SABER 75 BAND SLICER
WIDE MODEL

- Precision, High Quality Bread Slicing on a Wide Variety of Loaves
- Efficient Design With Minimal Parts Count for Reduced Maintenance
- High Quality Stainless Steel Frame and Guard Design

Operator Interface has been updated
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MECHANICAL FEATURES

Frame and Guarding
- Corrosion resistant stainless steel frame and guards

Main Drive and Drums
- Quiet and maintenance free belt drive system
- 5 HP motor and control starter with electric motor brake
- Conventional oiler on blade drums
- Scraper on lower blade drum
- Broken blade detector on drums
- Standard closed welded mild steel drums
- Cantilever drum design for easy blade replacement

Blade Spacing Mechanism
- Hansaloy stainless steel lattice 3/8” (10mm) to 5/8” (16mm) slice width range
- Offset or 4-prong blade guides

- Lattice cleaning hoses connected to a manifold block with four separate “manual” ball valves
- Lattice pull out system
- Hard chromed blade backing rollers

Conveyors
- Pusher/flighted type infeed conveyor
- Loaf centering device
- Product accumulation sensor
- Last loaf pusher
- Infeed hold down
- Stainless steel flighted discharge conveyor with extended guide handles for increased safety
- Stainless steel drive guard rails
- Self-driven, low maintenance discharge conveyor
- Discharge conveyor electronically synchronized to bagger for universal hook-up
- Discharge conveyor loaf hold down

ELECTRICAL FEATURES

NEMA 12 painted steel operator panel contains the following:
- PanelView PUS keypad/touchscreen operator interface which displays:
  - Online timing adjustments
  - Status messages
  - Precise alarm messages
  - Loaf counter
  - Speed indicator
  - Alarm history screen
- Alarm beacon
- Allen Bradley push-buttons for the following functions:
  - Conveyors start
  - Conveyors stop
  - Blades start
  - Blades stop
  - Alarm (acknowledge/reset)
  - Emergency stop

NEMA 12 machine mounted painted steel electrical enclosure including:
- Main breaker
- Allen Bradley AC inverters
- Incremental encoders for electronic timing to bagger
- Allen Bradley programmable logic controller

Discharge conveyor overload device
Automatic double loaf eliminator
Electronic synchronization capable
CAT3 safety guarding
Electric motor brake
MECHANICAL OPTIONS

- Continuous feed, high friction, infeed conveyor with motorized bottom and side guides for positive transfer, smooth operation and low maintenance
- "Fully automatic" lattice cleaning system in lieu of conventional air blast
- Special Hansaloy stainless steel lattice with offset type blade guides for slicing ranges of 3/4" (19mm), to 7/8" (22mm), to 1" (25mm)
- Ceramic insert offset blade guides in lieu of standard
- Automatic slice thickness adjuster with digital readout & setpoint
- Self-supporting, single person operated lattice pull-out mechanism
- Automatic hone assembly
- Automatic lower blade drum oil sprayer in lieu of conventional oiler
- Hard chromed blade drums (900 Vickers chrome hardness)
- Skip loaf device
- Fan crumb blower
- Stainless steel crumb collection slide
- Fruit bread slicing upgrade kit including: steam and oil system, 4 prong blade guides, 7.5 HP blade motor
- CE certification
- Bagger electronic hook-up

ELECTRICAL OPTIONS

- Internal lighting kit approved for food industry applications
- AC inverter other than Allen Bradley
- NEMA 12 stainless steel electrical enclosure & operator console
- Programmable logic controller upgrades
- Operator interface upgrades

SPECIFICATIONS

<table>
<thead>
<tr>
<th>Throughput Range:</th>
<th>35 to 75 loaves per minute</th>
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<tbody>
<tr>
<td>Loaf Size Range:</td>
<td>Length: 8” (203 mm) to 16” (406 mm)</td>
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<tr>
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<td>Width: 3 5/8” (92 mm) to 5 1/2” (140 mm)</td>
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<td>Height: 3” (76 mm) to 6” (152 mm)</td>
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<tr>
<td>Electrical Requirements:</td>
<td>Main Power - 5 KVA</td>
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<td>PLC I/O Voltage - 24VDC in/24VDC out</td>
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<td></td>
<td>Air Requirements - 5 SCFM @ 80 PSIG</td>
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<tr>
<td>Approximate Shipping Weight:</td>
<td>3,000 lb. (1361 kg)</td>
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<tr>
<td>Approximate Shipping Dimensions:</td>
<td>91 3/4” L x 70 3/4” W x 87 1/2” H</td>
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<td>(2330 mm x 1797 mm x 2223 mm)</td>
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<tr>
<td>Infeed Elevation:</td>
<td>42 7/8” (1089 mm)</td>
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<tr>
<td>Discharge Elevation:</td>
<td>31 3/4” (806 mm) to 36” (914 mm)</td>
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DIMENSIONAL DRAWING

FOR MORE INFORMATION PLEASE CALL YOUR ACCOUNT MANAGER OR
AMF's focus on continuous improvement may result in changes to machinery specifications without notice.

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