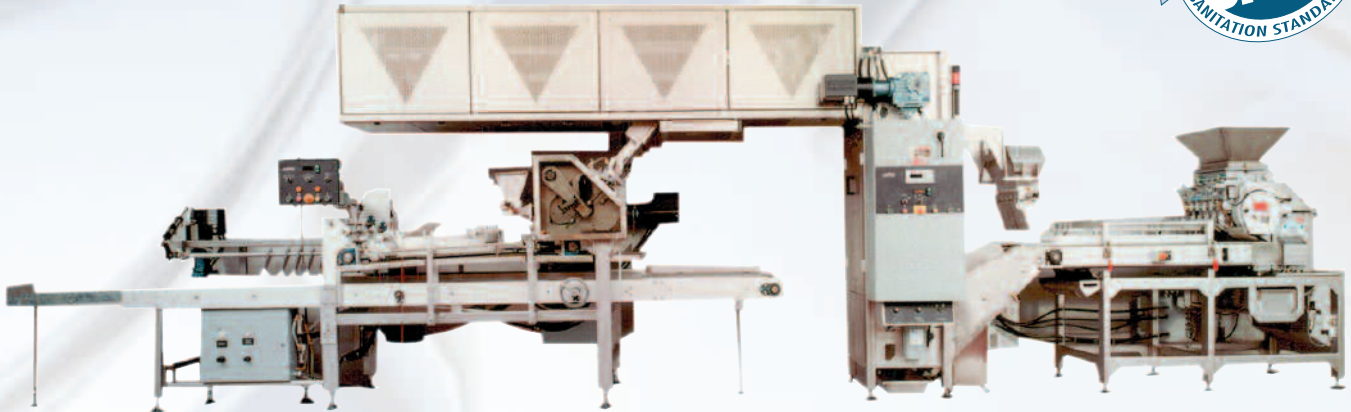




ACCUPAN CLASSIC BUN SYSTEM



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
- Boasts 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
- A.C.-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

- Designed and manufactured in accordance with BISSC standards
- Corrosion-resistant, 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

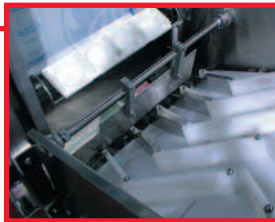
Designed to fit Your Production Requirements the Accupan Classic is available in configurations to fit 4-and 6-across bun lines

- 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

ACCUPAN CLASSIC BUN SYSTEM

Mechanical Features

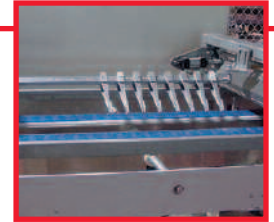
- Designed and manufactured in accordance with BISSC standards
- Heavy duty stainless steel frame for durability and corrosion resistance
- Supplied with K-Head volumetric divider
- Polished stainless steel guards, and flour catch pans
- Poly slick rounder belt
- Hinged spiral tunnel rounder bars with gas spring assist
- Direct drive rounder belt drive
- Cantilevered rounder frame design for quick belt changes
- Independently controlled UHMW kicker roller
- UHMW zig-zag board and lane guides
- Pneumatic actuated flapper gate dough ball transfer system
- Stainless steel tubular frame proofer in either stretched or stacked configuration
- Polished stainless steel underside proofer panels for safety
- Single action flapper gate controls the drop from the proofer to the sheeter
- Punched stainless steel proofer side panels
- Fixed 6" diameter grooved steel sheeter roller
- Adjustable 6" diameter smooth sheeter roller with non-stick coating
- Open design sheeter drive for easy maintenance
- Cantilevered moulder belt frame design for easy belt access
- Pneumatic pulse sifter with linear motion and block-outs at moulder area
- 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 (magnetic indexing available as an option)



Pneumatic Flapper Gate Transfer



Hinged Rounder Bars with Gas Spring Assist



Rotary Pan Indexer

Electrical Features

The Accupan Classic Bun System is equipped with one Nema 4 rated operator control station :

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

Allen Bradley PanelView 300 keypad operator interface with alarm messages and recipe management on operator panel to control:

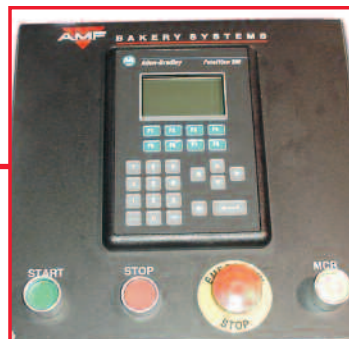
- Divider
- Rounder belt speed
- Flapper gate speed
- Pulse zig-zag flour sifter speed
- Proofer speed
- Sheeter roller speed
- Moulder belt speed
- Pulse moulder sifter speed
- Hot dog gate phasing and speed
- Rotary pan indexer
- Flour recovery (if so equipped)

Allen Bradley pushbuttons are located on both tower and moulder :

- Two-button start
- Stop
- Emergency stop
- Master relay control
- Manual speed and gate adjustment

NEMA 4 rated machine-mounted painted electrical enclosure including:

- Main disconnect switch
- Allen Bradley 5/03 PLC control
- Allen Bradley Powerflex 4 inverter motor controls



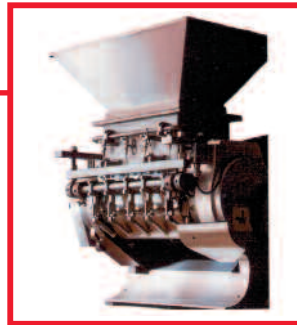
Operator Interface Panel



ACCUPAN CLASSIC BUN SYSTEM

Options

- Stainless steel machine mounted panel in lieu of painted
- Hinged catch pans on underside of proofer with key latch
- Reverse axis rounder
- Chilled rounder bed
- Non-stop magnetic pan indexer kit
- Pneumatic rotary gate upgrade
- Additional proofer sections
- CE confirmed electrical package
- Allen Bradley 5/04 PLC upgrade
- Panel modem option
- Second Allen Bradley PanelView 300 operator interface at moulder
- Exair panel cooler option
- Panel air conditioner
- 3' infeed pan conveyor extension for hand feed
- 3' discharge pan conveyor extension
- UHMW moulder board assemblies
- Twin roll cutter
- Zig-zag vacuum flour reclaim system with stainless steel flour catch pan with integral design to zig-zag for flour containment and recycling
- Pan dust collector
- Accupan four point flour reclaim system
- Magnetic pan pre-indexer conveyor
- Stainless steel proofer support legs
- Product memory increase for over 30 products
- Roll imprinters
- Pan shakers
- Bun seeders
- Additional machine manuals
- Tool kit
- Spare parts kit



K-Head Divider



Magnetic Pan Indexer

Specifications

	Divider Type	Scaling Range	Maximum Throughput (lbs./ hr.)	Speed Range ²
Accupan Classic 400-K	K-Head	1 - 5 oz. ¹	3500	160 - 400 ppm
Accupan Classic 600-K	K-Head	1 - 5 oz. ¹	5400	240 - 600 ppm

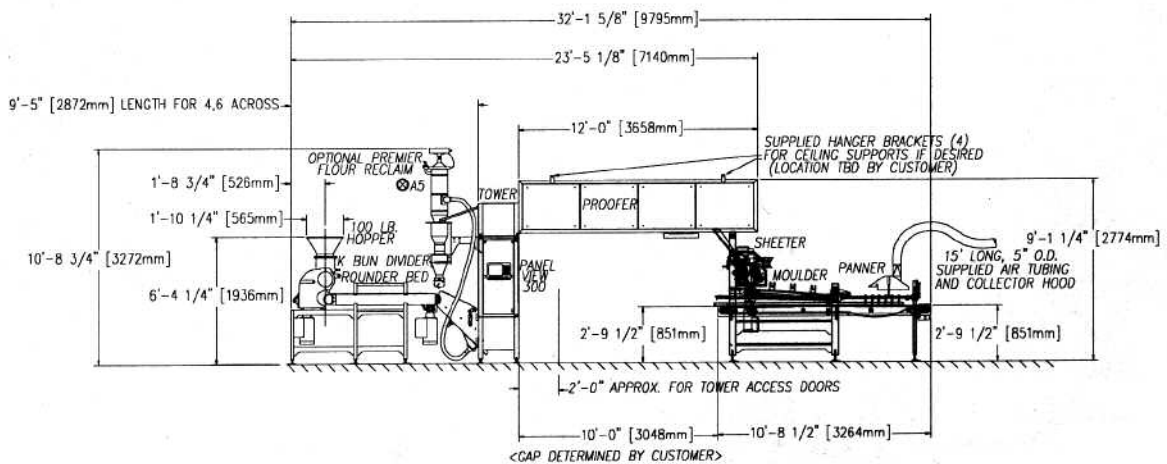
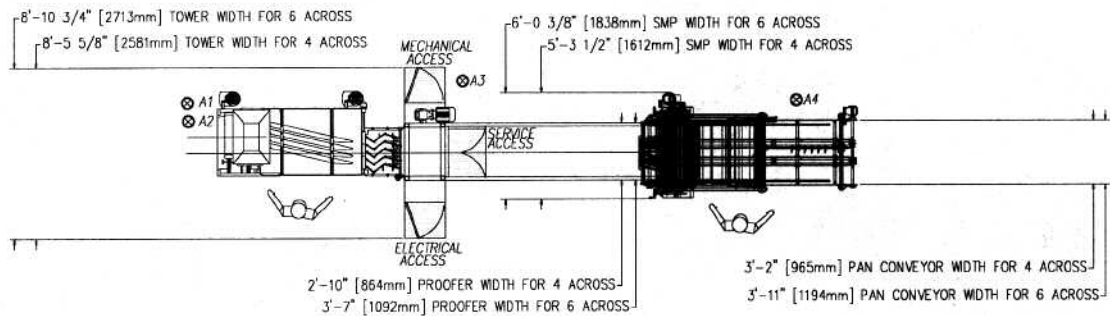
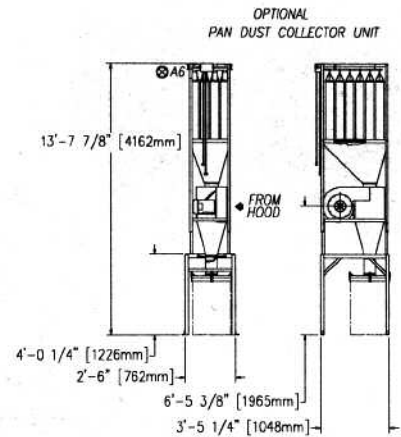
¹ Range may be increased with special pistons and/or shafts

² Depending upon dough condition and dough piece size



Dimensional Drawing

AIR DROP #	AIR REQUIREMENTS	CONNECTION	MACHINE
⊗ A1	5 SCFM 87 PSI 141 L/M 6.0 BAR	1/2 NPT	K-HEAD (Pressure shoe)
⊗ A2	30 SCFM 90 PSI 850 L/M 6.2 BAR	1/2 NPT	K-HEAD (Vacuum Generator)
⊗ A3	20 SCFM 60 PSI 566 L/M 4.2 BAR	1/2 NPT	TOWER
⊗ A4	15 SCFM 60 PSI 425 L/M 4.2 BAR	1/2 NPT	SMP
⊗ A5	20 SCFM 60 PSI 566 L/M 5.6 BAR	1/2 NPT	OPTIONAL PREMIER FLOUR RECLAIM
⊗ A6	15 SCFM 60 PSI 425 L/M 4.2 BAR	1/2 NPT	OPTIONAL PAN DUST COLLECTOR



RIGHT HAND, STANDARD FEED 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

www.amfbakery.com

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

sales@amfbakery.com



Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>