

K-ROLL PLUS



- **Automatically Divides and Rounds Dough Pieces for Bun, Roll, Frozen Dough and Variety Products**



K-ROLL PLUS

MECHANICAL FEATURES

- Stainless steel drum and piston bores provide longer life and more sanitary dividing operation
- Static body pistons allow piston bore cleaning without removing the piston
- Front and rear oiler systems that prevent dough sticking
- Dual oil pump system
- Static body pistons with obround operating shaft and 2 1/2" (64 mm) diameter brass piston caps
- Monofilament cut-off lines
- Venturi vacuum system
- Low friction designed hopper
- 5 HP independent gear motor drive with Toshiba inverter speed control for the K-Head
- 5 HP independent gear motor drive with Toshiba inverter speed control for the rounder
- Includes all required safety interlocks, E-stops, warning bells and warning rotating beacons
- Heavy-duty stainless steel uniframe
- Poly slick rounder belt
- Tivar spiral tunnel rounder bars with the flex foot design in a variety of sizes offers optimal rounding
- Adjustable kicker roller with variable speed for smooth transfer for any dough ball at any speed (independent driven)

ELECTRICAL FEATURES

Remote NEMA 12 Painted Panel Contains:

- Allen Bradley PLC
- AC inverters
- Main disconnect switch

Machine Mounted Operator Control Station Includes:

- Allen Bradley PanelView 300 Operator Interface

- Push buttons for:
 - Start
 - Stop/Emergency stop
 - MCR reset
- Includes all required safety interlocks, E-stops, warning bells and warning rotating beacons



OPTIONS

- Air clutch option for divider
- Oil mist collector
- Hopper block-off system
- Right hand controls
- Raised frame option for muffin production
- 2" (51 mm) diameter pistons in place of the standard 2-1/2" (64 mm) diameter - scaling range of 7/8 oz. to 3 oz. (25 g to 85 g)
- Round operating shaft in place of the standard obround - for scaling above 5 oz. (142 g)
- 250 lb. (113 kg) stainless steel hopper
- 500 lb. (226 kg) stainless steel hopper
- Independent driven pneumatic flour sifter
- PLC other than standard
- Inverters other than standard
- Chilled rounder bed
- Zig-zag rotary gate assembly
- Additional machine manuals
- Recommended spare parts kit

SPECIFICATIONS

Model	Minimum Speed*	Maximum Speed*	Speed Range** (Per Piece)	Approximate Shipping Dimensions	Approximate Shipping Weight
	(Pieces Per Hour)				
K-Roll Plus 400	9,600	24,000	1 oz. - 5 oz. (28 g - 141 g)	132" x 60" x 72" (3353 mm x 1524 mm x 1829 mm)	4,400 lb. (1996 kg)
K-Roll Plus 600	14,400	36,000	1 oz. - 5 oz. (28 g - 141 g)	132" x 72" x 72" (3353 mm x 1829 mm x 1829 mm)	4,640 lb. (2105 kg)

* Speed minimums and maximums will vary based on dough piece size

** Scaling range can be increased with optional pistons and operating shafts

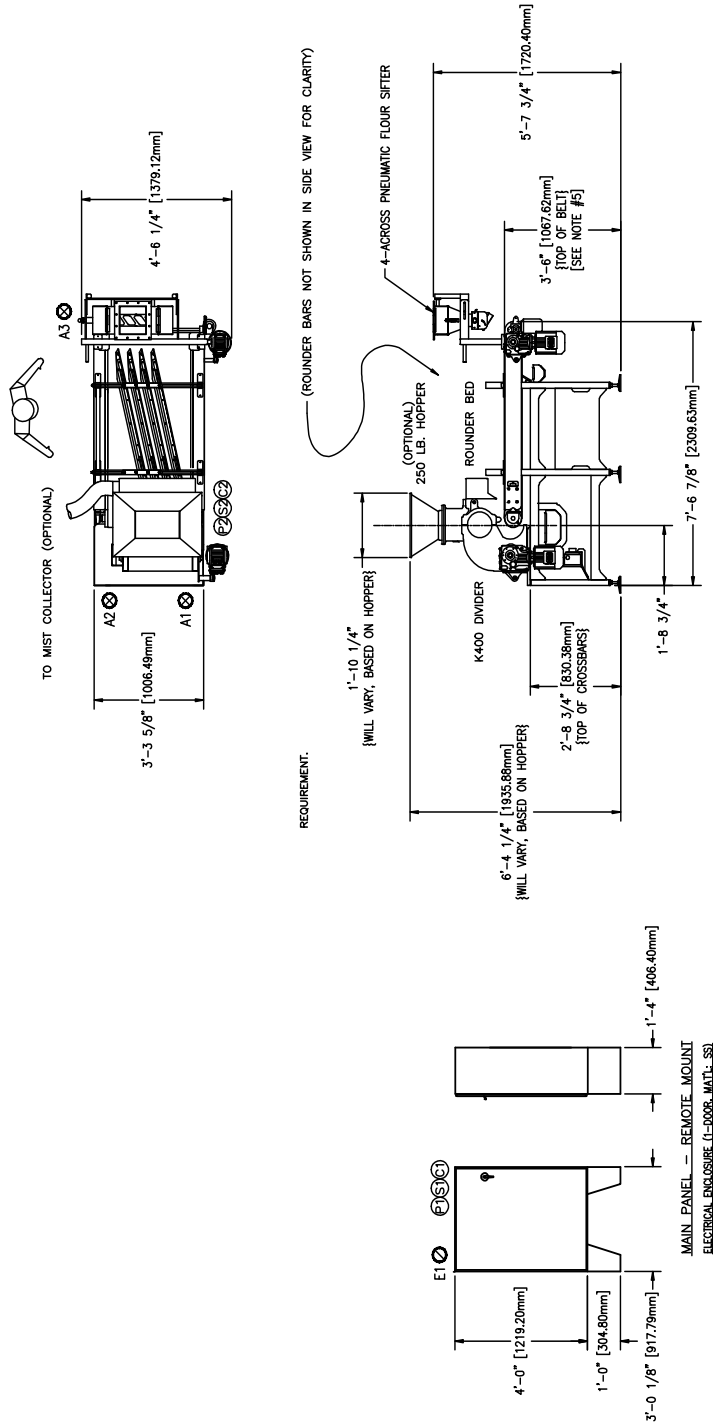
Electrical Requirements:

Air Requirement: 25 SCFM @ 90 PSIG

Approximate Main Power: 18.9 KVA

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

DIMENSIONAL DRAWING



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