

KRD11e ROLL DIVIDER



- **Extrusion Divider Technology With Built-In Developer**
- **Direct Replacement for K-Head Dividers**



KRDIIe ROLL DIVIDER

FEATURES & BENEFITS

Superior Scaling Accuracy with Extrusion Technology

- Significantly more accurate scaling capabilities than a conventional K-Head divider
- Consistent scaling accuracy over the life of the divider - 15 years or more, with proper maintenance

Reduced Operating Cost

- No divider oil required, which reduces operating and sanitation costs
- Efficient design with significantly fewer moving parts than a K-Head for reduced maintenance cost
- Rotary drive design provides a service life that is 3-4 times longer than a K-Head - in addition, it provides a low operating noise level (under 80 dB).

Increased Productivity and Flexibility

- Increased operating speeds up to 115 cuts per minute can increase hourly production yield
- Long, continuous runs for days at a time without downtime for cleaning or maintenance adjustments can increase profits per unit
- A built-in developer system provides additional production flexibility to optimize quality on a wide variety of products and helps with production variability

Improved Automation

- An operator interfaced-based recipe management system is provided for automated divider set-up
- An electronic synchronization systems that is tied into the Pan-O-Mat allows the KRDIIe recipe management system to automate the set-up of the Pan-O-Mat as well

MECHANICAL FEATURES

- Patented quick clean manifold
- Heavy-duty stainless steel frame for durability and corrosion resistance
- Polished stainless steel guards and 100 lb. (45 kg) hopper for easy sanitation
- Stainless steel DoFlow housing for durability and minimum dough flow resistance
- All drives are direct coupled, no chains or pulleys
- All drives are Class F insulated Eurodrive
- Integral dough developer
- Gearmotors including developer, feed screw, metering pump, cut-off knife and proofer drive for dependability, long knife, and 94% mechanical efficiency
- 3" (76 mm) metering pump for precise flow control
- Patented UHMW free-flow for even dough distribution
- Patented diaphragm valves with position indicators
- UHMW cut-off knife with linear cutting motion with smooth radial release to the rounder belt
- Easy access to all operational areas facilitates sanitation and maintenance
- Manual divider pushback for easy maintenance and sanitation access to the cut-off area
- Venturi-style vacuum system with vacuum transducer

ELECTRICAL FEATURES

Operator panel includes the following:

- Allen Bradley PanelView Plus keypad operator interface to control:
 - Developer speed
 - Feed screw speed
 - Metering pump speed
 - Vacuum pressure
 - Alarm messages
 - Product codes
- Allen Bradley pushbuttons for:
 - Two-button start
 - Stop/Emergency stop
 - MCR reset
- NEMA 12 remote electrical enclosure (painted steel) including:
 - Main disconnect switch
 - Allen Bradley CompactLogix PLC
 - Allen Bradley PowerFlex inverters
- Closed loop pressure control system with pressure transducer
- PLC controlled clean-in-place system for reduced sanitation cost
- Electronic proofer synchronization kit with proofer drive

OPTIONS

Mechanical Options

- Extrusion type non-stick rounder belt
- Spiral tunnel rounder bars
- Hinged rounder bar lift kit
- Pneumatic divider pushback option
- Rounder AC speed control package
- 250 lb. (113 kg) hopper in lieu of standard
- Stainless steel chilled rounder bed
- Pneumatic "pulse" flour sifter kit to integrate with flour recovery system
- Zig-zag rotary gate kit
- Magnetic pan indexer with integral recipe management
- Additional machine manuals
- Spare parts kit

Electrical Options

- Swivel arm-mounted, NEMA-4 rated operator panel
- Allen Bradley PLC upgrade
- Stainless steel remote electrical panel in lieu of painted
- Panel modem for remote diagnostics
- CE confirmed electrical package
- Inverters in lieu of Allen Bradley PowerFlex
- Operator interface in lieu of Allen Bradley PanelView Plus

SPECIFICATIONS

Model	Maximum Throughput Range	Scaling Range*	Speed Range	Approximate Shipping Dimensions	Approximate Shipping Weight
KRDIIe 400	5,000 lb./hr. (2268 kg/hr.)	7/8 oz. to 6 oz. (25 g to 170 g)	80 - 460 cpm	84" x 72" x 70" (2134mm x 1829mm x 1778mm)	3,100 lb. (1406 kg)
Electrical Panel				48" x 84" x 24" (1219mm x 2134mm x 610mm)	
KRDIIe 600	6,000 lb./hr. (2722 kg/hr.)	7/8 oz. to 6 oz. (25 g to 170 g)	80 - 690 cpm	84" x 72" x 70" (2134mm x 1829mm x 1778mm)	3200 lb. (1452 kg)
Electrical Panel				48" x 84" x 24" (1219mm x 2134mm x 610mm)	

* Range may be increased with special cut-off manifolds

Electrical Requirements:

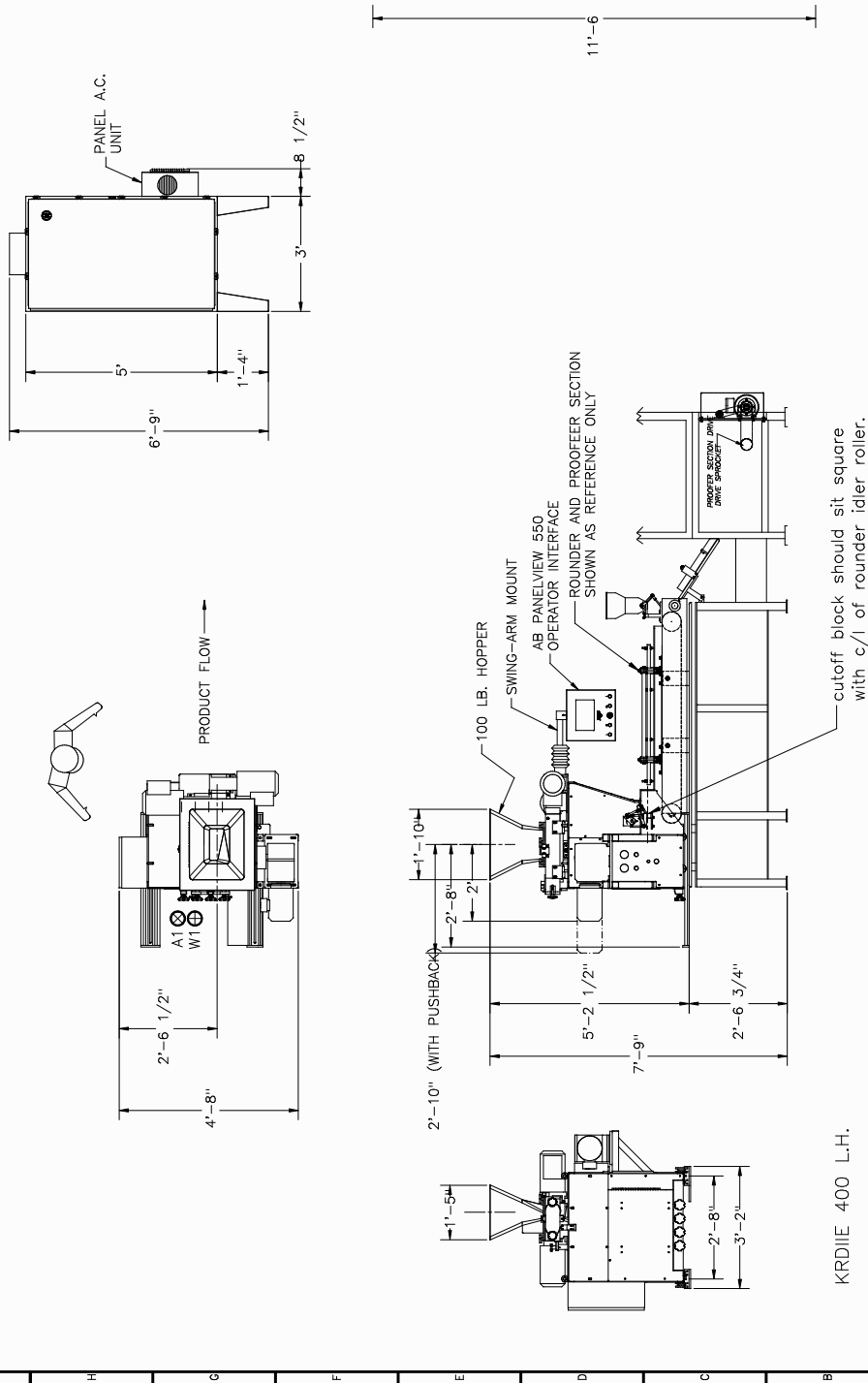
Approximate Main Power: 23KVA

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

Air Requirement: 15 SCFM @ 80 PSIG

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DIMENSIONAL DRAWING



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