

# AMF

Packaging - Processing  
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## BREAD BELT ROUNDER



- **Precision Belt Rounding Without Dusting Flour or Doubles**
- **Excellent Rounding Quality for a Wide Range of Dough Piece Sizes and Types**

# AMF

## BREAD BELT ROUNDER

### FEATURES & BENEFITS

#### High Speed Precision Rounding

- Uses an FDA approved poly-slick rounding belt that prevents dough sticking
- Produces higher quantities of precisely rounded dough pieces while virtually eliminating scraps and doubling

#### AMF Compatibility and Versatility

- Compliments the AMF Advanced Dough Divider (ADD) and is easily controlled by the ADD's operator control station
- Efficient design with few moving parts for reduced maintenance cost
- Processes dough pieces ranging from 9 oz. (255 g) to 38 oz. (1077 g)\* in single, dual, and triple channel configurations

#### Heavy-Duty Construction and Efficient Design

- Rigid laser cut stainless steel frame
- Eurodrive gearmotor with AC frequency drive speed control for versatility and reliability
- Increased operating speeds up to 390 cuts per minute can increase your hourly production yield
- Wide range of flexibility to handle multiple dough types, including frozen doughs and pizza crust

\* With optional adjustable curvature bars

### MECHANICAL FEATURES

- Durable stainless steel frame
- "C" frame design for easy rounder belt removal
- Poly-slick rounder belt to prevent dough sticking and belt stretching
- Stainless steel one-piece rounder pulleys designed for consistent belt tracking
- Hinged rounder bars for easy cleaning and maintenance
- Adjustable poly belt scraper with stainless steel catch pan
- Direct drive with class F insulated Eurodrive gearmotor with AC speed control for dependability, long life, and 94% mechanical efficiency
- Grooved UHMW rounder bars sized to meet your specific product range



*Grooved UHMW Rounder Bars*



## OPTIONS

- Chilled rounder bed
- Inverter other than Toshiba
- Adjustable curvature of both height and width of rounding tunnels gives optimum results while accommodating a wide range of dough piece sizes
- S.A.E. tool kit

## SPECIFICATIONS

	Scaling Range	Speed Range (max. pcs/hr.)	Approximate Shipping Weight
Single Channel	9 oz. - 38 oz. (255 g - 1077 g)	12,000	3,100 lb. (1406 kg)
Dual Channel	9 oz. - 38 oz. (255 g - 1077 g)	18,000	3,200 lb. (1452 kg)
Triple Channel	9 oz. - 38 oz. (255 g - 1077 g)	18,000	3,400 lb. (1542 kg)

### Electrical Requirements:

Main Power - 11 KVA

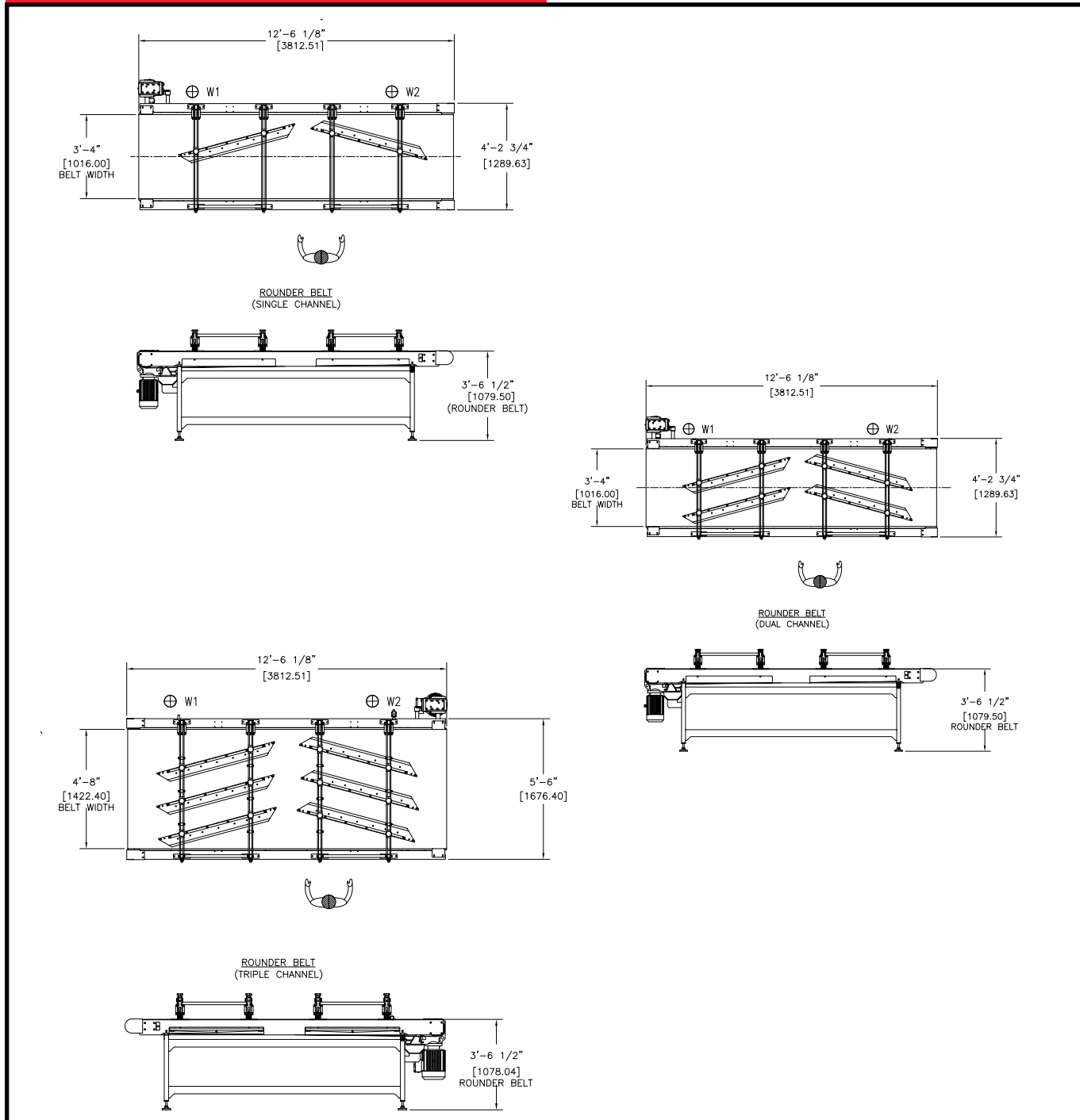
Control Power - 24 VDC/120 VAC

### Approximate Shipping Dimensions:

169" x 68" x 51"

(4293 mm x 1727 mm x 1295 mm)

### DIMENSIONAL DRAWING



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