



KX PLUS BUN DIVIDER



- **Economical Extrusion Bun Divider**
- **Direct replacement for K-Head Divider**

Features & Benefits

Superior Scaling Accuracy and Operating Efficiency With AMF's Extrusion Technology

- 200 - 300% more accurate scaling than a conventional K-Head divider
- Elimination of divider oil
- Scaling remains consistent over the life of the divider - 15 years or more, with proper maintenance

Dough-Friendly Design

- Single screw changing unit for gentle, low-shear pres surization
- "Peristaltic" motion metering pump to control through put without shear - and with 100% purge per revolution, ensuring "first-in, first-out"
- E-Z Flow distribution manifold is a "valveless" design to vary scaling weight without increasing back pressure
- A rotary motion cut-off provides a gentle slicing action

Low-Maintenance, Long-Life Design

- Rotary motion poly single screw charging unit with low maintenance single piece jaw coupling
- Rotary motion metering pump
- Rotary cut-off knives for smooth, continuous motion
- 40% fewer parts than on a conventional divider
- Electronic synchronization system that eliminates chain and shaft drives, drastically reducing required downtime and maintenance

Easy Installation, Operator Friendly Controls

- Mounts in the same location as a K-Head, requiring virtually no additional space
- Recipe management system stores operating settings for each product, provides quick, accurate, consistent set-up of the divider on a regular basis

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 100 lb. hopper for easy sanitation
- Single Auger Stuffing Pump with Stainless Steel Housing for durability and maximum pumping efficiency with minimal temperature increase
- Stuffing Pump drives are direct coupled, no chains or pulleys
- All Nord Severe Duty Gearmotor Drives
- Stainless Steel metering pump for precise, linear flow control with ultra low shear peristaltic action
- EZ Flow Distribution and scaling manifold features internal flow diverters to precisely balance flow without additional back pressure.
- UHMW cut-off knives slice cleanly, without tearing gluten strands
- Precise doughball placement at any speed
- Easy access to all operational areas, no tools required for sanitation
- Manually actuated divider pushback employs a large air cylinder for slow, steady movement of divider from rounder and allows for easy maintenance and sanitation access to the cut-off area
- Venturi-style vacuum system provides for efficient pumping and degassing

Electrical Features

Electronic proofer synchronization kit with proofer drive

Stainless Steel, NEMA-4 rated Operator Station can be mounted on divider, rounder, or proofer tower

Operator Panel includes the following:

- Allen Bradley PanelView 550 keypad operator interface to control:
 - Stuffing Pump Pressure Set Point
 - Metering Pump speed
 - Knife speed
 - Alarm Messages
 - Product Codes
- Allen Bradley Push-buttons for:
 - Two-button start
 - Stop
 - Emergency stop

- NEMA-12 remote electrical enclosure including:
 - Main disconnect switch
 - Allen Bradley 5/03 PLC
 - Toshiba Inverters
 - Closed loop pressure control system with pressure transducer



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Options

- Allen Bradley 5/04 PLC Upgrade
- Stainless-steel remote electrical panel in lieu of painted
- CE confirmed electrical package
- Woods, AB, or other inverters in lieu of Toshiba
- Operator Interface in lieu of Allen Bradley PanelView 550
- Extrusion type non-stick rounder belt
- Spiral Tunnel Rounder Bars designed for extrusion dividers
- Rounder Bar Lift Kit
- Automatic divider pushback
- Rounder belt speed control package
- Product memory increase
- Larger hopper
- Integrated controls for pump and conveyor system
- Do-Flow or Post Mix Developer
- Stainless Steel Chilled Rounder Bed with integral divider cart
- Pneumatic "Pulse" Flour Sifter
- Stainless Steel Zig Zag Rotary Gate Kit
- NEW Magnetic Pan Indexer with integral recipe management
- Spare parts kit

Specifications

	Maximum Throughput / hr.*	Scaling Range	Speed Range*	Typical Scaling Accuracy	Hopper Capacity**	Approx. Shipping Weight
KX Plus 400	5,000 lbs. / 2,268 kg	1 - 5 oz.	40 - 125 cpm	+/- 2%	100 lbs.	3100 lbs. / 1407 kg
KX Plus 600	7,500 lbs. / 3,402 kg	1 - 5 oz.	40 - 125 cpm	+/- 2%	100 lbs.	3200 lbs. / 1452 kg

Electrical Requirements:

Approximate Main power - 23 Kva
Control power - 24 VDC / 120 volts
Air Requirements - 15 scfm at 80 psig

Approximate Shipping Dimensions:

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

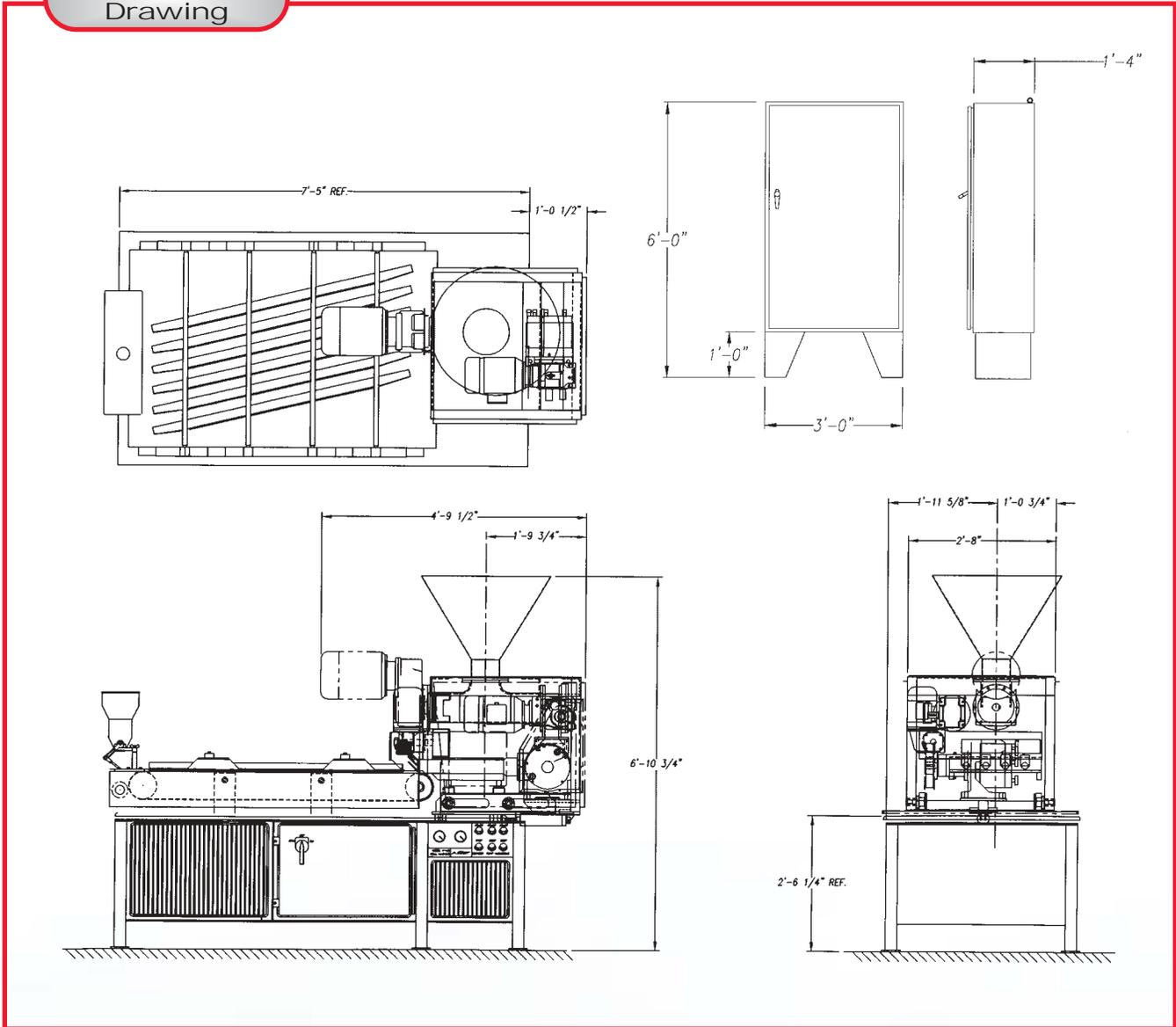
**Gearmotors are sized to meet specific production requirements, therefore the divider will be geared to handle a specific range of production.*

***Optional hoppers available*



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Dimensional Drawing



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

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