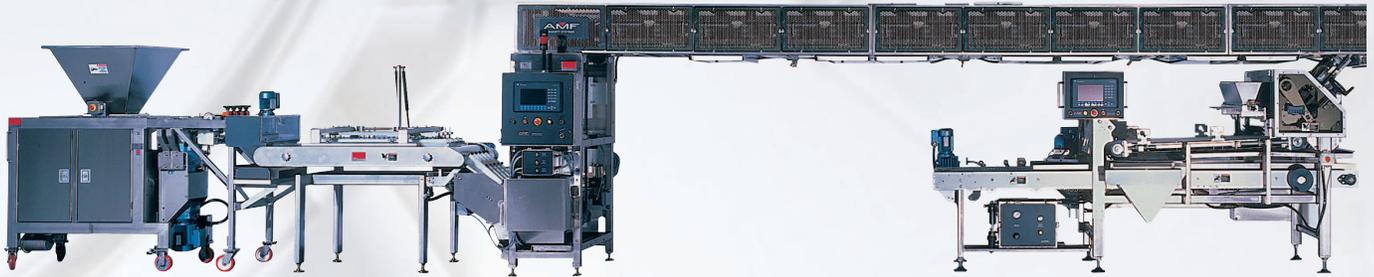




ACCUPAN HIGH SPEED BUN SYSTEM



Shown with optional equipment

- **The Latest Automated Technology for High Speed Bun and Roll Production**
- **Design Flexibility for Optimal Performance on a Variety of Products**

Features & Benefits

Design Innovations

- Extrusion Divider offers the most accurate scaling available with superior product quality
- Hinged Spiral tunnel Rounder Bars with gas spring assist for improved rounding symmetry and offering easier access for sanitation and maintenance, while eliminating sticking
- Servo Rotary Gate precisely times transfer between the zig-zag and the proofer tray at high production speeds and eliminates high maintenance associated with pneumatic actuators
- Electronic synchronization between the divider and proofer allows accurate timing without high maintenance chain or shaft drives
- Magnetic Pan Indexing provides the non-stop precision required for high-speed production and eliminates the mechanical indexer assembly, reducing maintenance costs and opening up the panning area for easy access

Design Flexibility

- The Accupan High Speed can handle a variety of production requirements with 4, 6, and 8-across configurations
- A variety of layout configurations including standard and reverse feed, right or left hand controls, and multiple proofer configurations allows the Accupan High Speed to fit in most production layouts

ACCUPAN HIGH SPEED BUN SYSTEM

Mechanical Features

- Designed and manufactured in accordance with BISSC quality and sanitation standards
- Heavy duty stainless steel frame for durability and corrosion resistance
- Poly slick rounder belt
- Hinged rounder bar frame with gas spring assist
- NEW spiral tunnel rounder bars
- Direct drive rounder belt
- Cantilevered rounder frame design for quick belt changes
- Adjustable feet with lagging capability
- Independently driven UHMW kicker roller
- UHMW zig-zag board and lane guides
- Servo driven rotary gate dough ball transfer system
- Pneumatic pulse sifter with linear motion at zig zag and moulder areas
- Stainless steel flour catch pan with integral design to zig-zag for flour containment and recycling
- Heavy duty proofer trays with stainless steel frame, non-stick analytic plastic snap-in trays
- Four 10' section stainless steel tubular frame proofer in either stretched or stacked configuration
- Slide-out lightweight poly proofer catch pans, interlocked for safety
- Punched stainless steel proofer side panel
- Single action flapper gate controls the drop from the proofer into the sheeter
- 6" diameter sheeter rollers
- Open design sheeter drive for easy maintenance
- Cantilevered moulder belt frame design for easy belt access
- Synthetic/cotton-topped moulder belt for flour retention and stretch resistance
- Pneumatic driven hot dog gates with PLC control for on-the-fly adjustment
- Magnetic pan indexer for precise panning even at high production speeds



Magnetic Pan Indexer



Hinged Rounder Bars with Gas Spring Assist



Servo Rotary Gate

Electrical Features

The Accupan High Speed Bun System is supplied with two Nema 4 rated operator control stations :

- On the side of the tower
- At the moulder

Allen Bradley PanelView® 1000 keypad operator interface with alarm messages and recipe management on operator panel to control :

- Divider
- Rounder belt speed
- Rotary gate speed
- Pulse zig-zag flour sifter speed
- Proofer speed
- Sheeter roller speed
- Moulder belt speed
- Pulse moulder sifter speed
- Hot dog gate phasing and speed
- Magnetic pan indexer
- Flour recovery (if so equipped)

Allen Bradley pushbuttons operator panel for :

- Two-button start
- Stop
- Emergency stop
- Master relay control

NEMA 12 remote electrical enclosure (stainless steel) including :

- Main disconnect switch
- Full voltage magnetic NEMA rated starters
- Allen Bradley 5/04 PLC
- Toshiba inverters



Operator Interface Panel



ACCUPAN HIGH SPEED BUN SYSTEM

Options

- Reverse axis rounder
- Chilled rounder bed
- Additional proofer sections
- CE confirmed electrical package
- Panel modem option
- Product memory increase for over 40 products
- Panel air conditioner in lieu of exair panel cooler
- UHMW moulder board assemblies
- Twin roll cutter
- Zig-zag vacuum flour reclaim system with stainless steel flour catch pan with integral design to zig-zag for flour containment and recycling
- Pan dust collector
- Accupan four point flour reclaim system
- Magnetic pan pre-indexer conveyor
- Additional stainless steel proofer support legs
- Roll imprinters
- Pan shakers
- Bun seeders
- Additional machine manuals
- Tool kit
- Spare parts kit



High Speed Bun Divider

Specifications

	Available Configuration	Divider Type	Speed Range	Maximum* Throughput	Scaling Range
			(Cuts per minute)	(lbs./hr.)	
Accupan High Speed 4	4 across	HBD	40-135*	7,500*	7/8- 6 oz*
Accupan High Speed 6	6 across	HBD	40-135*	11,000*	7/8- 6 oz*
Accupan High Speed 8	8 across	HBD	40-135*	15,000*	7/8- 6 oz*

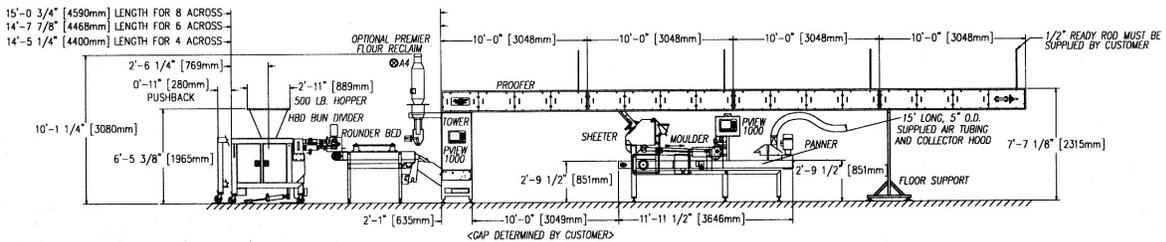
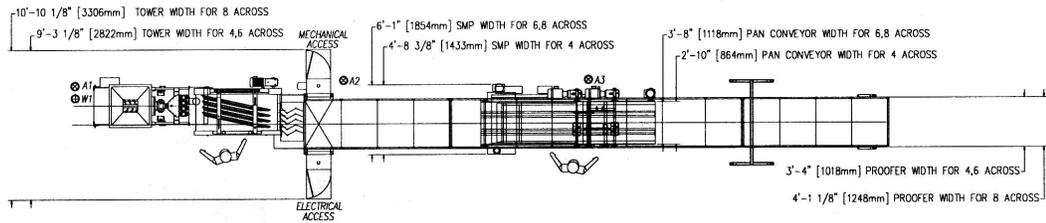
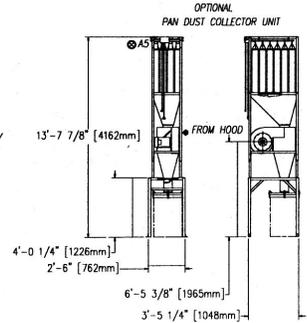
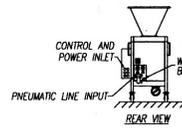
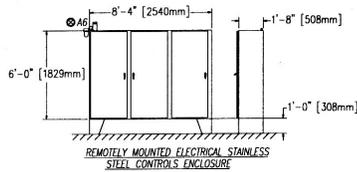
*Throughput, maximum speed, and scaling range are dependant on several factors including dough condition, product configuration and other associated equipment.



ACCUPAN HIGH SPEED BUN SYSTEM

Dimensional Drawing

AIR DROP #	AIR REQUIREMENTS	CONNECTION	MACHINE
⊙ A1	25 SCFM 708 L/M 87 PSI 6.0 BAR	1/2 NPT	HBD
⊙ A2	20 SCFM 566 L/M 60 PSI 4.2 BAR	1/2 NPT	TOWER
⊙ A3	15 SCFM 425 L/M 60 PSI 4.2 BAR	1/2 NPT	SMP
⊙ A4	20 SCFM 566 L/M 80 PSI 5.6 BAR	1/2 NPT	OPTIONAL FLOUR RECLAIM
⊙ A5	15 SCFM 425 L/M 60 PSI 4.2 BAR	1/2 NPT	OPTIONAL FLOUR DUST COLLECTOR
⊙ A6	15 SCFM-MIN. 425 L/M 80 PSI 5.6 BAR 25 SCFM-MAX. 708 L/M 100 PSI 6.9 BAR	1/2 NPT	EXAIR PANEL COOLER
WATER DROP #	WATER REQUIREMENT	CONNECTION	MACHINE
⊙ W1	4-6 GAL/MIN 35-40 PSI 15-22 L/M 2.4-2.8 BAR	5/8" - 3/4"	HBD



RIGHT HAND, STANDARD FEED SHOWN

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