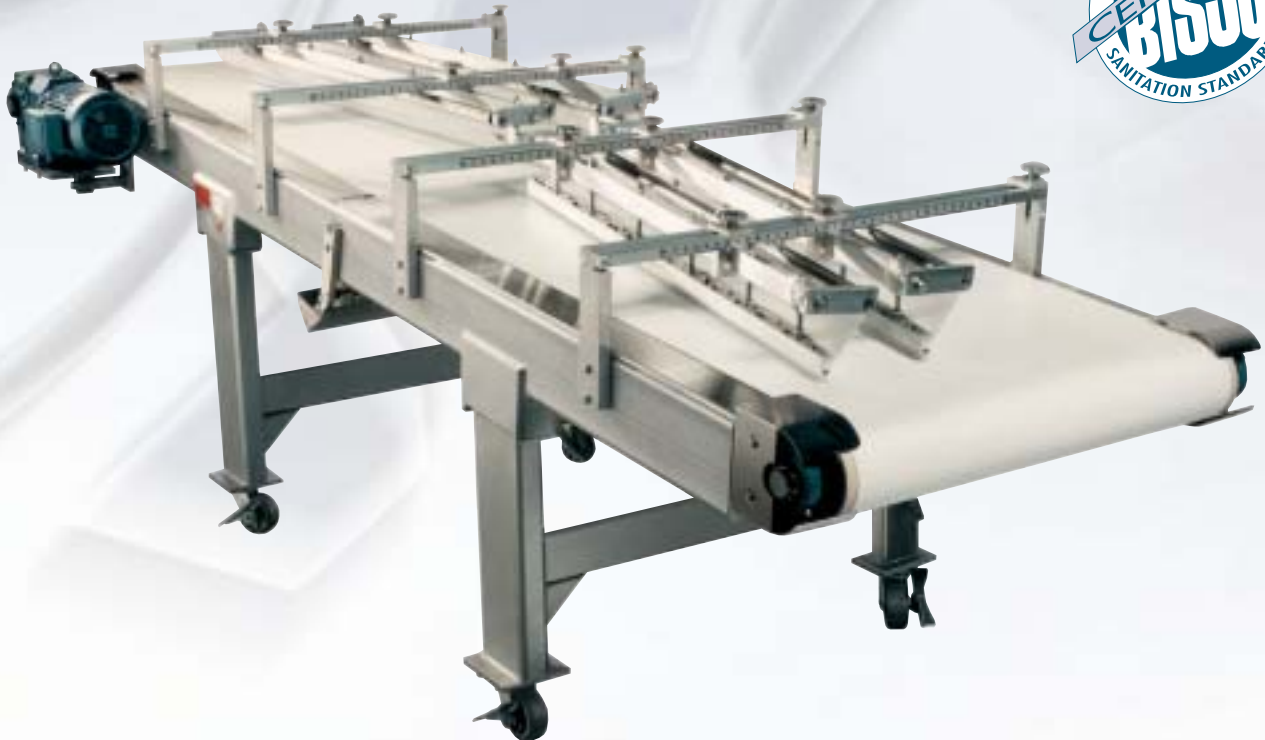




BREAD ROUNDER



- **Precision Rounding at High Speeds without Doubles**
- **Excellent Rounding Quality for a Wide Range of Dough Piece Sizes and Types**

Features & Benefits

High-Speed Precision Rounding

- Uses an FDA-approved poly-slick rounding belt that prevents dough sticking.
- Produces higher quantities of precisely rounded dough pieces, while virtually eliminating scraps and doubling.

AMF Compatibility and Versatility

- Complements the AMF Advanced Dough Divider, and is easily controlled by the ADD's Operator Control Station.
- Efficient design with few moving parts for reduced maintenance cost.
- Processes dough pieces ranging from 9 oz. to 38 oz. in single, dual and triple channel configurations.

Heavy-Duty Construction and Efficient Design

- Rigid tubular stainless steel frame is mounted on casters for portability.
- Eurodrive gearmotor with A.C. frequency drive speed control for versatility and reliability.
- Increased operating speeds up to 300 cuts per minute can increase your hourly production yield.
- Wide range of flexibility to handle multiple dough types, including frozen doughs and pizza crust.

Mechanical Features

- Design and manufacture in accordance with BISSC sanitation standards.
- Durable stainless steel frame.
- “C” frame design for easy rounder belt removal.
- Rounder mounted on casters for easy portability.
- Poly slick rounder belt to prevent dough sticking and belt stretching.
- Neoprene coated rounder pulleys for consistent belt tracking.
- Hinged rounder bars for easy cleaning and maintenance.
- Adjustable poly belt scraper with stainless steel catch pan.
- Direct drive with class F insulated Eurodrive gearmotor with A.C. speed control for dependability, long life, and 94% mechanical efficiency.
- Adjustable curvature of both height and width of rounding tunnels gives optimum results while accommodating a wide range of dough piece sizes.

Electrical Features

All rounder speed controls are handled through the ADD's Allen Bradley PanelView® Keypad Operator Interface

Toshiba Inverter Speed Control



BREAD ROUNDER

Options

- Chilled Rounder Bed
- Inverter other than Toshiba
- Additional machine manuals
- S.A.E. Tool kit

Specifications

	Scaling Range	Speed Range (max. ppm)	Approx. Shipping Weight
Single Channel	9 oz. - 38 oz. (255 g - 1077 g)	200	3,400 lbs. (1542 kg)
Dual Channel	9 oz. - 38 oz. (255 g - 1077 g)	300	3,400 lbs. (1542 kg)
Triple Channel	9 oz. - 38 oz. (255 g - 1077 g)	300	3,400 lbs. (1542 kg)

Electrical Requirements

Main Power - 11 Kva
Control Power - 24 VDC / 120 volts

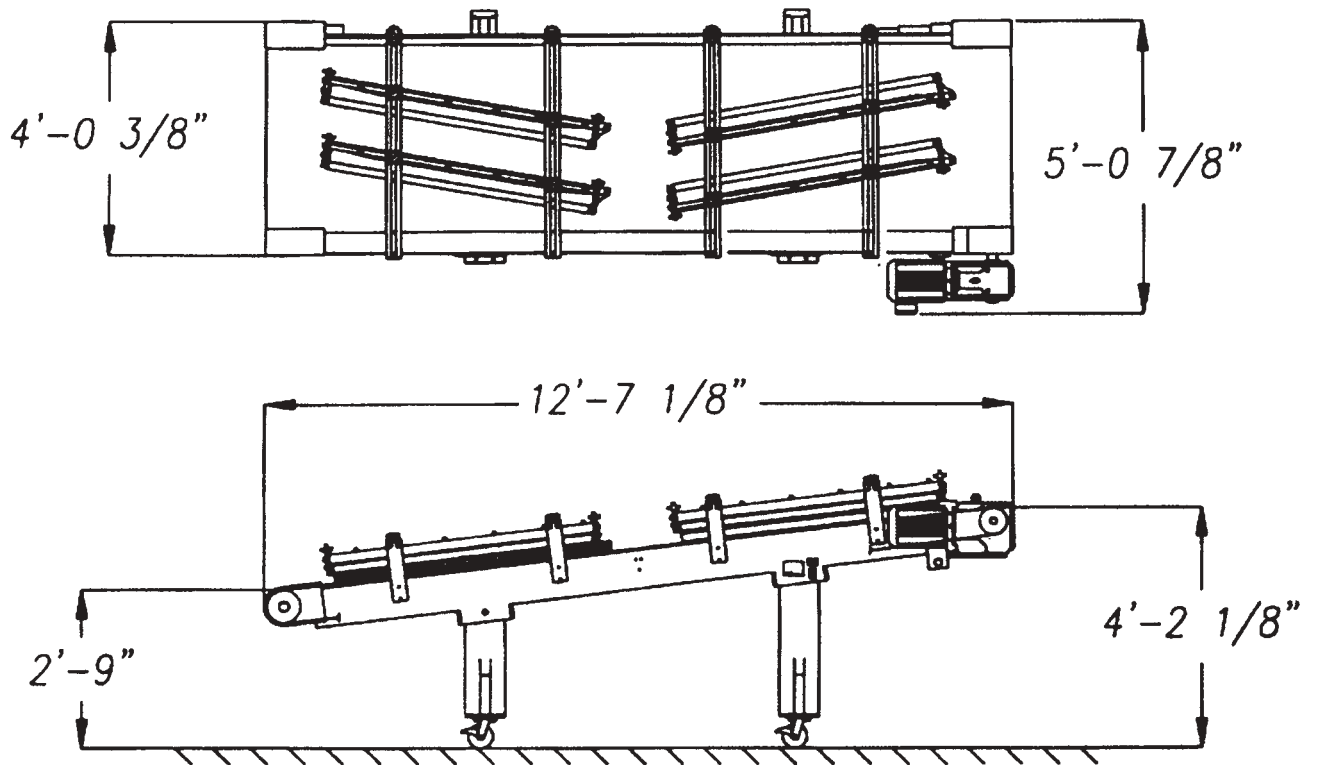
Approximate Dimensions

169" x 68" x 51" (4290 mm x 1720 mm x 1290 mm)



BREAD ROUNDER

Dimensional Drawing



Dual Channel, Left Hand Shown

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

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