



# KRDIIe ROLL DIVIDER



*\*Optional Swing Arm Shown*

- **Extrusion Divider Technology with built-in developer**
- **Direct Replacement for K-Head Dividers**

## Features & Benefits

### Superior Scaling Accuracy with Extrusion Technology

- Significantly more accurate scaling capabilities than a conventional K-Head Divider
- Consistent scaling accuracy over the life of the divider - 15 years or more\*

### Reduced Operating Cost

- No divider oil is required with the KRDIIe, which reduces operating and sanitation costs
- Efficient design with significantly fewer moving parts than a K-Head for reduced maintenance cost
- Rotary drive design provides a service life that is 3-4 times longer than a K-Head - in addition, it provides a low operating noise level (under 80 dB)

### Increased Productivity and Flexibility

- Increased operating speeds up to 115 cuts per

minute can increase your hourly production yield

- Long, continuous runs for days at a time without downtime for cleaning or maintenance adjustments can increase profits per unit
- A built-in developer system provides additional production flexibility to optimize quality on a wide variety of products and to help with production variability

### Improved Automation

- An operator interface-based recipe management system is provided for automated divider set-up
- An electronic synchronization system that is tied into the Pan-O-Mat allows the KRDIIe recipe management system to automate the set-up of the Pan-O-Mat as well

*\*Machine life will vary based on maintenance and sanitation practices.*

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## Mechanical Features

- Designed and manufactured in accordance with BISSC sanitation standards
- Heavy-duty stainless steel frame for durability and corrosion resistance
- Polished stainless steel guards and 100 lb. hopper for easy sanitation
- Stainless Steel DoFlow housing for durability and minimum dough flow resistance
- All drives are direct coupled, no chains or pulleys
- All drives are Class F insulated Eurodrive
- Integral Dough Developer
- Gearmotors including developer, feed screw, metering pump, cut-off knife and proofer drive for dependability, long life, and 94% mechanical efficiency
- 3" metering pump for precise flow control
- Patented UHMW free-flow for even dough distribution
- Patented diaphragm valves with position indicators
- UHMW cut-off knife with linear cutting motion with smooth radial release to the rounder belt
- Easy access to all operational areas facilitates sanitation and maintenance
- Manual divider pushback for easy maintenance and sanitation access to the cut-off area
- Venturi-style vacuum system with vacuum transducer

## Electrical Features

### Operator panel includes the following:

- Allen Bradley PanelView 550 keypad operator interface to control:

- Developer speed
- Feed screw speed
- Metering Pump speed
- Vacuum Pressure
- Alarm Messages
- Product Codes

- Allen Bradley push-buttons for:
  - Two-button start
  - Stop
  - Emergency stop
  - Master relay control

### NEMA 12 remote electrical enclosure (painted steel) including:

- Main disconnect switch
- Full voltage magnetic NEMA rated starters

- Allen Bradley 5/03 PLC
- Toshiba inverters

### Schmersal key safety switches

### Closed loop pressure control system with pressure transducer

### PLC controlled Clean-in-Place system for reduced sanitation cost

### Electronic proofer synchronization kit with proofer drive



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## Options

- Swivel arm-mounted, NEMA-4 rated Operator Panel
- Allen Bradley 5/04 PLC Upgrade
- Stainless steel remote electrical panel in lieu of painted
- Panel modem for remote diagnostics
- CE confirmed electrical package
- Inverters in lieu of Toshiba
- Operator interface in lieu of Allen Bradley PanelView 550
- Extrusion type non-stick rounder belt
- Spiral Tunnel Rounder Bars
- Hinged rounder bar lift kit
- Pneumatic divider pushback option
- Rounder A.C. speed control package
- 250 lb. hopper in lieu of standard
- Integrated controls for pump and conveyor system
- Stainless steel chilled rounder bed
- Pneumatic "Pulse" flour sifter kit to integrate with flour recovery system
- Zig-Zag Rotary Gate Kit
- Magnetic Pan Indexer with integral recipe management
- Additional machine manuals
- Tool kit
- Spare parts kit

## Specifications

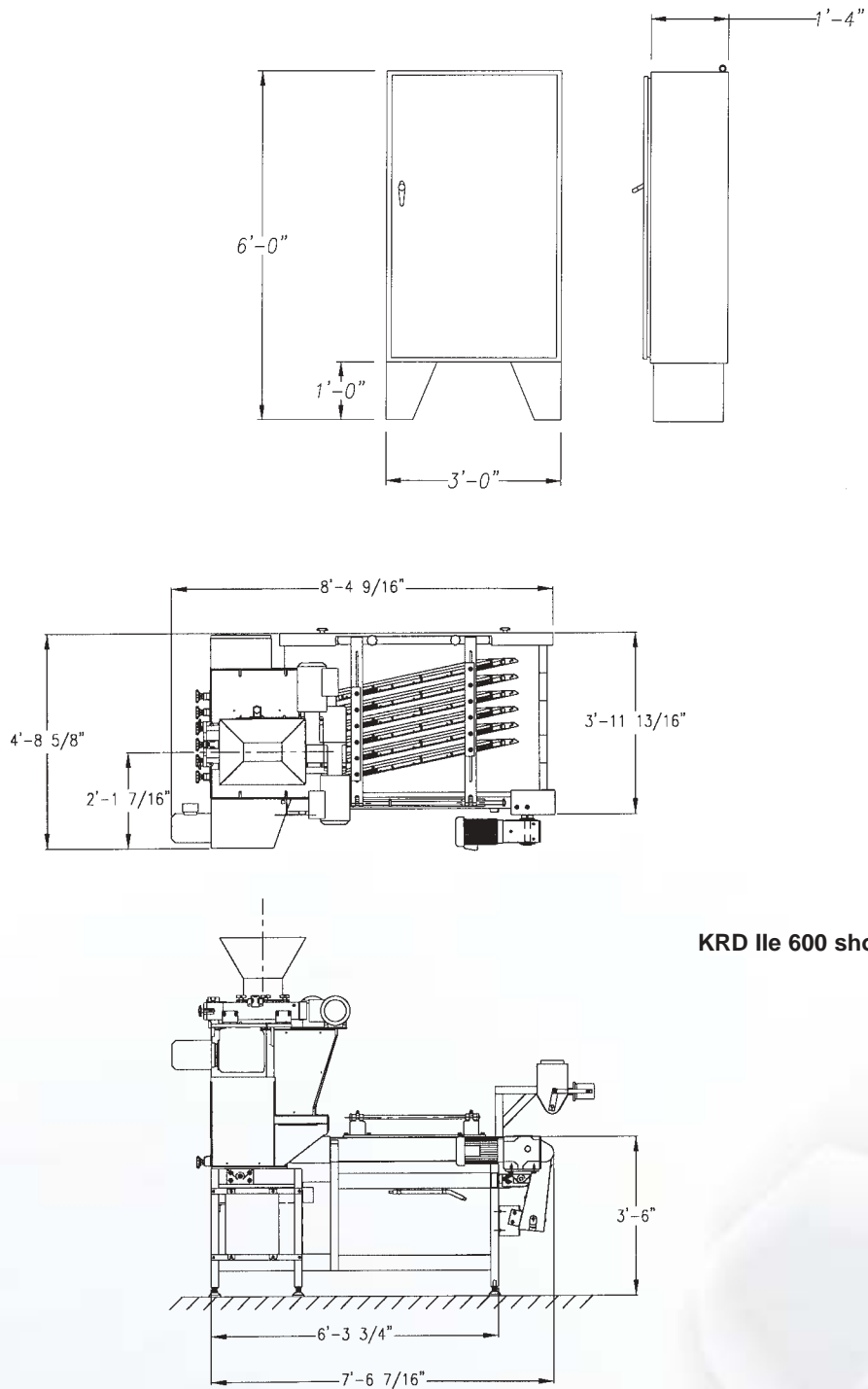
	Maximum Throughput Range	Scaling Range <sup>1</sup>	Speed Range	Approx. Dimensions	Approx. Shipping Wt.
<b>KRD IIe 400</b>	5000 lbs. / hr.	7/8 oz. - 6 oz.	160 - 460 ppm	84" x 72" x 70" (2134 mm x 1828 mm x 1778 mm)	3100 lbs. / 1406 kg
<i>Electrical Panel</i>				48" x 84" x 24" (1219 mm x 2134 mm x 533 mm)	
<b>KRD IIe 600</b>	6000 lbs. / hr.	7/8 oz. - 6 oz.	240 - 690 ppm	84" x 72" x 70" (2134 mm x 1828 mm x 1778 mm)	3200 lbs. / 1452 kg.
<i>Electrical Panel</i>				48" x 84" x 24" (1219 mm x 2134 mm x 533 mm)	

<sup>1</sup>Range may be increased with special cut-off manifolds



# KRDIIe ROLL DIVIDER

## Dimensional Drawing



KRD IIe 600 shown

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

Headquarters  
AMF Bakery Systems  
2115 West Laburnum Avenue  
Richmond, Virginia 23227  
1-800-225-3771 or 804-355-7961  
FAX: 1-804-342-9724

European operation  
West Park Ring Road  
Leeds LS16 6QQ England  
Tel.: 1132-787110  
Fax: 1132-741415

[www.amfbakery.com](http://www.amfbakery.com)

[sales@amfbakery.com](mailto:sales@amfbakery.com)

