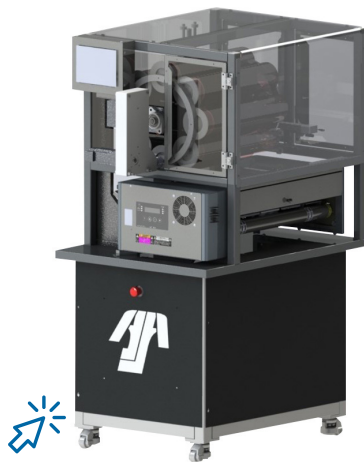


## Automated Bun Feeder | ABF



# PERFECTLY TOASTED BUNS AT THE PRESS OF A BUTTON



Automated Bun Feeder ABF

### BUN SPECIFICATION REQUIREMENTS (current unit)

- Bun shape: round
- Max bun diameter: 105 mm (4.13 in)

### THROUGHPUT UP TO 20 BUNS/MINUTE

- 30-40 buns/minute when manual feed lanes used in parallel with automatic feeding

### 3 EXTRA TOASTING LANES (Crown, heel, double sided toast)

- Can be used to manually feed different shape or sizes and manual fail-over



### Quality

- Eliminate pre-toasting or hot holding of buns
- Improve bun quality by reducing bun handling and controlling air exposure



### Efficiency

- Minimize crew member steps required for toasting buns
- Allows for flexible use of labor during off peak times
- Push button activation box to initiate a toasted bun can be placed in optimal location for crew member to initiate an order



### Speed

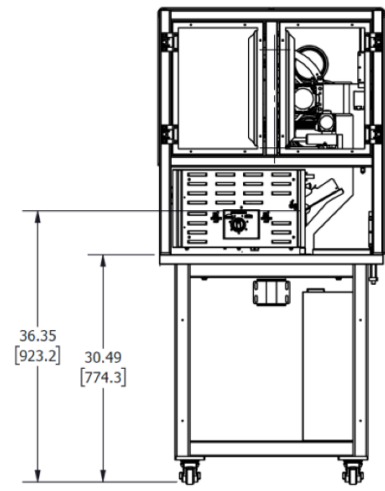
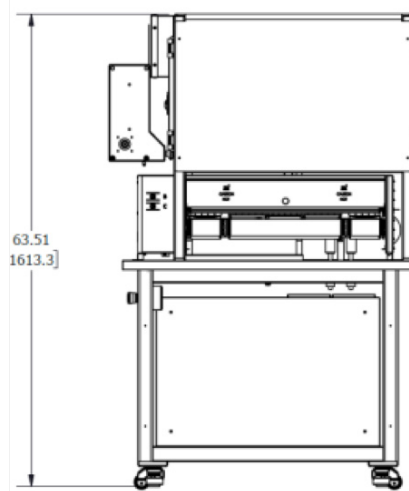
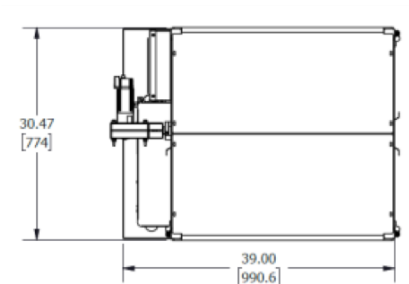
- Helps reduce recognition and initiation time by approximately: 15-20 per transaction
- Toast buns for next order while dressing current sandwich orders from the same location, using only 1 crew member
- Up to 1,200 buns per hour



### Crew Member Experience

- Easy to operate and low maintenance
- Improve crew efficiency working alongside the ABF

# Automated Bun Feeder | ABF



## Electrical Specifications

Control Box: 120V, 1800W, 15A

Plug Type: 5-20P

HCT -5H Toaster: 208V 4400-4700W

Pin & Sleeve Plug, 30 AMPS, 250 VAC



**60 minutes**  
Total Maintenance Time



**\*40 minutes**  
Total Prep Time  
(Load 600 buns into tubes)

\*Cleaning can be completed during non-peak hours using auxiliary staff.

## Maintenance - Daily

- 1 Toaster (5 minutes)**  
 Wipe down belts in place using towel sprayed with a no rinse cleaner/sanitizer.
- 2 Bun Separator (3 Minutes)**  
 Wipe down in place using towel sprayed with a no rinse cleaner/sanitizer.
- 3 Bun feeder (5 minutes)**  
 Remove and wipe down using towel sprayed with a no rinse cleaner/sanitizer or clean in a compartment sink.
- 4 Exterior (2 minutes)**  
 Wipe down unit using towel sprayed with a no rinse cleaner/sanitizer.
- 5 Bun tubes (40 minutes)- 60 tubes**  
 Tubes wiped down with "no rinse cleaner/sanitizer or can be cleaned in a warewasher.

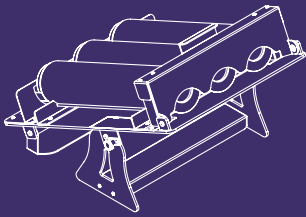




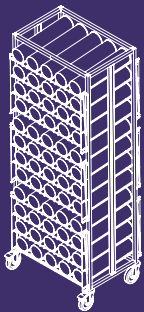
Watch Bun Loading



## BUN LOADING AND STORAGE



**3 Tube Manual Bun Loader**



**Storage Rack**

### Bun Tubes Capacity

- Storing and dispensing from a tube improved the bun quality compared to a bag/pillow pack. 48 hour test completed using 4 different bun types.
  - Increased bun moisture = hotter toasted bun
  - Improved taste profile and quality
  - Decreased product damage from handling

### Capacity

- 8 tubes, 10 buns in each (80 bun capacity)
- Max bun height - 50mm to fit 10 buns in 1 tube

### Bun Loading

- Buns can be loaded into tubes frozen or thawed
- 3 tube manual bun loader included with unit
  - 1 minute approximately to load 30 Buns (3 tubes)
  - 40 minutes approximately to load full day inventory 600 Buns (60 tubes)
- 60 tube capacity bun thaw/storage rack available