

The CDP Dough Pump: A new standard for dough transfer efficiency.



A compact, patented auger system that's gentler on the dough is just one of the reasons you can count on the CDP for impressive performance—and a new level of product quality!

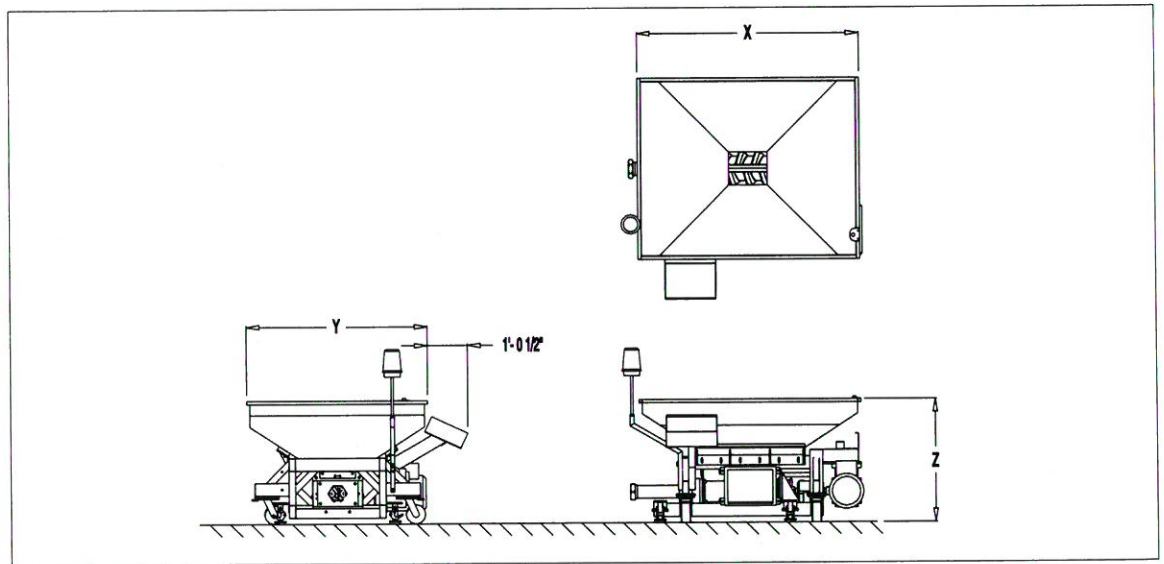
- ▼ **"Direct Flow"** design eliminates flow-constricting bulkheads that cause damaging back pressure and increase dough temperature
- ▼ **Short 24" dual augers** provide the most efficient transfer available with reduced work to the dough
- ▼ **Cupped auger design** prevents dough slippage and provides maximum degassing
- ▼ **Direct auger drive** eliminates pulleys, belts, chains—and unnecessary maintenance!
- ▼ **PLC controls** allow push-button operation of all pump and conveyor functions—and the Clean-in-Place (CIP) system
- ▼ **Efficient design** allows for superior transfer of bun, bread, sweet goods, tortilla, pizza, frozen dough and more
- ▼ **A complete CDP line** offers capacities from 1,000 - 3,000 lbs, with throughput to 20,000 lbs/hr

Call your representative for complete CDP specifications and take a look at the difference AMF engineering leadership can make on your production line!

AMF
BAKERY SYSTEMS

*Tomorrow's technology for
today's baking needs*

2115 West Laburnum Avenue
Richmond, VA 23227
Phone: (800) BAKERS-1
Fax: (804) 342-9724



Operational Specifications

Model	Rated Capacity	Length "x"	Width "y"	Height "z"	Approximate Shipping Weights
CDP 12	1,200	69" (1753mm)	56" (1422mm)	35" (898mm)	2250 lbs. (1023 kgs.)
CDP 16	1,600	69" (1753mm)	56" (1422mm)	38" (965mm)	2320 lbs. (1055 kgs.)
CDP 20	2,000	69" (1753mm)	56" (1422mm)	41" (1041mm)	2450 lbs. (1114 kgs.)
CDP 24	2,400	69" (1753mm)	56" (1422mm)	44" (1118mm)	2650 lbs. (1205 kgs.)
CDP 30	3,000	84" (2134mm)	56" (1422mm)	46" (1168mm)	2750 lbs. (1250 kgs.)

* Rated capacity at 60 lbs./ft³.

** Hopper size may be altered for specific layout requirements.

Optional Equipment

- ▼ PLC other than Allen Bradley
- ▼ Inverter other than Toshiba
- ▼ 5" diameter Victaulic pump discharge transition pipe (recommended for throughputs over 8,000 lbs./hr.)
- ▼ 6" diameter Victaulic pump discharge transition pipe (recommended for throughputs over 10,000 lbs./hr.)
- ▼ 4" diameter custom piping system
- ▼ 5" diameter custom piping system
- ▼ Level control device and bracket assembly
- ▼ Remote operator panel in place of machine-mounted
- ▼ S.A.E. tool kit
- ▼ Dough thermometer option
- ▼ Recommended spare parts kit
- ▼ Metal detector
- ▼ Remote conveyor starter enclosure

Peripheral Equipment

- ▼ Vertical and horizontal conveyors

Electrical Requirements

Approximate Main Power
 7.5 hp-11 Kva
 10 hp-14 Kva
 15 hp-18 Kva
 Control Power 24 VDC/120 volts
 Air requirements—70 psi

Drive	Maximum throughput*
08	7,500 lbs./hr.
10	12,500 lbs./hr.
15	20,000 lbs./hr.

* May be reduced when handling unusually stiff doughs.

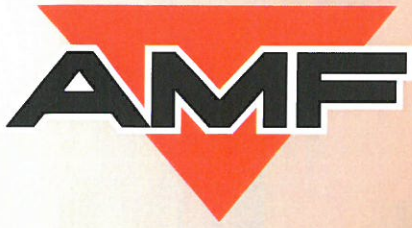
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AMF's continuing engineering is constantly improving product performance. Consequently, machinery specifications are subject to change without notice.



CDP DOUGH PUMP



- Exceptional Dough Transfer Technology Featuring AMF's Patented Dual Auger System
- Gentle, Short Auger Design for Minimal Dough Development

FEATURES & BENEFITS

Direct Flow Design

- Eliminates constrictions that cause back pressure and increase dough temperature.

Unique, "Dough-Friendly" Auger Design

- Cupped augers prevent dough slippage and maximize degassing processes.
- 24" dual augers offer the most efficient and gentle dough transfer available.
- Direct auger drive eliminates pulleys, belts, chains and unnecessary maintenance, while allowing quiet performance.

Ease of Use and AMF Flexibility

- Provide simple pushbutton operation of all pump and conveyor functions and cleanup.
- Superior transfer of bun, bread, sweet goods, tortilla, pizza, and frozen doughs.
- Hopper capacities can be custom designed to fit production requirements from 1,000 to 3,000 lbs. with throughput up to 20,000 lbs./hr.

CDP DOUGH PUMP

MECHANICAL FEATURES

- Designed and manufactured in accordance with BISSC sanitation standards
- Heavy duty stainless steel frame for durability and corrosion resistance
- Class F insulated Eurodrive Gearmotor with direct auger drive
- Venturi-style vacuum system
- Precision stainless steel tunnel housing for minimum dough flow resistance
- Dual auger design for gentle dough handling at high throughputs
- Easy access to all operational areas for better sanitation
- Freestanding with casters for mobility to facilitate maintenance
- Vacuum assist to minimize auger exposure to dough

PERIPHERAL EQUIPMENT

Vertical and Horizontal Conveyors

Dough Mixers

Dough Developers

Metal Detector



CDP DOUGH PUMP

OPTIONS

- PLC other than Allen Bradley
- Inverter other than Toshiba
- 5-inch diameter Victaulic pump discharge transition pipe (recommended for throughputs over 8,000 lbs./hr.)
- 6-inch diameter Victaulic pump discharge transition pipe (recommended for throughputs over 10,000 lbs./hr.)
- 4-inch diameter custom piping system
- 5-inch diameter custom piping system
- Level control device and bracket assembly
- Remote operator panel in place of machine mounted
- S.A.E. tool kit
- Dough thermometer
- Driven trolley system between two mixers
- Recommended spare parts kit
- Metal detector
- Remote conveyor starter enclosure

SPECIFICATIONS

MODEL	Rated Capacity*	Length	Width	Height	Approx. Shipping Wt.
CDP 12	1,200	69" (1753 mm)	56" (1422 mm)	35" (898 mm)	2,250 lbs. (1023 kg)
CDP 16	1,600	69" (1753 mm)	56" (1422 mm)	38" (965 mm)	2,320 lbs. (1055 kg)
CDP 20	2,000	69" (1753 mm)	56" (1422 mm)	41" (1041 mm)	2,450 lbs. (1114 kg)
CDP 24	2,400	69" (1753 mm)	56" (1422 mm)	44" (1118 mm)	2,650 lbs. (1205 kg)
CDP 30	3,000	84" (2134 mm)	56" (1422 mm)	46" (1168 mm)	2,750 lbs. (1250 kg)

*Rated capacity at 60 lbs/ft³ Hopper size may be altered for specific layout requirements

Electrical Requirements
 Approximate Main Power
 7.5 hp - 11 Kva
 10 hp - 14 Kva
 15 hp - 18 Kva
 Control Power - 120 VAC
 Interface - 24 VDC
 Air Requirements - 70 psi

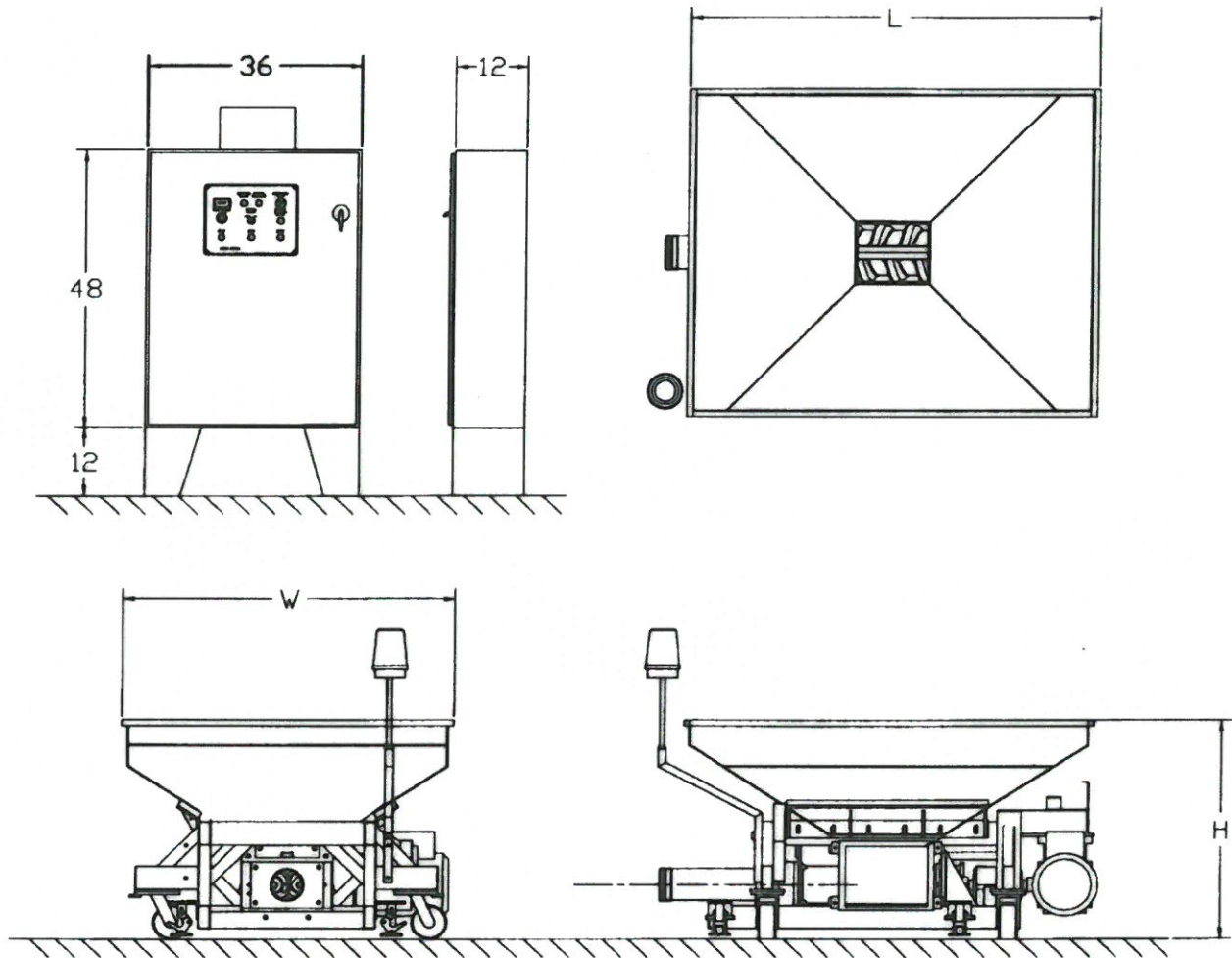
Drive	Maximum Throughput*
8	7,500 lbs./hr.
10	12,500 lbs./hr.
15	20,000 lbs./hr.

*May be reduced when handling unusually stiff doughs.



CDP DOUGH PUMP

DIMENSIONAL DRAWING



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