



# HIGH SPEED BUN DIVIDER



- **Extrusion Divider Designed for High Speed Bun Production**
- **Most Accurate Scaling Available**

## Features & Benefits

### Most Accurate Scaling available through advanced extrusion technology

- Increased product yield
- Reduced waste
- Improved product uniformity
- Consistent scaling accuracy over the life of the divider - 15 years or more\*

### Reduced Operating Cost

- No divider oil required with the HBD, which reduces operating and sanitation cost
- Efficient design with few moving parts for reduced maintenance cost
- Rotary drive design provides a service life 3-4 times that of conventional dividers

### Increased Productivity and Flexibility

- Increased operating speeds up to 135 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

### Improved Automation

- Operator interface-based recipe management system is provided for automated divider setup
- Electronic synchronization system is tied into the Pan-O-Mat, allowing the HBD recipe management system to automate the setup of the Pan-O-Mat as well

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## Mechanical Features

- Designed and manufactured in accordance with BISSC standards
- Heavy duty stainless steel frame for durability and corrosion resistance
- Polished stainless steel guards and 500 lb. hopper for easy sanitation
- Precision stainless steel tunnel housing for durability and minimum dough flow resistance
- Dual auger design for gentle dough handling at high throughputs
- All drives are Class F insulated Eurodrive Gearmotors including augers, 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 manifold for even dough distribution
- Patented diaphragm valves with position indicators for minimum resistance and maximum flow control
- UHMW Rotary cut-off knife
- Easy access to all operational areas for easy sanitation and maintenance
- Venturi-style vacuum system with vacuum transducer
- Freestanding with casters for easy mobility for sanitation and maintenance

## Electrical Features

**Operator panel is NEMA 4 rated and mounted on a swivel arm for easy access**

**Operator Panel includes the following:**

- Allen Bradley 600C keypad operator interface to control:

- Auger 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 4 stainless steel machine mounted electrical enclosure 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 cleaning cycle system for reduced sanitation cost**

**Electronic proofer synchronization kit with proofer drive**



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## Options

- Allen Bradley 5/04 PLC Upgrade
- Painted remote electrical panel in lieu of machine mounted
- Stainless steel remote electrical panel in lieu of machine mounted
- Panel air conditioner in lieu of Exair panel cooler
- Panel modem for remote diagnostics
- CE confirmed electrical package
- Inverters in lieu of Toshiba
- Operator interface in lieu of Allen Bradley 600C
- Automatic divider pushback
- Extrusion type nonstick rounder belt
- 300 lb. stainless steel hopper in lieu of 500 lb.
- Spiral Tunnel Rounder Bars
- Hinged rounder bar lift kit
- Rounder AC speed control package
- Product memory increase
- Integrated controls for pump and conveyor system
- Chilled rounder bed option
- 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 / hr. <sup>1</sup>	Scaling Range <sup>2</sup>	Speed Range (cuts / min.) <sup>1</sup>	Typical Scaling Accuracy	Approx. Shipping Weight
<b>HBD 400</b>	7,500 lbs. (3402 kg)	7/8 oz. - 6 oz. (24.8 g - 170 g)	160 - 540	+/-1%	4,000 lbs. (1814 kg)
<b>HBD 600</b>	11,000 lbs. (4989 kg)	7/8 oz. - 6 oz. (24.8 g - 170 g)	240 - 810	+/-1%	4,100 lbs. (1860 kg)
<b>HBD 800</b>	15,000 lbs. (6804 kg)	7/8 oz. - 6 oz. (24.8 g - 170 g)	320 - 1080	+/-1%	4,200 lbs. (1905 kg)

### Electrical Requirements

Approximate Main Power - 23 Kva  
Control Power - 24 VDC / 120 volts  
Air Requirements - 25 scfm at 87 psig  
Water requirements - 4 to 6 gal./min. at 120° (cleaning only)

### Approximate Dimensions

99" x 57" x 80"  
(2514 mm x 1448 mm x 2032 mm)

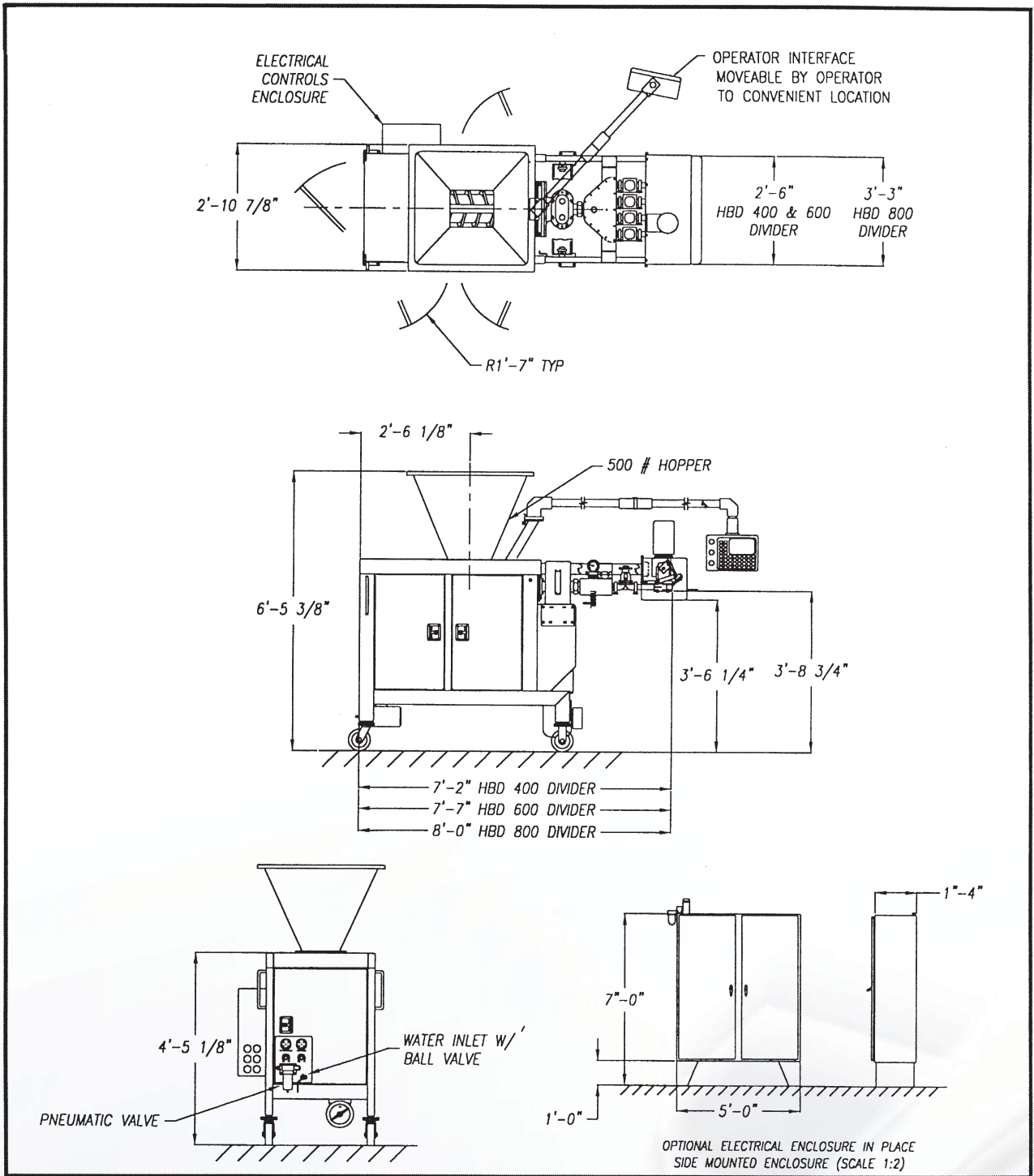
<sup>1</sup> Gearmotors are sized to meet production requirements ranging from 40 - 135 cuts / min.; divider will be geared to handle a specific range of production

<sup>2</sup> Scaling range may be increased with special cut-off manifolds.



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## Dimensional Drawing



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

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