



ROTARY DOUGH FEEDER



Features

- Various Applications.
- Up to 23,600 lb. Per Hour.
- More Gentle on Dough Versus Pump.
- Reliable Performance.
- Compact Design.

ROTARY DOUGH FEEDER

Specifications

- Totally designed for washdown operation.
- All stainless steel construction.
- Teflon® coated rotary blades.
- Maintenance free design (direct drive, no belt, no chain).
- Adjustable dough guide.

Electrical Specifications

- Rotary blades are driven by 1 H.P. drive motor/reducer.
- Remote Nema 4X enclosure with the following:
 - Main disconnect
 - Allen Bradley starters
 - Allen Bradley micro logic model 1000
 - Relays, terminal block and wiring
 - Safeties
- Nema 4X operator panel mounted to frame with the following:
 - Allen Bradley push-buttons and indicating lights
 - Emergency stop
 - Digital cycling timer for rotary blades
- Alarm beacon and buzzer.

Options

- Belt transfer conveyor.
- Custom built hopper.
- Special cleaning mode.



Compact design.



Teflon® coated rotary blades.



Showing with hopper, frame and conveyor.

NEW ROTARY DOUGH FEEDER

MODEL NUMBER	BLADES LENGTH	CHUNK SIZE					FREQUENCY	DOUGH DENSITY	THROUGHPUT*
descrip.	width	inches	height	width	length	volume	(chunk/min.)	(lb./cu.ft.)	(lb./hr.)
RDF -	18	18"	3.5	10.5	18	0.38	7	55	8843
RDF -	24	24"	3.5	10.5	24	0.51	7	55	11791
RDF -	36	36"	3.5	10.5	36	0.77	7	55	17686
RDF -	48	48"	3.5	10.5	48	1.02	7	55	23581

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

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