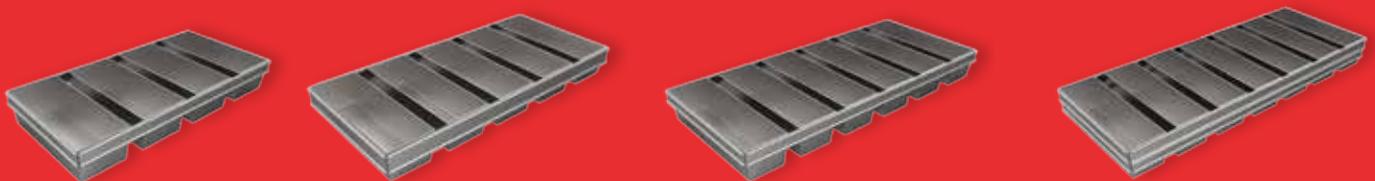




Your bakery is our world.

Bread Pan Cleaner

Sanitary, high efficiency pan cleaning reduces energy consumption while providing the most gentle pan handling.



DESIGN INNOVATIONS

AMF's NEW Pan Cleaner incorporates the Gentle Pan Handling concept in which pans are gently carried Hard-way through the cleaning process. Its unique in and out configuration offers many layout configurations giving full access to the machine. Used in combination with the AMF Pan Inverter, pans are delivered clean to the pan return system in a continuous motion, upside down for pan storage. Alternatively, the Pan Inverter can be used before pan storage if upside-down storage is the preferred practice. The continuous motion will ensure that all upcoming pans are delivered from the Depanner without stopping or accumulating pans.

PERFORMANCE

The continuous, gentle pan handling motion is easy and simple. Hard-way pans delivered to the Pan Cleaner require only simple carrying conveyors. The Pan Cleaner can run rates higher than 50 pans/minute.

SANITATION

The complete machine is engineered with sanitary design principles such as accessibility and elimination of hollow areas without niches. Even though a pan cleaner is not a product zone by definition, it is important to eliminate crumbs throughout the process.

SIMPLICITY

The use of gravity to remove crumbs in combination with the high efficiency AMF Air Knife makes pan cleaning simple. The automatic pan guides and brush height adjustments ensure optimal machine set-up.

SAFETY

The product recuperation conveyor improves operator safety by sending product into a recuperation bin located outside of the equipment. The crumb collection, removable catch pans eliminate production interruption.



Safety by design,
simplicity in operation.

EXTRA ADVANTAGES

- ▼ Sanitary design with quality materials and components to ensure high performance, minimal maintenance and longevity.
- ▼ Floor level, easy access for cleaning, maintenance and operation.
- ▼ Easy product recuperation and crumb collection performed in a safe environment.
- ▼ Ease of operations set-up with automatic brush height and side guide adjustments.
- ▼ Easy-to-operate, Allen Bradley PLC and PanelView with intuitive pushbutton controls.
- ▼ The Bread Pan Cleaner and Bread Pan Inverter offer unmatched layout flexibility
- ▼ AMF Bread Pan Inverter is used to turn pans upside-up after Bread Pan Cleaner process.



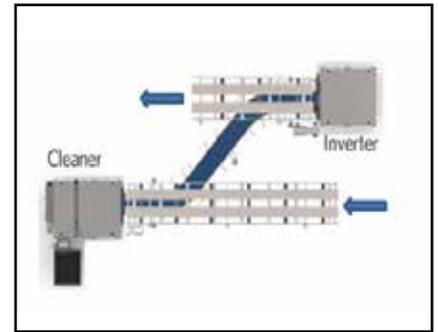
Pans are held on magnets during brush cleaning process.



Energy efficient, product recuperation conveyor automatically starts & stops.

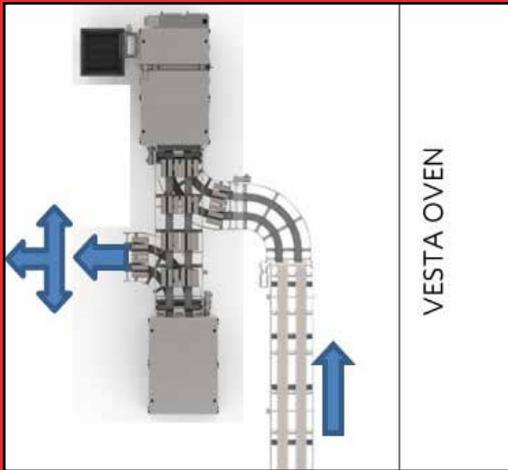


High efficiency AMF Air Knife removes leftover crumbs.

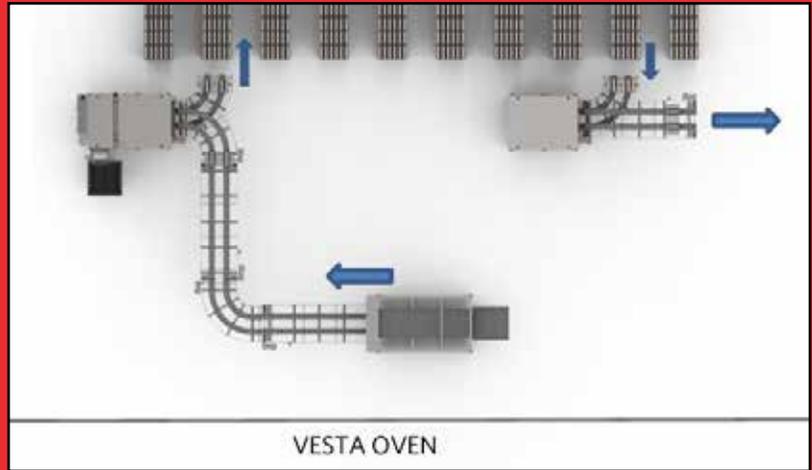


Example of inline & parallel layout configurations.

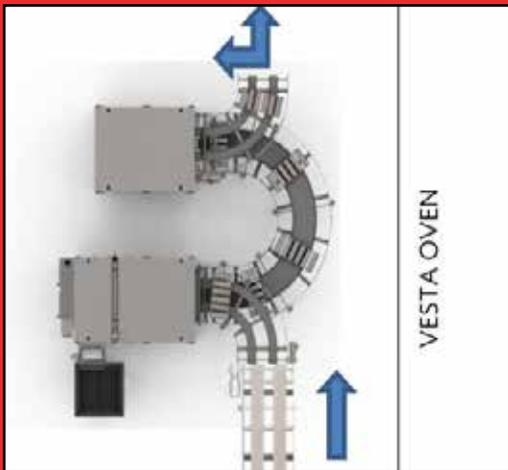
LAYOUT FLEXIBILITY



PARALLEL TO PAN FLOW



UPSIDE DOWN PAN STORAGE



BREAD PAN CLEANER & PAN INVERTER AVAILABLE 2017

AMF IS A MARKEL FOOD GROUP COMPANY

AMF's focus on continuous improvement may result in changes to machinery specifications without notice.