



HIGH SPEED BUN DIVIDER



- **Extrusion Divider Designed for High Speed Bun Production**
- **Most Accurate Scaling Available**

Features & Benefits

Most Accurate Scaling available through advanced extrusion technology

- Increased product yield
- Reduced waste
- Improved product uniformity
- Consistent scaling accuracy over the life of the divider - 15 years or more*

Reduced Operating Cost

- No divider oil required with the HBD, which reduces operating and sanitation cost
- Efficient design with few moving parts for reduced maintenance cost
- Rotary drive design provides a service life 3-4 times that of conventional dividers

Increased Productivity and Flexibility

- Increased operating speeds up to 135 cuts per minute can increase your hourly production yield
- Long, continuous runs for days at a time without downtime for cleaning or maintenance adjustments can increase profits per unit

Improved Automation

- Operator interface-based recipe management system is provided for automated divider setup
- Electronic synchronization system is tied into the Pan-O-Mat, allowing the HBD recipe management system to automate the setup of the Pan-O-Mat as well

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Mechanical Features

- Designed and manufactured in accordance with BISSC standards
- Heavy duty stainless steel frame for durability and corrosion resistance
- Polished stainless steel guards and 500 lb. hopper for easy sanitation
- Precision stainless steel tunnel housing for durability and minimum dough flow resistance
- Dual auger design for gentle dough handling at high throughputs
- All drives are Class F insulated Eurodrive Gearmotors including augers, metering pump, cut-off knife and proofer drive for dependability, long life, and 94% mechanical efficiency
- 3" metering pump for precise flow control
- Patented UHMW free-flow manifold for even dough distribution
- Patented diaphragm valves with position indicators for minimum resistance and maximum flow control
- UHMW Rotary cut-off knife
- Easy access to all operational areas for easy sanitation and maintenance
- Venturi-style vacuum system with vacuum transducer
- Freestanding with casters for easy mobility for sanitation and maintenance

Electrical Features

Operator panel is NEMA 4 rated and mounted on a swivel arm for easy access

Operator Panel includes the following:

- Allen Bradley 600C keypad operator interface to control:
 - Auger speed
 - Metering pump speed
 - Vacuum Pressure
 - Alarm messages
 - Product codes
- Allen Bradley push-buttons for:
 - Two-button start
 - Stop / Emergency stop
 - Master relay control
- NEMA 4 stainless steel machine mounted electrical enclosure including:
 - Main disconnect switch
 - Full voltage magnetic NEMA rated starters

Allen Bradley 5/03 PLC

Toshiba Inverters

Schmersal key safety switches

Closed loop pressure control system with pressure transducer

PLC controlled cleaning cycle system for reduced sanitation cost

Electronic proofer synchronization kit with proofer drive



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Options

- Allen Bradley 5/04 PLC Upgrade
- Painted remote electrical panel in lieu of machine mounted
- Stainless steel remote electrical panel in lieu of machine mounted
- Panel air conditioner in lieu of Exair panel cooler
- Panel modem for remote diagnostics
- CE confirmed electrical package
- Inverters in lieu of Toshiba
- Operator interface in lieu of Allen Bradley 600C
- Automatic divider pushback
- Extrusion type nonstick rounder belt
- 300 lb. stainless steel hopper in lieu of 500 lb.
- Spiral Tunnel Rounder Bars
- Hinged rounder bar lift kit
- Rounder AC speed control package
- Product memory increase
- Integrated controls for pump and conveyor system
- Chilled rounder bed option
- 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
- Tool kit
- Spare parts kit

Specifications

	Maximum Throughput / hr. ¹	Scaling Range ²	Speed Range (cuts / min.) ¹	Typical Scaling Accuracy	Approx. Shipping Weight
HBD 400	7,500 lbs. (3402 kg)	7/8 oz. - 6 oz. (24.8 g - 170 g)	160 - 540	+/-1%	4,000 lbs. (1814 kg)
HBD 600	11,000 lbs. (4989 kg)	7/8 oz. - 6 oz. (24.8 g - 170 g)	240 - 810	+/-1%	4,100 lbs. (1860 kg)
HBD 800	15,000 lbs. (6804 kg)	7/8 oz. - 6 oz. (24.8 g - 170 g)	320 - 1080	+/-1%	4,200 lbs. (1905 kg)

Electrical Requirements

Approximate Main Power - 23 Kva
 Control Power - 24 VDC / 120 volts
 Air Requirements - 25 scfm at 87 psig
 Water requirements - 4 to 6 gal./min. at 120° (cleaning only)

Approximate Dimensions

99" x 57" x 80"
 (2514 mm x 1448 mm x 2032 mm)

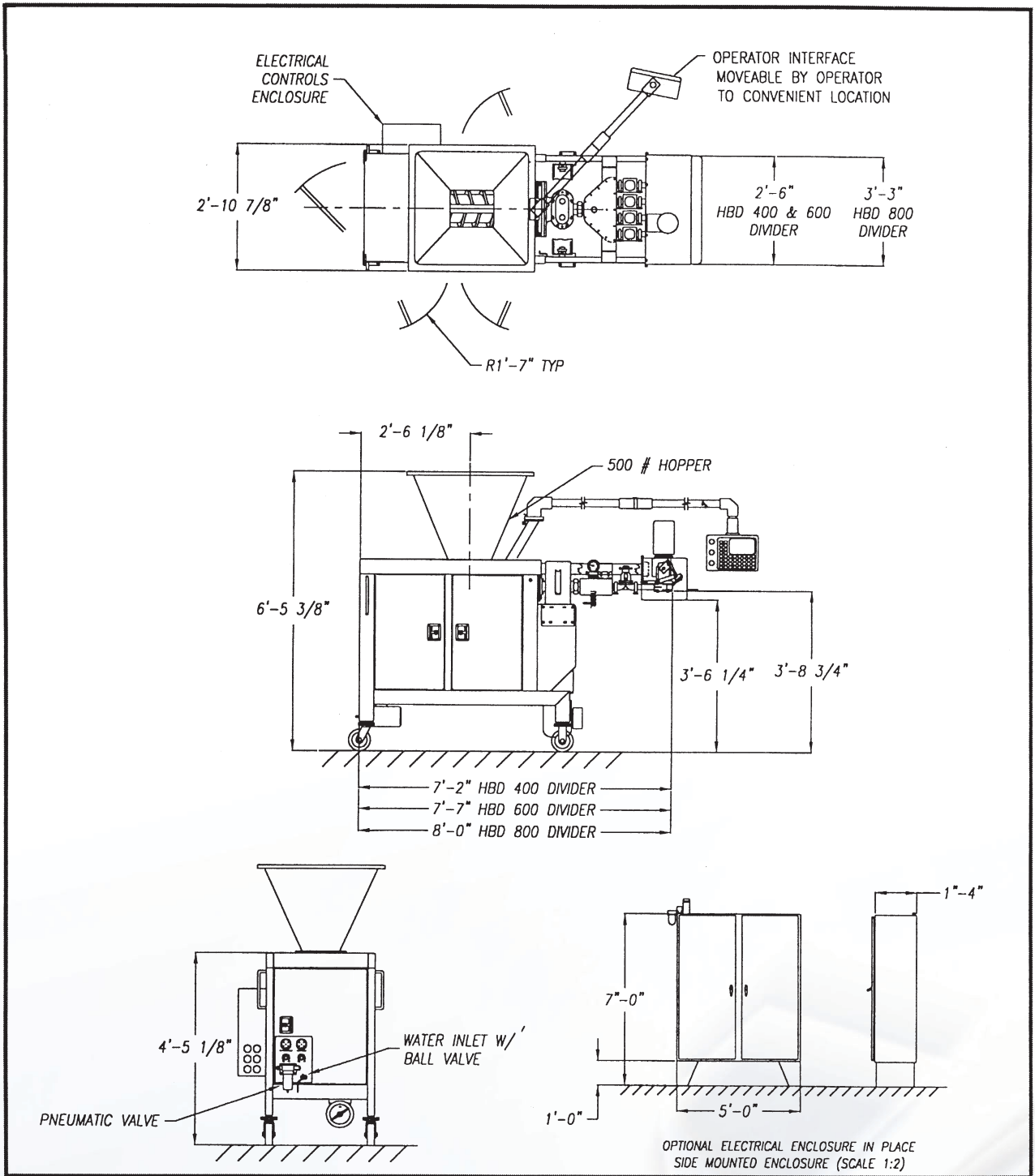
¹ Gearmotors are sized to meet production requirements ranging from 40 - 135 cuts / min.; divider will be geared to handle a specific range of production

² Scaling range may be increased with special cut-off manifolds.



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Dimensional Drawing



For more information please call your Account Manager or **1-800-BAKERS-1**.

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