

New Accurist+™ Divider Dies

New Accurist+™ Divider Dies from Baker Perkins offer extended life, easier cleaning and improved weight control. The new dies fit any Accurist or Accurist2 divider without modification and offer significant improvements over the old design. The design is based on insight and experience gained from working closely with our large installed base over many years and the result is a technically superior solution that is practical and cost-effective

All Baker Perkins parts carry a 12 month warranty plus the reassurance of full process and technical support from the original equipment manufacturer

Design Basis

This is a brand new design by Baker Perkins based on rigorous analysis of operational data and extensive input from the users and engineers familiar with the machines. The new die is unique to Baker Perkins and has not been licensed to any third parties*

The main design improvements are

- 50% reduction in contact area
- Elimination of areas where dough builds up
- Improved oil distribution
- Optimised clearances
- Lighter and easier to hold

The new dies have been extensively tested and found to deliver the following:

Extended life

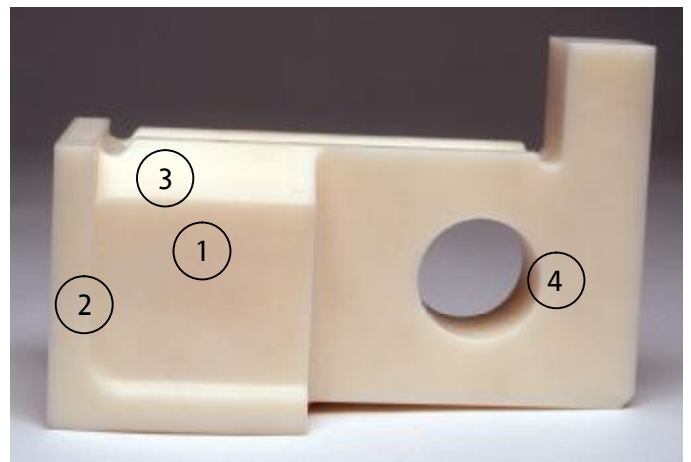
The life of the dies is extended by reducing their susceptibility to the problems caused by swelling and by making them less prone to damage. The **avoidance of dough build-up (1), reduced contact area (2) and improved lubrication (3)** reduce the frequency of re-machining while the **'Easy-hold' thumb hole (4)** reduces damage by allowing them to be held securely during removal and cleaning.

Easier and faster cleaning

The dies have been made almost self-cleaning by **eliminating the closed channels and recesses (1)** where dough builds up. With minimal dough to remove the dies need little more than wiping down. Washing can usually be avoided

Benefits:

- Extended life
- Easier and faster cleaning
- Improved weight control
- Reduced wear rates
- Better oil distribution
- Less dough waste
- 'Easy-hold' feature
- Reduced risk of damage
- Less downtime
- Lower running costs
- Compatible with all Accurist Dividers



*Dies are protected from unauthorised copying by patent application number 1001046.0

Improved weight control

Reduced contact area (2), better lubrication and the elimination of dough build-up help to retain the freedom of movement of the dies, which ensures that good weight control is maintained.

Reduced wear rates

Improving the oil distribution (3) ensures that all the contact areas are well lubricated to extend the life of the dies. This also keeps the dough soft to avoid build up of hard gluten.

Reduced risk of damage

Removal of the dies from the machine and cleaning are made considerably easier by the die being lighter plus the provision of an **'Easy-hold' thumb hole (4)** for comfortable and secure handling.

Less waste

Optimised dimensional tolerances provide the ideal balance between minimising dough seepage and restricting freedom of movement

Application

All customers will be offered the new Accurist+™ die when ordering replacements. They may be fitted directly into any Accurist 5000, 9000 or Accurist2 divider with no modification to the machine.

As standard, dies are supplied in Nylon 6 with PET Ertalyte® available as an option. Please contact Baker Perkins for details. Both Nylon 6 and PET Ertalyte® comply with FDA requirements for use in food machinery

Additional Services

Baker Perkins can restore to working condition dies that have swollen due to water absorption or mechanical damage by machining back to their original size and dimensional tolerances.

Service Contracts

Customers with service contracts are the first to benefit from new developments in divider design and will be offered Accurist+ dies for their next replacement set.

Tailored service contracts also provide many other operational and financial benefits:

- Fixed costs with monthly payments to help budgeting and cash flow
- Maintained weight accuracy to reduce operating costs
- Improved reliability / reduced downtime
- 24/7 access to Baker Perkins engineers to help with trouble shooting

Contact Us

For more details and pricing contact Customer Services on +44 1733 283000 or bppltd@bakerperkinsgroup.com

