

Bundy/FME Continuous Pan Cleaner (Non-Inverting)



*The Bundy/FME Continuous Pan Cleaner continuously moves pans through a multi-stage cleaning process to remove protein washes, seeds, and other loose toppings.**

Features

- **Continuous Motion:** Conveyor continuously moves pans through cleaning process without inverting
- **Multi-Stage Cleaning:** Includes interchangeable cleaning heads for multi-stage cleaning (additional heads available as needed)
- **Cleaning Head Options:** A combination of roller brush, orbital brush, rotary brush, air knife, and vacuum can be used to clean pans
- **Swing Arm Design:** Cleaning heads are mounted on a swing arm which allows for position adjustment, significant movement for brush and service access, and allows for the unit to float up and over shingled pans that would otherwise cause a jam
- **Precise Cleaning:** System features allow fine-tuning of the angle, distance, and pressure applied to pans by cleaning brushes
- **Camera System:** Overhead camera for infeed pan assessment to ensure correct pan type and orientation and prevent pan jams
- **Quick-Change Brushes:** Brushes can be changed in minutes, not hours, eliminating downtime between products
- **Infeed Guide:** The symmetrically adjustable infeed guide is used to ensure reliable pan placement inside the machine
- **Pan Flow & Orientation:** Pans can enter from left or right-hand side
- **Brush Cart:** Easily store multiple brushes on a custom cart
- **Waste Collection:** Debris removed from pans is diverted using a vacuum system
- **High-Speed Operation:** Capable of cleaning 50 or more pans per minute
- **Operator Interface Controls:** Product, cleaning head position, speed, and pressure settings are programmable
- **NEMA 4X Stainless Steel Electrical Enclosure**
- **UL, cUL Compliant Controls**
- **CSA, OSHA, and CE Compliant**

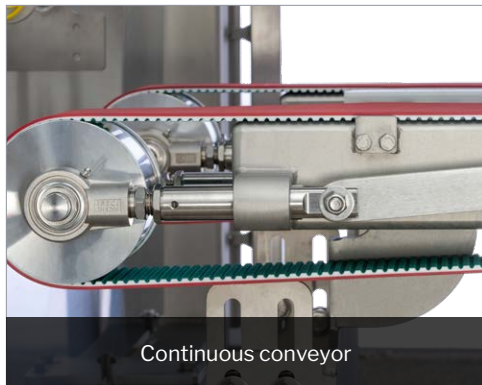
BUNDY BAKING SOLUTIONS:

-  Baking Pans
-  Release Agents
-  Pan Coatings & Refurbishment
-  Equipment & Services

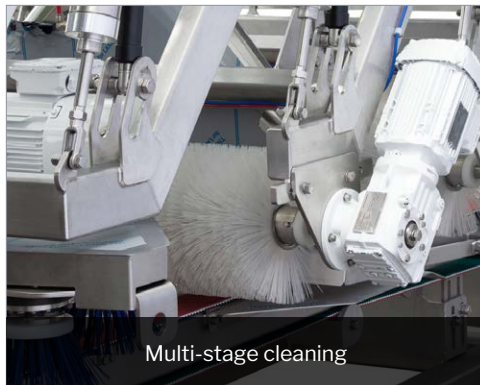
American Pan® and Pan Glo®

American Pan is the world's leading provider of custom baking pans and pan coatings. Pan Glo has been cleaning and recoating baking pans for over 25 years for some of the world's largest and most demanding bakeries. Work with your Bundy Baking Solutions sales representative to achieve the optimal performance and longest life for your pans.

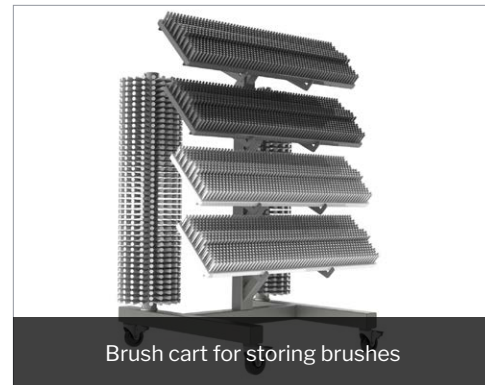




Continuous conveyor



Multi-stage cleaning



Brush cart for storing brushes

Optional Features

- **Additional Cleaning Heads:** Add more cleaning heads as needed to ensure thorough cleaning of pans
- **Duplicate Cleaning Heads:** Automatically change over to new brushes in less than 30 seconds for allergen management or preventive maintenance purposes



Cleaner as shown has 2 roller brushes with vacuum head between them, rotary and orbital brush with air knife and vacuum prior to discharge

**Multiple patents pending: Quick change brush design, Orbital brush design, Rotary brush system, Module swing arm system and controls.*

For additional information or to request a quote, call +1.937.652.2151 or email info@americanpan.com.

