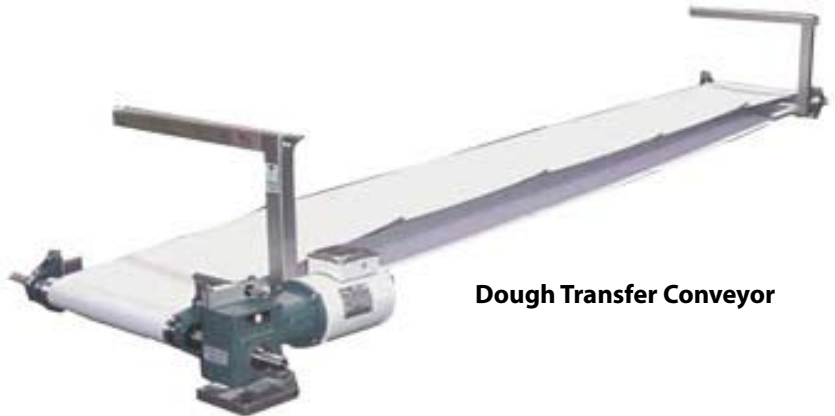


# AMF

## DOUGH CONVEYORS



90° Vertical Conveyor



Dough Transfer Conveyor

- **Sanitary Construction for all Dough Applications**
- **Eliminates Pipe Damage to Dough**
- **Available in Belt Widths From 8" (203 mm) to 60" (1524 mm)  
24" (610 mm) is Standard**
- **Kneeling and Floor Time Conveyors Also Available**

### FEATURES & BENEFITS

#### Durable and Reliable

- Constructed with a heavy-duty tubular stainless steel frame and a reliable direct drive motor, AMF conveyors are designed to provide years of trouble-free operation.
- FDA approved poly-stick belts prevent dough sticking and work in tandem with a concave belt system that keeps the dough centered on the conveyor.

#### The AMF Conveyor Family

- AMF's custom-designed conveyors are created to suit specific production and layout requirements, matching lengths and belt width to your needs.
- Horizontal transfer is accomplished with three of AMF's conveyors
  - Dough transfer conveyor moves dough in one direction
  - Bi-directional conveyor permits flow direction to be manually changed

- Reversing conveyor transfers dough horizontally and the flow direction changes automatically through the use of level control eyes and PLC. Cut-off knives are provided at each end to prevent dough from being pulled from the hopper.
- Vertical conveyors transfer dough vertically from a pump discharge to the horizontal transfer height and are available in inclined and 90° configurations

#### Sanitary, Low Maintenance Design

- Cantilevered design for easy belt removal
- Hinged sandwich conveyor for easy cleaning and maintenance on the vertical conveyor
- UHMW belt scraper assembly
- Dual belt tracker assemblies
- Variety of dough pump connectors

### MECHANICAL FEATURES

- Heavy-duty stainless steel frames for durability and corrosion resistance
- Heavy-duty pillow block bearings
- 1 HP washdown motor
- Heavy-duty gear reducer, ratio matched to specifications
- Belt scraper system
- Dual belt take-up
- Belt tracker assembly
- Poly, non-stick belting
- Stainless steel hanger brackets
- 24" (610 mm) belt width - 16" (406 mm) on vertical conveyor



Direct Drive Design



Poly Belt Scraper



## ELECTRICAL FEATURES

- Motor starter (shipped loose unless control panel is ordered)
- Controls can be combined with pump, mixer or make-up system

## OPTIONS

- AC inverter speed control package
- Level control device with mounting bracket
- Zero clearance roller in lieu of standard
- Painted NEMA 12 enclosure with disconnect for up to 4 conveyors
- Stainless steel NEMA 12 enclosure with disconnect for up to 4 conveyors
- Stainless steel floor support legs
- Larger drive motors for longer lengths and wider belts
- Wider belt widths up to 60" (1524 mm) wide
- Kneeling point
- Additional machine manuals
- Recommended spare part kits

## SPECIFICATIONS

Conveyor Type	Belt Width*	Motor Type
90° Vertical	16" (406 mm)	(2) 1 HP
80° Vertical	24" (610 mm)	(2) 1 HP
Transfer & Bi-Directional	24" (610 mm)	1 HP
Reversing	24" (610 mm)	1 HP

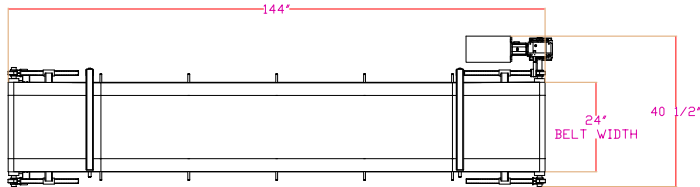
\* Other belt widths are available as an option

### Electrical Requirements:

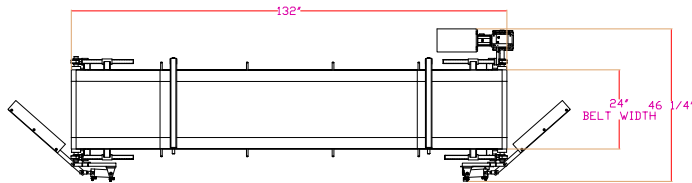
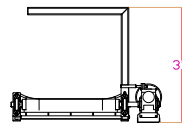
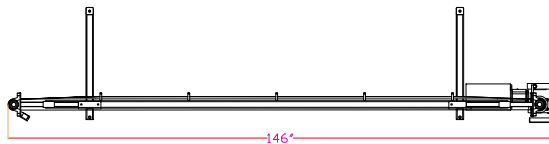
Approximate main power - 1.5 KVA (double for vertical)

PLC I/O Voltage: 24VDC in/120VAC out

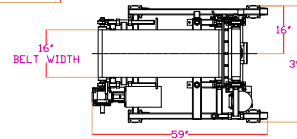
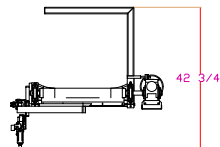
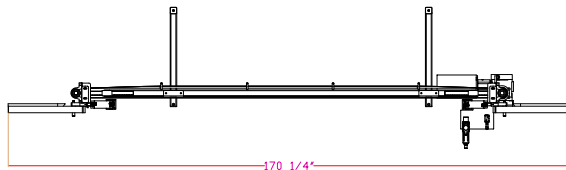
### DIMENSIONAL DRAWING



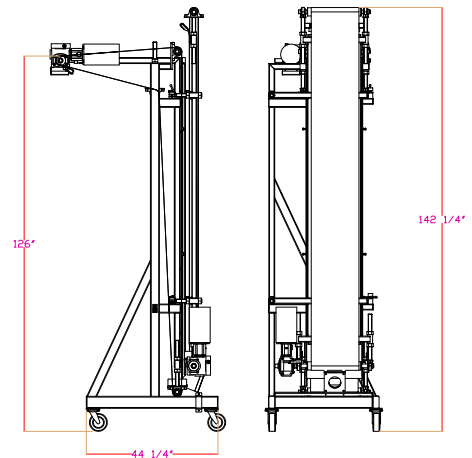
**Transfer Conveyor**



**Reversing Conveyor**



**Vertical Conveyor**



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AMF's focus on continuous improvement may result in changes to machinery specifications without notice.