

# AMF

## SERIES IV "Z" DOUGH PUMP



*Shown With Optional Lateral Traveling System  
and Pump Mounted Operator Control Station*

- **Simple, Efficient Pumping System for All Types of Dough**
- **Available for All Sizes and Types of Horizontal Mixers**
- **Lowest Cost Pump, 20+ Years of Service**

### FEATURES & BENEFITS

#### Unparalleled Reliability

- The screw on the Series IV "Z" Dough Pump is designed for easy removal/installation and prevents foreign object damage
- Efficient design with reduced parts count virtually eliminates downtime

#### Improved Scaling and Make-up

- Consistent degassing and throughput is achieved by applying vacuum at the rear of the pump inlet
- Gentle, single-screw action provides greater

scaling accuracy and improves machinability for all yeast-raised products

#### Sanitary Design

- The BISSC compliant guardless safety/minimal framework design speeds clean-up and reduces labor

## SERIES IV "Z" DOUGH PUMP

### MECHANICAL FEATURES

- Stainless steel pipe manifold outlet
- Stainless steel frame and hopper
- Hopper reinforcement brace on large capacity units
- Large casters for easy mobility
- Nord gearmotor with direct auger drive
- Single screw auger design with vacuum assist
- Vacuum loading system and small hopper opening that minimizes dough temperature increase
- Vertical wall hopper design prevents dough sticking in the hopper
- Direct coupled drive eliminates high maintenance pulleys and belts or sprocket chains



*Direct Drive*



*Single Screw Auger  
Design with Vacuum Assist*

### ELECTRICAL FEATURES

- NEMA 12 remote enclosure, ANSI 61, gray polyester powder coat finish
- Operator controls mounted in the door of the remote enclosure and include:
  - Allen Bradley PanelView 300
  - Two-button start
  - Stop
  - Emergency stop
  - MCR reset
  - Pump speed
  - Auger speed meter
  - Inverter fault indicator
  - E-stop indicator
- Inverter drive
- Allen Bradley Micrologix 1200 PLC
- Main disconnect switch
- Machine mounted stainless steel junction box



*Remote Enclosure With Operator Controls*

### MECHANICAL OPTIONS

- Level control device with mounting bracket
- Dough thermometer option
- 5" (127 mm) diameter discharge pipe in lieu of standard\*
- Stainless steel pipe systems\*
- CIP "Pig" system
- Driven trolley system between two mixers
- Spare parts kit

\* AMF recommends that pipe length be restricted to 10' (3048 mm) with a maximum of two elbows. Pipe lengths in excess of 10' (3048 mm) or more than two elbows will result in a significant maximum throughput reduction and have potential damaging effects to the quality of the final product. AMF recommends that dough conveyors be used where possible for optimum dough pump performance.



## ELECTRICAL OPTIONS

- PLC other than standard
- Inverter other than standard
- PLC upgrade for conveyor control from pump
- Remote cleaning starter box
- Quick disconnect power plug assembly
- Pump mounted operator control box option
- CE electrical package
- Stainless steel remote electrical panel in lieu of painted steel



Optional Pump Mounted Station

## SPECIFICATIONS

Model	Rated Capacity*	Length**	Width**	Height**	Approximate Shipping Weight
ZDP 8	800 lb. (363 kg)	60" (1524 mm)	36" (914 mm)	32" (813 mm)	1,800 lb. (816 kg)
ZDP 10	1,000 lb. (454 kg)	60" (1524 mm)	42" (1067 mm)	35" (889 mm)	1,900 lb. (862 kg)
ZDP 13	1,300 lb. (590 kg)	60" (1524 mm)	42" (1067 mm)	36" (914 mm)	2,000 lb. (907 kg)
ZDP 16	1,600 lb. (726 kg)	72" (1829 mm)	48" (1219 mm)	36.50" (927 mm)	2,070 lb. (939 kg)
ZDP 20	2,000 lb. (907 kg)	72" (1829 mm)	48" (1219 mm)	40" (1016 mm)	2,200 lb. (998 kg)
ZDP 24	2,400 lb. (1089 kg)	72" (1829 mm)	48" (1219 mm)	42.50" (1080 mm)	2,400 lb. (1089 kg)
ZDP 28	2800 lb. (1270 kg)	78" (1981 mm)	54" (1372 mm)	42.50" (1080 mm)	2,450 lb. (1111 kg)
ZDP 32	3,200 lb. (1452 kg)	84" (2134 mm)	60" (1524 mm)	44.50" (1131 mm)	2,500 lb. (1134 kg)

\* Rated capacity at 69 lb./ft<sup>3</sup> -- smaller pumps available upon request

\*\* See drawing on back cover. Custom sizes available.

<b>Electrical Requirements:</b>	
Approximate Main Power	
5 HP	5 KVA
7.5 HP	12 KVA
10 HP	15 KVA
15 HP	22 KVA
20 HP	28 KVA
25 HP	33 KVA
30 HP	41 KVA

**Air Requirements:** 25 SCFM @ 87 PSIG

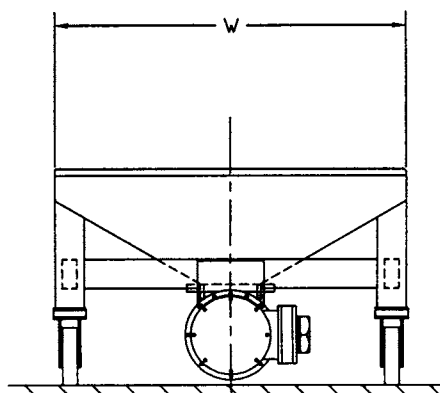
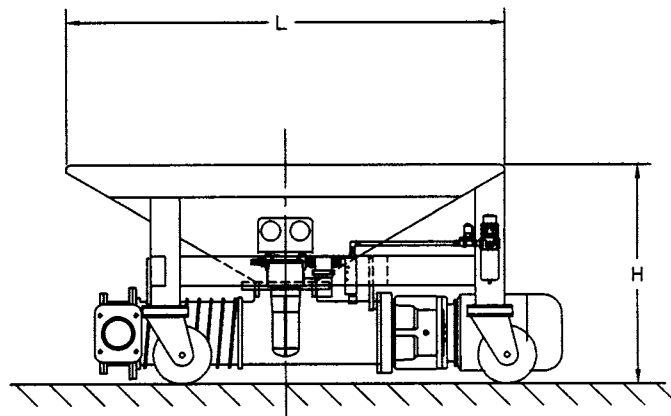
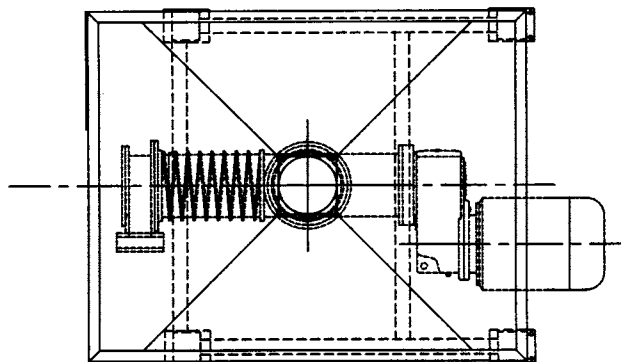
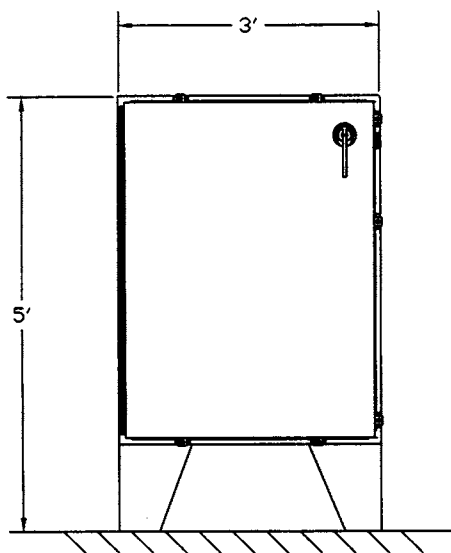
Drive (HP)	Maximum Throughput*
5	3,000 lb./hr. (1361 kg)
7.5	5,000 lb./hr. (2268 kg)
10	6,500 lb./hr. (3175 kg)
15	10,000 lb./hr. (4536 kg)
20	13,000 lb./hr. (5670 kg)
25	16,500 lb./hr. (8165 kg)
30	20,000 lb./hr. (9072 kg)

\* May be reduced when handling unusually stiff doughs or restrictive pipe manifold systems

### DIMENSIONAL DRAWING

NOTES:

1. 8DP7.5 PUMP SHOWN
2. LH PUMP SHOWN



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