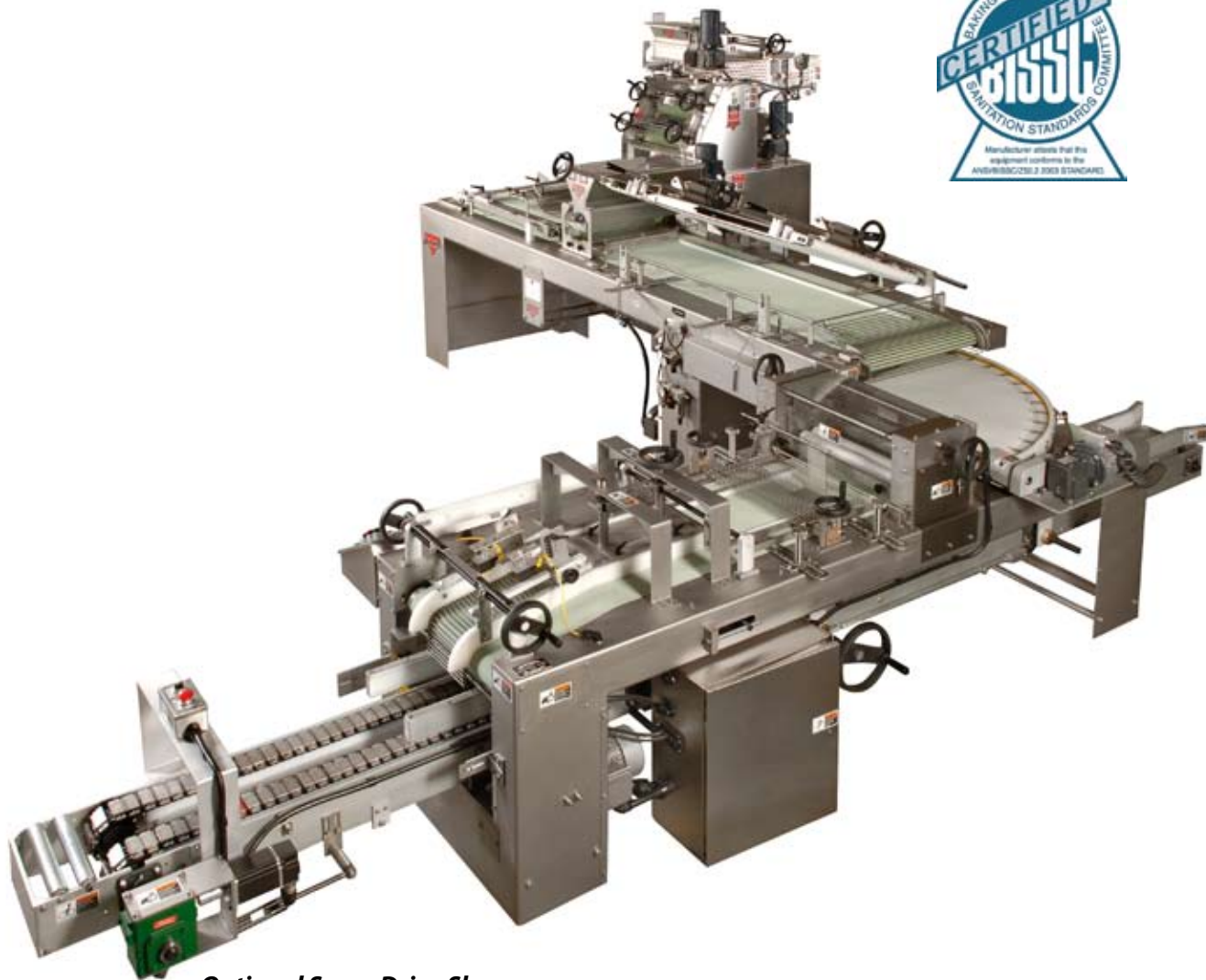


# AMF

## TEND'R KURL SHEETER/MOULDER/PANNER



*Optional Servo Drive Shown*

- **6 oz. to 36 oz. (170 g to 1021 g) 7" to 19" (178 mm to 483 mm) loaf size**
- **Reliable Performance**

## TEND'R KURL SHEETER/MOULDER/PANNER

### MECHANICAL FEATURES

#### Sheeter Section

- Special slanted infeed conveyor belt 12" (305 mm) wide with Teflon coated dough guides and adjustable flattener roller
- Lexan infeed conveyor guard assembly with safety switches
- Two DC variable speed, removable rotary flour sifters with automatic cut-off
- Adjustable sheeting rolls 17" (432 mm) wide
- Top sheeting roll is grooved to prevent dough hesitation
- Sheeting rolls driven by 2 HP motor
- Baked Teflon coated sheeting roll scrapers
- Sheeter belt 16" (406 mm) wide SP93F polyteck endless
- Lexan guard over sheeting rolls with safety switches
- Stainless steel side covers with safety switches
- Adjustable legs
- Stainless steel sliding catch pan

#### Moulder Section

- High speed transfer conveyor with delrin transfer plate, 25" (635 mm) wide belt, adjustable stainless plow and curling mat
- One DC variable speed stainless steel removable rotary flour sifter with automatic shut off
- Polyteck SP93F moulding belt 28" (711 mm) wide
- Two complete sets of insert style UHMW dough guides with stainless steel baking and numeric graduation
- Adjustable stainless steel pressure board with 28" (711 mm) motorized belt adjustable at both ends with floating action
- Retractable dough curve with UHMW design (to be used for all degrees)
- Stainless steel sliding catch pan

#### Panner Section

- First curling belt is variable speed
- Second curling belt is fixed speed
- First and second belt are polyteck SP93F 20" (508 mm) wide
- Complete set of curler rollers
- Stainless steel curling chains with adjustable UHMW dough guides
- Adjustable stainless steel pressure board with UHMW dough guides
- Slanted outfeed discharge with stainless steel easily interchangeable sanigrad drop chain with manual adjustable UHMW dough guide and detection device for product and double dough pieces
- Panning infeed conveyor with dual strand plastic table top chain
- Panning outfeed conveyor with magnetic pan indexer (chain type) with clutch and brake driven system and SLC processor or magnetic pan indexer (belt type) with self start drive system and SLC processor



*Retractable Dough Curve  
With UHMW Design*



## ELECTRICAL FEATURES

NEMA remote control panel with the following:

- Allen Bradley starters
- DC controls for flour dusters
- Main disconnect switch
- Relays, terminal block, wiring

NEMA 4 operator panel mounted to moulder frame with the following:

- Allen Bradley pushbuttons and indicating lights
- Potentiometers for flour sifters
- Safeties
- Emergency stop

## MECHANICAL OPTIONS

### Sheeter

- Doughball spacer
- Sheeter, moulder and curler equipped with timing belt in lieu of sprocket and chain
- 3 sets of sheeting rollers

### Moulder

- UHMW inserts style ½" (13 mm) or 1 ¼" (31 mm) available
- Pressure board with air operated lifting device

### Panner

- Magnetic pan indexer with servo motor (chain or belt type)



*Doughball Spacer*

## ELECTRICAL OPTIONS

### Sheeter

- AC inverters on sheeting rolls
- AC inverters on sheeter belt

### Moulder

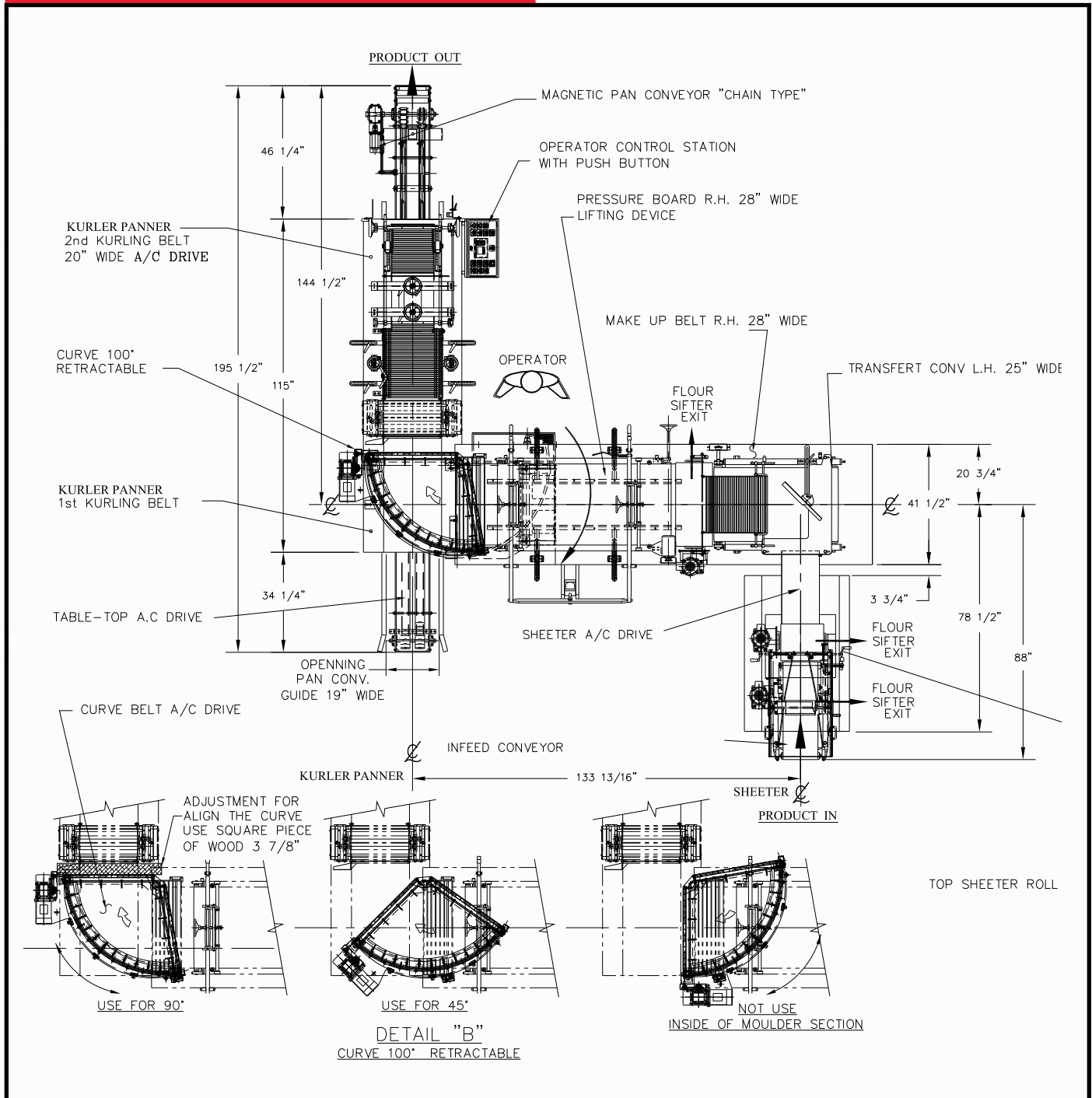
- AC inverters on moulder make-up belt
- AC inverters on transfer conveyor assembly
- AC inverters on flour sifters

### Panner

- AC inverters on second curler belt
- Remote, combined master control panel for multiple Tend'r Kurl units

## TEND'R KURL SHEETER/MOULDER/PANNER

### DIMENSIONAL DRAWING



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