

AMF

ACCUPAN CLASSIC BUN SYSTEM



Shown With Optional Equipment

- Designed to Meet the Market Demand for Replacement of Aging, Inefficient Bun Systems and the Requirements of Entry Level Bun and Roll Producers Around the World
- Features the Latest Electronic and Mechanical Designs Coupled with Operating Simplicity

FEATURES & BENEFITS

Fewer Parts

- 50% fewer parts than the Pan-O-Mat resulting in lower maintenance cost and reduced down time
- Direct drive gearmotors eliminate sprockets, chains, and belts for reduced maintenance
- AC controlled variable speed drives eliminate high maintenance variable speed sheaves and reduces set-up time by eliminating the manual hand-wheel speed adjustment
- Electronic synchronization between the divider and proofer eliminates the high maintenance chain or shaft drive systems

Superior Frame Design

- Corrosion resistant stainless steel, eliminating the need for repainting the frame
- Easy access frame design with angled surfaces reduces sanitation costs
- Compact for minimal space requirement

User Friendly Technology

- Easy operation
- Detailed diagnostics
- Stored set-up functions
- "On-the-fly" adjustment capabilities

Designed to Fit Your Production Requirements

- Available in configurations to fit 4 and 6 across bun lines
- 4 across can produce up to 400 pieces/minute
- 6 across can produce up to 600 pieces/minute
- Supplied with a reliable and durable Model K volumetric divider

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MECHANICAL FEATURES

- Heavy duty stainless steel frame and guards for durability and corrosion resistance throughout the machine
- Adjustable feet with lagging capability

Model K Divider Head

- 250 lb. (113 kg) capacity stainless steel extension hopper
- New precision machined UHMW hopper with maximum low friction design
- Solid stainless steel drum (no wrap)
- Brass vacuum and pressure shoes
- Static body one-piece pistons with removable brass caps
- Obround piston shaft
- Precision segment gear assembly
- Bronze bearings
- Front drip and rear spray oilers
- Heavy duty air clutch
- Stainless steel rear cover with Schmersal key safety interlock
- Pneumatic gauges on vacuum shoes



K-Head Divider

Accupan Rounder

- Poly slick rounder belt and patented spiral tunnel rounder bars provide excellent rounding without dough sticking for easy cleaning and maintenance access
- Hinged rounder bar frame with gas spring assist for easy cleaning and maintenance access
- Direct drive rounder belt drive
- Cantilevered rounder frame design for quick belt changes
- Independently controlled UHMW kicker roller



*Hinged Rounder Bars
with Gas Spring Assist*

Accupan Proofer

- Proofer trays with stainless steel frames and snap in proofer cups
- Pneumatic variable speed flour sifter
- UHMW zig-zag board and lane guides
- Stainless steel flour catch pan with integral zig-zag design that is adaptable to optional automatic flour recycling systems
- Pneumatic actuated flapper gate dough ball transfer system
- Single action flapper gate controls the drop from the proofer to the sheeter
- Punched stainless steel proofer side panels



*Pneumatic Flapper
Gate Transfer*

Accupan Sheeter/Moulder/Panner

- Fixed 6" (152 mm) diameter grooved steel sheeter roller
- Adjustable 6" (152 mm) diameter smooth sheeter roller with non-stick coating
- Open design sheeter drive for easy maintenance
- Cantilevered moulder belt frame design for easy belt access
- Removable stainless steel flour catch pans under the moulder belt
- Synthetic/cotton topped moulder belt for flour retention and stretch resistance
- Pneumatic driven hot dog gates with PLC control for "on-the-fly" adjustment
- Rotary pan indexer for smooth pan indexing and quick change index bars for easy product changeover



Rotary Pan Indexer

ELECTRICAL FEATURES

Equipped with one NEMA 4 rated operator control station:

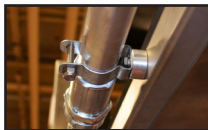
- Tower mounted NEMA 4 rated operator control station on main electrical panel

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

- Divider
- Rounder belt speed
- Flapper 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
- Rotary pan indexer
- Flour recovery (if equipped)



Operator Interface Panel



Electrical Conduit Spacer

Allen Bradley pushbuttons are located on both tower and moulder:

- Two-button start
- Stop
- Emergency stop
- MCR reset
- Manual speed and gate adjustment

NEMA 4 rated machine mounted painted electrical enclosure including:

- Main disconnect switch
- Allen Bradley PLC control
- Allen Bradley Powerflex 4 inverter motor controls

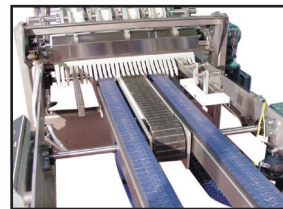
OPTIONS

Mechanical Options

- Stainless steel machine mounted panel in lieu of painted
- Hinged catch pans on underside of proofer with safety key latch
- Chilled rounder bed
- Additional proofer sections
- CE compliant design package
- UHMW moulder board assemblies
- 3' (914 mm) infeed pan conveyor extension for hand feed
- 3' (914 mm) discharge pan conveyor extension
- Twin roll cutter
- Moulder board hoist systems
- Zig-zag vacuum flour reclaim system
- Pan dust collector
- Stainless steel proofer support legs
- Roll imprinters
- Pan shakers
- Additional machine manuals
- Spare parts kit



Pan Dust Collector



Magnetic Pan Indexer



Zig-Zag Flour Reclaim System

SPECIFICATIONS

	Divider Type	Scaling Range ¹	Maximum Throughput	Speed Range ² (pcs/hr.)
Accupan Classic 400-K	K-Head	1 - 5 oz. (28 - 142 g)	3,500 lb./hr. (1588 kg/hr.)	9,600-24,000
Accupan Classic 600-K	K-Head	1 - 5 oz. (28 - 142 g)	5,400 lb./hr. (2449 kg/hr.)	14,400-36,000

¹ Range may be increased with special pistons and/or shafts

² Depending upon dough condition and dough piece size

