



SERIES IV “Z” DOUGH PUMP



**Shown with optional temperature probe*

- **Simple, Efficient Pumping System for All Types of Dough**
- **Available for All Sizes and Types of Horizontal Mixers**

Features & Benefits

Productivity, Speed, and Safety

- Offers better machinability and increased productivity
- Key refinements lead to greater safety and reduced labor

Unparalleled Reliability

- The screw on the Series IV “Z” Dough Pump is designed for easy removal and installation, and to prevent foreign object damage
- Downtime due to parts replacement is greatly reduced, helping the Series IV to provide a significant return on investment within two years

Improved Scaling and Make-up

- Consistent degassing and throughput is achieved by applying vacuum at the rear of the pump inlet
- Gentle, single-screw action provides greater scaling accuracy and improves machinability for all yeast-raised products
- Economical 4-inch diameter pumps are available for smaller tortilla and bread/roll lines

Sanitary Design

- The BISSC-compliant guardless safety / minimal framework design of the Series IV “Z” Dough Pump speeds clean-up and reduces labor

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Mechanical Features

- Designed and manufactured in accordance with BISSC standards
- Large diameter casters
- Exhaust air from the Venturi vacuum generator vents through a heat exchanger to maintain low drive temperatures
- Stainless steel pipe manifold
- Revised vacuum system with larger drain bowl for longer service intervals
- Hopper reinforcement brace on large capacity units
- Stainless steel frame and hopper
- Allen Bradley Micrologix PLC control

Peripheral Equipment

Dough Mixers

Dough Developers

Vertical and Horizontal Conveyors

Metal Detector



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Options

- Tractor drive to multiple mixers
- Remote operator station
- Stainless steel electrical enclosure
- C.I.P. "Pig" system
- Thermocouple and Temperature Display
- Allen Bradley SLC 5/03 or 5/04 PLC Upgrade
- Analog hopper level control for reduced dough stress
- Stainless steel pipe system

Specifications

MODEL	Rated Capacity*	Length	Width	Height	Approx. Shipping Wt.
ZDP 10	1,000	60" (1524 mm)	42" (1067 mm)	35" (889 mm)	1,900 lbs. (862 kg)
ZDP 13	1,300	60" (1524 mm)	42" (1067 mm)	36" (914 mm)	2,000 lbs. (902 kg)
ZDP 16	1,600	72" (1829 mm)	48" (1200 mm)	36 1/2" (927 mm)	2,070 lbs. (939 kg)
ZDP 20	2,000	72" (1829 mm)	48" (1200 mm)	40" (1016 mm)	2,200 lbs. (998 kg)
ZDP 24	2,400	72" (1829 mm)	48" (1200 mm)	42 1/2" (1080 mm)	2,400 lbs. (1089 kg)
ZDP 32	3,200	84" (2134 mm)	60" (1542 mm)	44 1/2" (1130 mm)	2,500 lbs. (1134 kg)

*Rated capacity at 69 lbs/ft³. Smaller pumps available upon request.

Drive (Hp):	7 1/2	10	15	20	25
Maximum Throughput*:	5,000 lbs. (2268 kg)	7,000 lbs. (3175 kg)	10,000 lbs. (4536 kg)	12,500 lbs. (5670 kg)	18,000 lbs. (8165 kg)
*May be reduced when handling unusually stiff doughs or restrictive pipe manifold systems.					

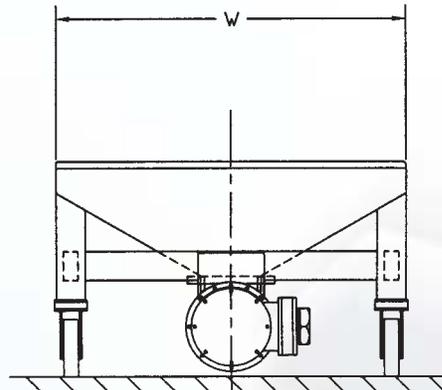
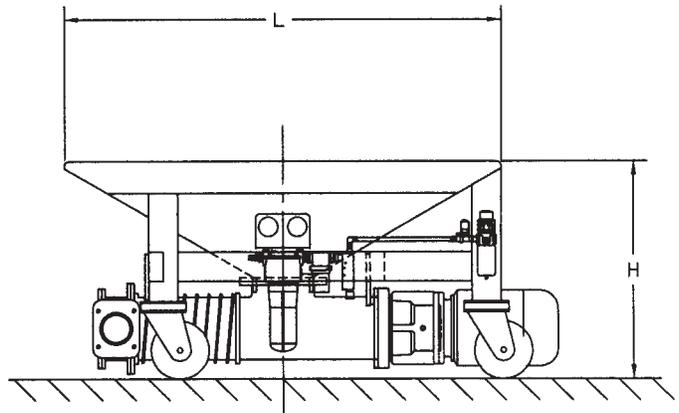
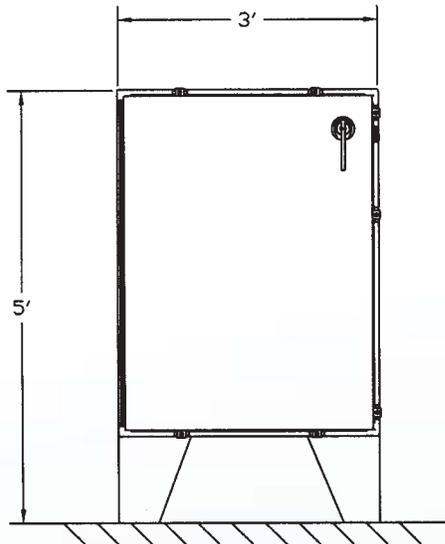
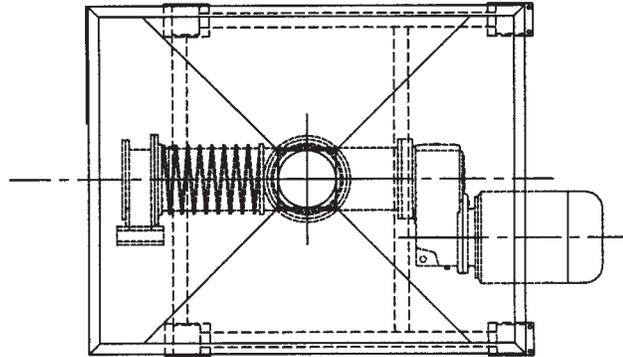


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Dimensional Drawing

NOTES:

1. 8DP7.5 PUMP SHOWN
2. LH PUMP SHOWN



For more information please call
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