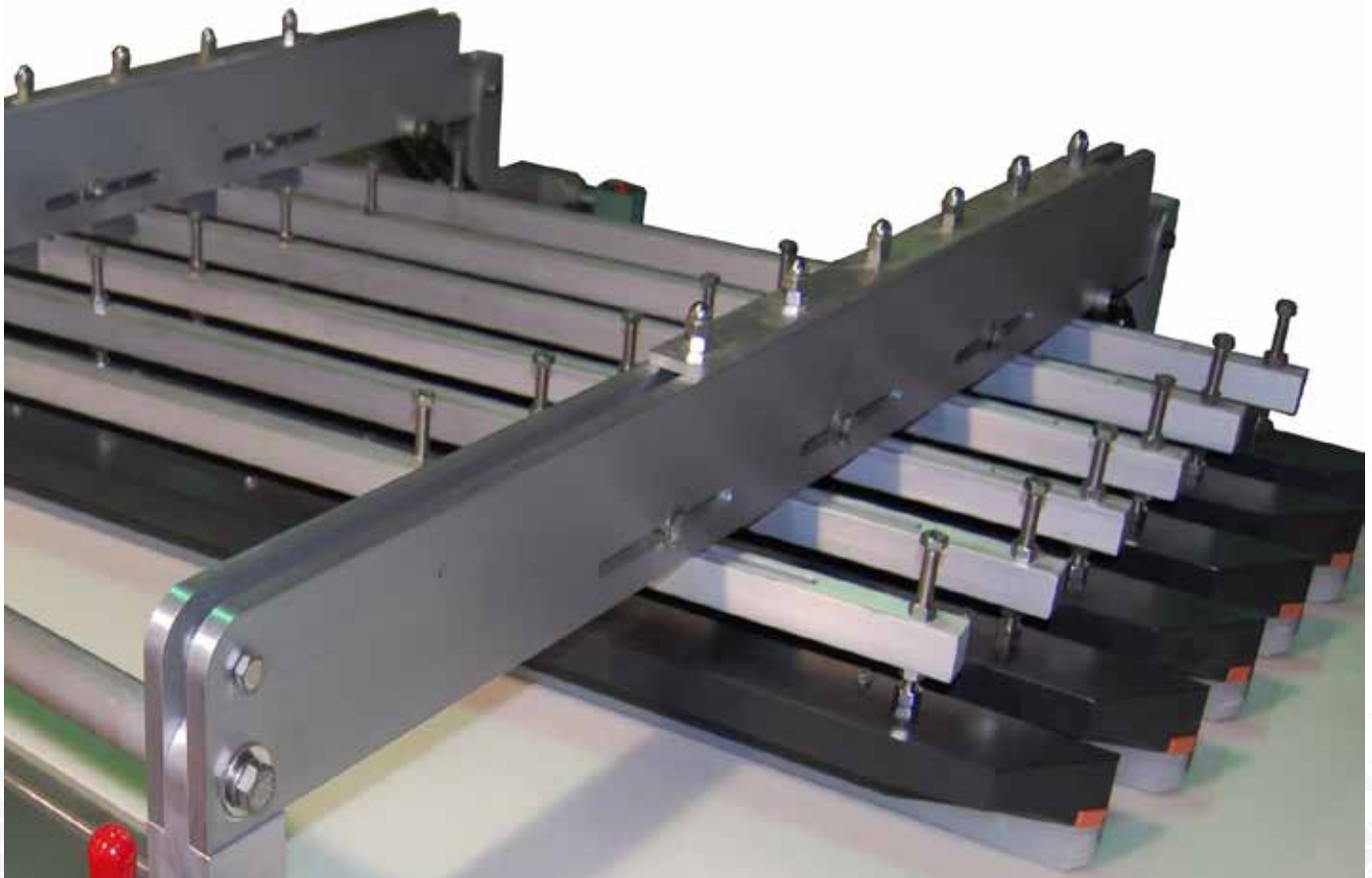




Your bakery is our world.

Aluminum Rounder Bar Upgrade

Maximize production efficiency with AMF's Aluminum Spiral Tunnel Rounder Bar, featuring the best non-stick performance available



AVAILABLE IN VARIOUS LENGTHS AND WIDTHS TO MEET YOUR BUN AND ROLL PRODUCTION NEEDS!

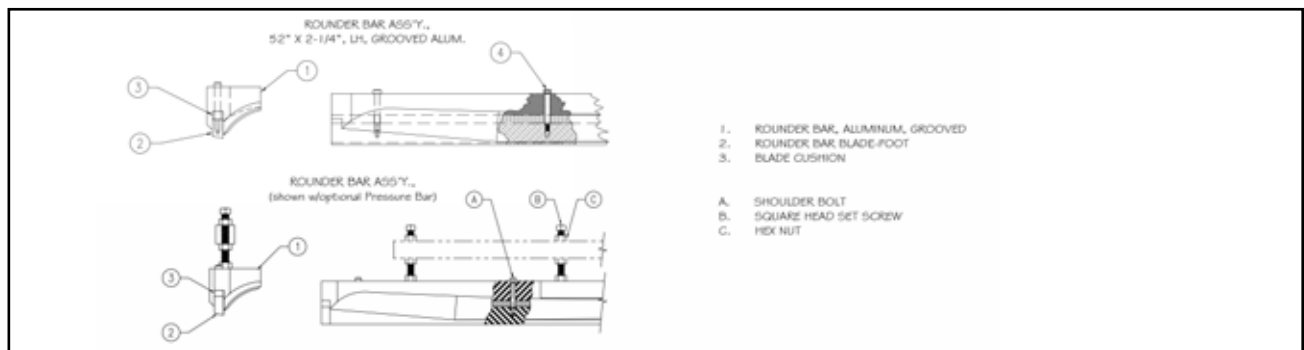
- Optimal performance and high-speed rounding via non-stick grooved rounding surfaces
- Patented replaceable "floating foot" minimizes dough leakage during production
- Minimizes doubles while producing optimal roundness for a wide range of sizes
- Lightweight, aluminum construction with Dura-Shield™ coating for long-lasting rounding performance

DESIGN INNOVATIONS

Spiral-grooved, coated aluminum bars provide optimal performance and high-speed rounding via non-stick grooved rounding surfaces. This upgrade features AMF's standard patented, replaceable "floating-foot" to minimize dough leakage during production. The variable-radius compression section minimizes doubles, while producing optimal roundness for a wide range of sizes. Available in various lengths and widths, the lightweight 6061-T6511 aluminum construction, with DuraShield® coating ensures long-lasting performance.

Aluminum Rounder Bar Upgrade

EXAMPLE ROUNDER BAR



ROUNDER BAR APPLICATIONS

- K-400
- K-600
- Model U
- ABS400
- ABS 600
- Pan-O-Mat Plus 400
- Pan-O-Mat Plus 600
- Pan-O-Mat Plus 800
- Accupan 400/600/800
- PBS Bun Systems

BAR FEATURES

- Main Rounder Bar Assembly
- Blade
- Cushion
- Shoulder Bolts

OPTIONAL EQUIPMENT

- Rounder Pressure Bars
- Rounder Bar Mounting Frame
- AMF Rounder Belt
- Lift Kit Upgrade
- Reverse-Axis Replacements

Optimal Rounding Performance