**NOW WITH
NEW VECTOR
TECHNOLOGY**

- **New Vector Technology Improves Scaling, Decreases Dough Shear, and Increases Vacuum System Efficiency**
- **Specifically Designed for High-Speed Bread Lines with Multiple Sheeter/ Moulder/Panners**
- **The Most Efficient Dough Divider Available for Bread and Specialty Doughs**
- **Unmatched Reliability and Scaling Accuracy**
- **High Speed, Up to 390 Loaves Per Minute**

AMF

ADVANCED DOUGH DIVIDER-MMP

FEATURES & BENEFITS

Most Accurate Scaling Available Through Advanced Extrusion Technology

- Increased product yield
- Reduced waste
- Improved product uniformity
- Consistent scaling accuracy over the life of the divider

Reduced Metering Pump Dough Work at Higher Throughputs

- The Multi-Metering Pump features multiple metering pumps that reduce the impeller rpm requirement per pump while maintaining throughput requirements. The result is reduced metering pump dough work at higher throughputs.

Reduced Operating Cost

- No divider oil required with the ADD, which reduces operating and sanitation cost
- Efficient design with few moving parts for reduced maintenance cost
- Rotary drive design provides a service life 3-4 times longer than conventional dividers

Increased Productivity and Flexibility

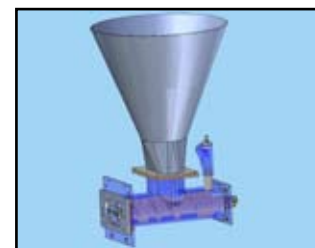
- Increased operating speeds up to 300 cuts per minute can increase hourly production yield
- Wide range of dough piece sizes without downtime for divider modifications
- Long, continuous runs for days at a time without downtime for cleaning or maintenance adjustments can increase profits per unit
- The multi-metering pump design allows the flexibility to quickly and easily turn-off one lane of a multi-lane production line for production variations or downstream maintenance requirements

Improved Automation

- Operator interface-based recipe management system is provided for automated divider setup and downstream equipment setup



Multi-Metering Pump



*New Vector Auger/
Tunnel/Vacuum System*

MECHANICAL FEATURES

- Heavy duty stainless steel frame for durability and corrosion resistance
- Polished stainless steel guards and 500 lb. (227 kg) hopper for easy sanitation
- Precision stainless steel tunnel housing for durability and minimum dough flow resistance
- Dual auger design for gentle dough handling at high throughputs
- Class F insulated Eurodrive gearmotors on augers and metering pump for dependability, long life, and high efficiency
- Multiple 3" (76 mm) diameter metering pumps for precise flow control without back pressure
- Freestanding cut-off manifold/metering pump stand with v-grooved casters for easy mobility for sanitation and maintenance
- Dual or triple UHMW rotary cut-off knives
- Easy access to all operational areas for easy sanitation and maintenance
- Venturi-style vacuum system with vacuum transducer
- Freestanding divider main frame with casters for easy mobility for sanitation and maintenance
- Stainless steel hopper transition with safety interlocked access door
- Pneumatic pushback



Distribution Manifold



Dual Rotary Cut-Off Knives



ELECTRICAL FEATURES

Operator panel is NEMA 4 rated and mounted on a pendant/swivel arm for easy access and includes the following:

- Allen Bradley PanelView 1250 Plus operator interface to control:
 - Auger speed
 - Metering pump speed
 - Alarm messages
 - Product codes
 - Knife speed
 - Downstream equipment
- Allen Bradley push buttons for the following functions:
 - Two-button start
 - Stop/Emergency stop
 - MCR reset

NEMA 12 painted remote electrical enclosure including:

- Main disconnect switch
- System control components
- Cabinet cooler
- Allen Bradley CompactLogix PLC
- Allen Bradley PowerFlex inverters
- Closed-loop pressure control system with pressure transducer

PLC controlled cleaning cycle system for reduced sanitation cost

Vacuum pressure display on operator interface

OPTIONS

Mechanical Options

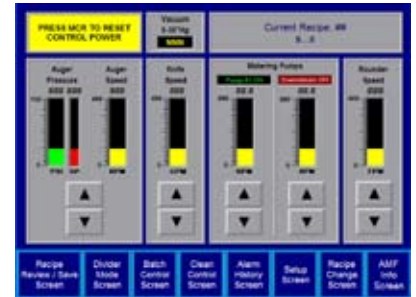
- 1,450 lb. (658 kg) stainless steel dough hopper
- Teflon hopper lining
- Hopper block-off slide
- Change-out nozzles
- Spare parts kit
- Additional machine manuals



Hopper Block-Off Slide

Electrical Options

- Product memory increase
- Operator interface in lieu of Allen Bradley PanelView Plus
- PLC other than Allen Bradley CompactLogix
- Inverter other than Allen Bradley
- Stainless steel panel in lieu of painted
- Panel air conditioner in lieu of Exair panel cooler
- Panel modem for remote diagnostics
- CE confirmed electrical package
- Integrated controls for pump and conveyor system



Available Touchscreen Recipe Controls

SPECIFICATIONS

Model	Maximum Throughput	Scaling Range	Speed Range (max.ppm)	Typical Scaling Accuracy	Approximate Shipping Weight
Dual Cut-off	20,000 lb./hr. (9072 kg/hr.)	9 oz. - 54 oz. (255 g - 1531 g)	260	+/- 1/2%	5,400 lb. (2449 kg)
Triple Cut-off	24,000 lb./hr. (10886 kg/hr.)	9 oz. - 54 oz. (255 g - 1531 g)	390	+/- 1/2%	5,700 lb. (2586 kg)

Electrical Requirements:

Approximate Main Power

- Dual Cut-off: 48 KVA
- Triple Cut-off: 57 KVA

PLC I/O Voltage: 24 VDC in/120 VAC out

Air Requirements: 25 SCFM @ 87 PSIG

Water Requirements:

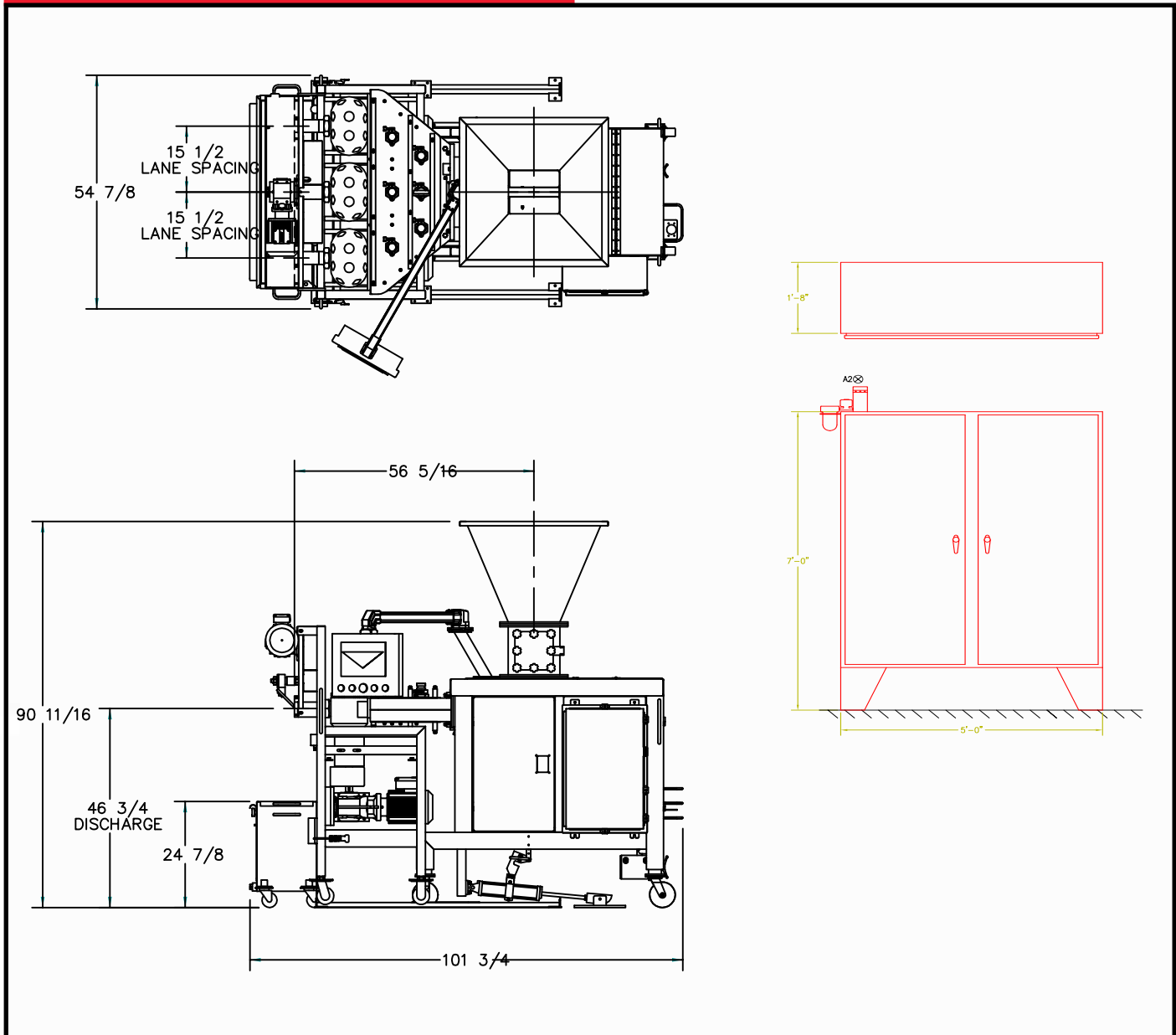
4 to 6 gal./min. at 120°
(15 to 23 L/min. at 49°C) (cleaning only)

Approximate Shipping Dimensions:

Dual and Triple Cut Off: 99" x 248" x 99"
(2510 mm x 6299 mm x 2510 mm)

ADVANCED DOUGH DIVIDER-MMP

DIMENSIONAL DRAWING



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