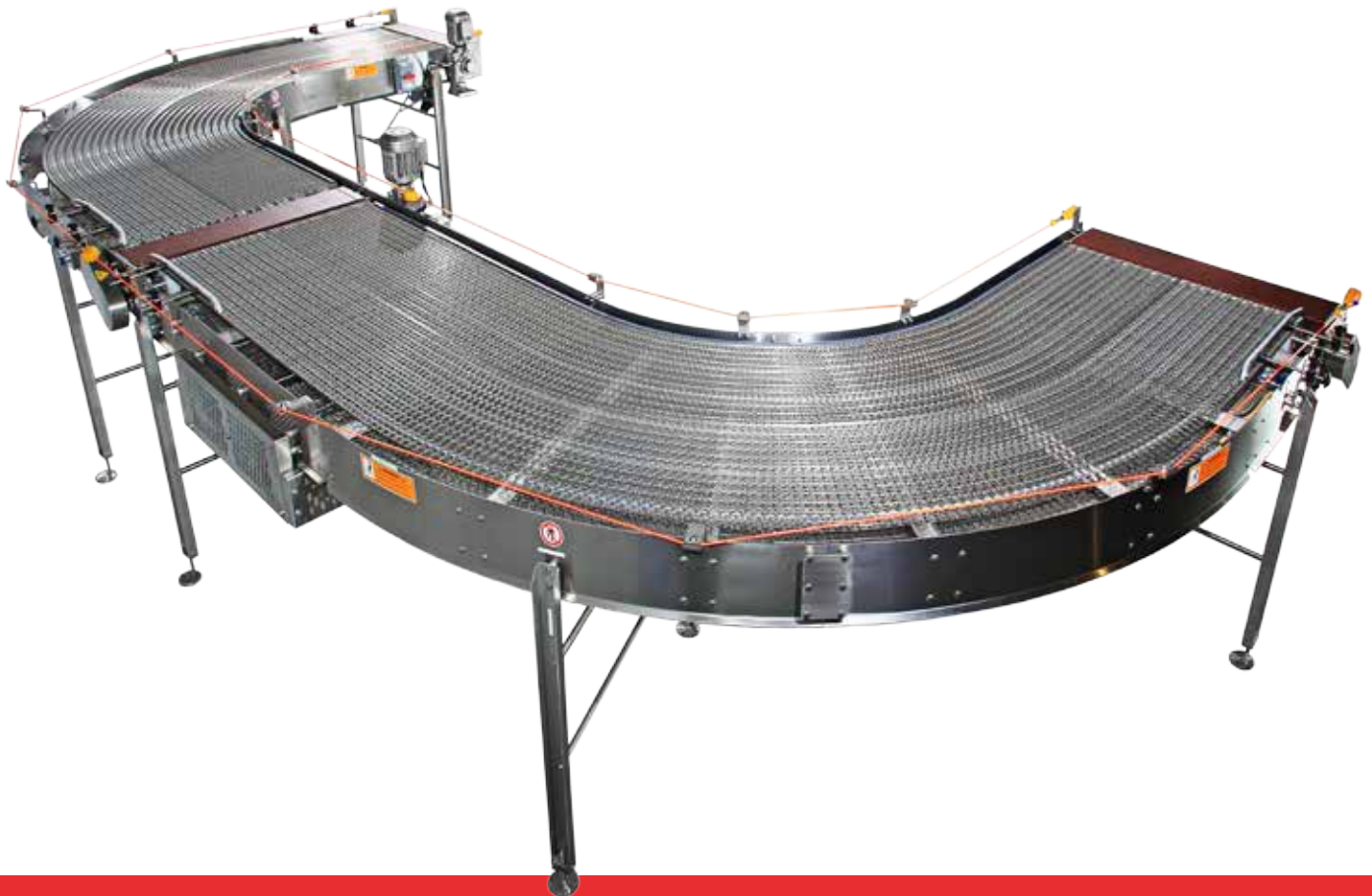




Your bakery is our world.

Premium Conveyors

Designed with sanitation in mind, the reliable, low-maintenance components incorporate the best belting technology to transfer a wide variety of products.



DESIGN INNOVATIONS

AMF offers the most sanitary, stainless steel conveyors engineered to meet all food industry standards. Proven reliability with components designed for easy access sanitation and low-maintenance operation.

SANITATION

Proven excellence in sanitation. The cross-member special design eliminates any accumulation. Bent plate legs with round cross members and spacers in addition to the carriage bolt on external frame optimizes sanitation access.

QUALITY

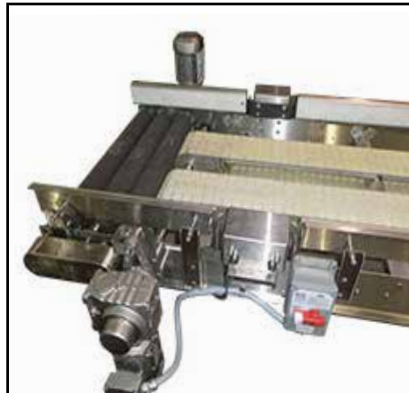
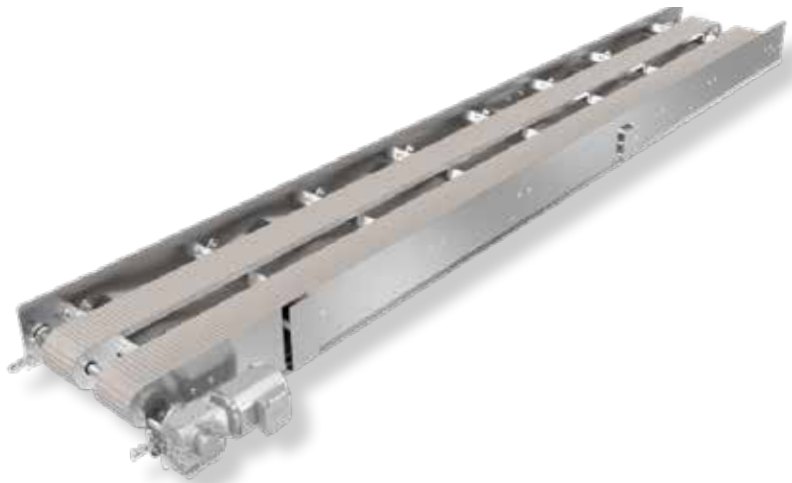
Plastic modular belting, without the requirement of lubrication, eliminates the possibility of contamination and ensures product is not blemished by the carrying surface.

SIMPLICITY

AMF innovates with its easy access design and zero water accumulation. Drive and tail assembly are easily removable and significantly reduce maintenance.

PERFORMANCE

Meeting customer expectations, high performance Premium conveyors are suitable for the bread industry when easy sanitation and low-maintenance operation are required.



Sanitary By Design.

OTHER ADVANTAGES

- ▼ Designed with vertical belt support rails eliminating any debris accumulation.
- ▼ Sanitary legs that eliminate accumulation of water inside the legs for improved sanitation.
- ▼ Junction plate and bracket mounted with stand-off between the components and structure increases overall cleanliness.
- ▼ Improved design for motor and shaft disassembly and reassembly facilitate and greatly reduce maintenance.
- ▼ Two-piece sprocket guard for high safety level and zero build-up.
- ▼ Every conveyor is customized to meet your application and layout requirements with the highest safety and hygienic standards.



Vertical Belt Support Rails



Sanitary Leg Design



Easy Disassembly; Head Motor, Mearing and Sprocket



Sanitary Cross Member Free Accumulation



Junction Plate Stands Off For Efficient Sanitation



Two-Piece Safety Sprocket Guard

SPECIFICATIONS

- Stainless steel side frames, cross member and carry way track
- Floor supports are in stainless steel channel with a threaded feet for +/- 2" floor adjustment, will be supplied on conveyors 4' to 6' in elevation and under
- Hanger supports use a 5/8" NC stainless steel threaded rod covered by a stainless steel pipe, supplied on conveyors 5'7" in elevation and over
- Drive and idler shafts are in solid, round stainless steel
- Chain and belt guards are in stainless steel
- Yellow vinyl type underguards are provided for the conveyor over a product zone, inclining and declining elevations of 3' - 8' and along the dough ball conveyor. When conveyors are tiered, only lower conveyor will have underguards.
- Fasteners, mounting plate, bracket and spacer are stainless steel
- Dodge flange bearings with eccentric lock
- SMC Cylinder, air preparation and solenoid valve
- SEW Eurodrive Gear Motor series SA (helical worn) inverter duty
- Intralox modular plastic conveyor belt



OPTIONS

- Effective belt washing and drying performed by optional stand-alone AMF design
- Redundant drive system allows for main gearmotor changeout
- Full stainless steel drive shaft for washdown
- Side mounted motor with heavy duty chain

AMF IS A MARKEL FOOD GROUP COMPANY

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