



ACCUPAN MINI BUN SYSTEM



Shown with optional equipment



- Designed to meet the market demand for 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 Old style Pan-O-Mat design 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 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
- Diagnostics system
- "On-the-fly" adjustment capabilities

Designed to fit Your Production requirements

- The Accupan Mini is 4-across and can produce up to 200 pieces / minute
- Supplied with a reliable and durable Model K volumetric divider
- Extrusion Divider is available as an option

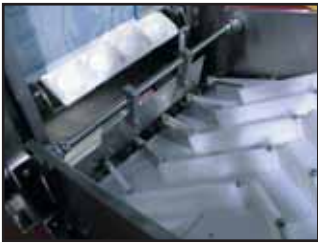
Expandable design

- Options can be added to this machine to allow for expansion to 400 pieces / minute in the future to allow for growth

MECHANICAL SPECIFICATIONS

ACCUPAN MINI BUN SYSTEM

- 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
- 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
- Removable stainless steel flour catch pans under the moulder belt
- Synthetic/cotton topped moulder belt for flour retention and stretch resistance
- Rotary pan indexer for smooth pan indexing and quick change index bars for easy product changeover



Pneumatic Flapper Gate Transfer



Hinged Rounder Bar with Gas Spring Assist



Rotary Pan Indexer

ELECTRICAL SPECIFICATIONS

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

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

Analog control for :

- Divider speed
- Rounder belt speed
- Flapper gate speed
- Pulse zig-zag flour sifter speed
- Proofer speed
- Sheeter roller speed
- Moulder belt speed
- Pulse moulder sifter speed (if so equipped)
- 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 160 inverter motor controls



User-Friendly Operator Controls



ACCUPAN MINI BUN SYSTEM

OPTIONS

- AccuMax Extrusion Divider in lieu of K-Head
- Stainless steel machine mounted panel in lieu of painted
- Reverse axis rounder
- Chilled rounder bed
- Panel air conditioner
- 3' infeed pan conveyor extension for hand feed
- 3' discharge pan conveyor extension
- UHMW moulder board assemblies
- Twin roll cutter
- Pneumatic pulse sifter with linear motion and block-outs at moulder area (required for moulded products)
- Pneumatic driven hot dog gates with PLC control for "on the fly" adjustment (required for moulded products)
- 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
- Multi-Vac four point flour reclaim system
- Electric Do-Flow
- Roll imprinters
- Pan shakers
- Bun seeders
- Additional machine manuals
- Tool kit
- Spare parts kit



AccuMax Extrusion Divider



K-Head Divider

SPECIFICATIONS

	Divider Type	Scaling Range	Maximum Troughput lbs/hr.	Speed Range ²
Accupan Mini	K-Head	1-5 ¹	1,750	80-200
Accupan Mini AccuMax	AccuMax	1-5 ¹	2,100	80-240

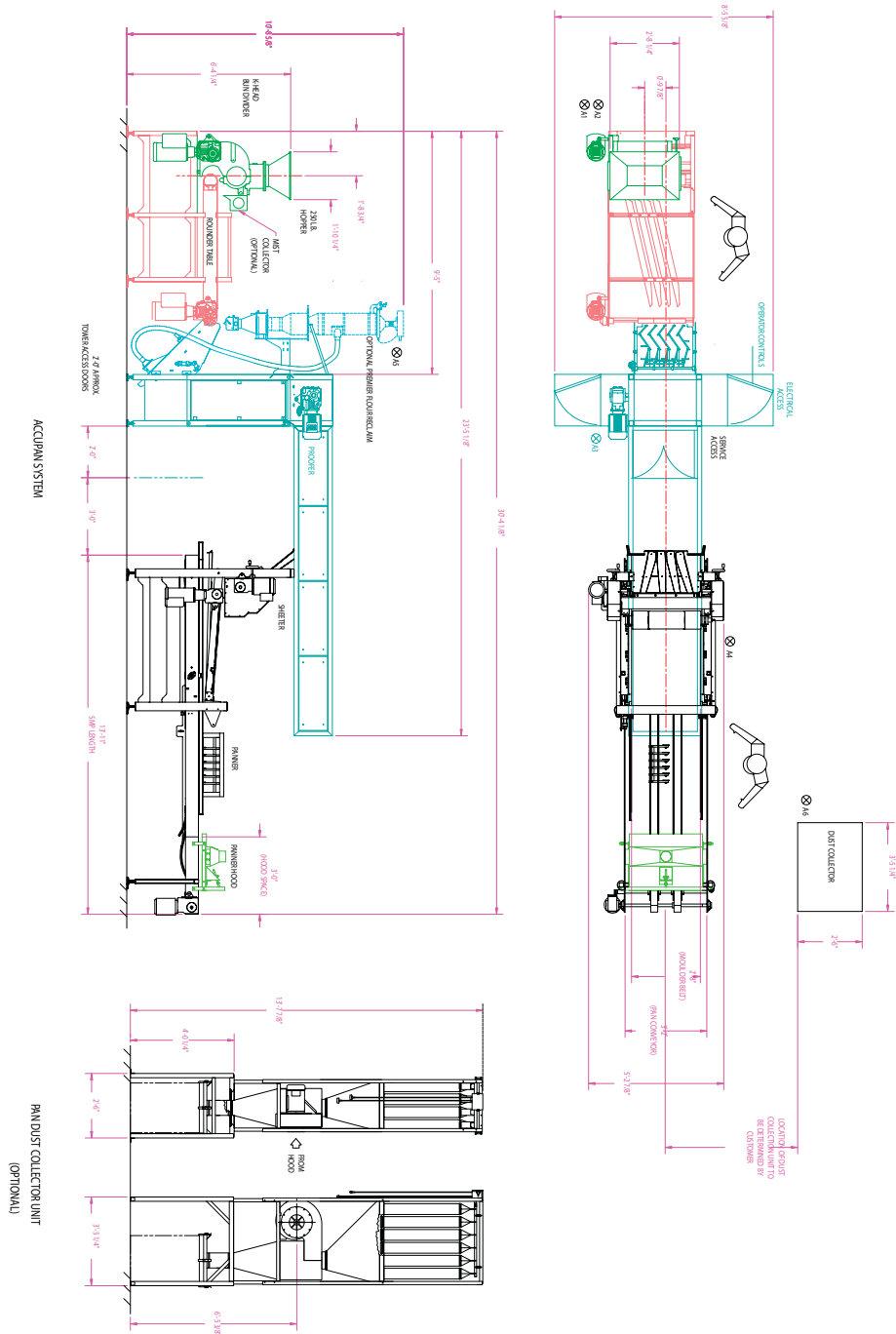
¹ Range may be increased with special pistons and/or shafts, and knife adjustment

² Depending upon dough condition and dough piece size.
Speed may be increase with added options.



ACCUPAN MINI BUN SYSTEM

DIMENSIONAL DRAWING



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