COMBO BREAD SLICER/BAGGER

• A Combination Bread Slicer and Bagger that Improves Packaging Performance and Reduces Space Requirements
• Wide Model Available

FEATURES & BENEFITS

- Reduced downtime
- Less maintenance due to integrated design
- Better control of product between the slicer and bagger (elimination of transfer plate)
- Reduced footprint to minimize floor space
- Combined controls for ease of operation
- Standard or wide Saber Band Slicer available

Bread Band Slicer
- Loaf infeed conveyor for automatic feeding loaves to the slicing zone
- Minimized floor space
- Corrosion resistant stainless steel frame and guards eliminate paint and improves sanitation
- Bolted front and back flat stainless steel covers with hinged side doors
- Perforated stainless steel paneling provides visual access
- Increased access for maintenance and sanitation
- Heavy duty lattice, support frame and blade guides provide straight, high quality slices
- Cantilever capability for easy blade replacement
- Precision slicing from heavy duty mechanism
- High quality components to provide PLC with accurate information (position, speed) for control and monitoring

Bread Bagger
- The only bread bagger available with the patented pendulum scoop drive that provides the smoothest scoop operation at all operating speeds. The pendulum drive virtually eliminates the costly maintenance of the gearboxes due to the low rotary actuation resistance provided by the pendulum drive instead of the high friction slide actuation used by all other major manufacturers.
- Stainless steel frame finish with stainless steel guards
- Patented flusher discharge conveyor eliminates the loaf disruption caused by conventional flusher bars that often turn loaves over at higher speeds causing product quality issues.
- Highly accurate cantilever pneumatic blockade assembly
# MECHANICAL FEATURES

## Bread Band Slicer

### Infeed Conveyor
- Continuous automatic feed, high friction, infeed conveyor with motorized bottom and side guides for positive transfer, smooth operation and low maintenance feeding to the slicing zone

### 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
- Lattice cleaning hoses connected to a manifold block with four separate “manual” ball valves

### Blade Spacing Mechanism
- Hansaloy lattice 3/8” to 1” with offset blade guides
- Slide out lattice mechanism
- Hard chrome blade backing roller

## Slicer Discharge/Bagger Infeed Conveyor
- Loaf centering device
- Product accumulation sensor
- Last loaf pusher
- Infeed loaf hold down
- Stainless steel flighted discharge conveyor with extended guides handles for increased safety
- Stainless steel drive guard rails
- Self driven, low maintenance discharge conveyor
- Discharge conveyor loaf hold down

## Bread Bagger

### Main Drive
- Quiet and maintenance free GT belt drive system
- AC inverter driven 3HP brake motor
- Main drive overload device

### Scoop Drive
- Scoop levers configuration allows top scoop to stay straight for more consistent bag friction and more consistent bag release
- External bag tensioner adjustment
- Stainless steel top and bottom scoop assembly (one set is included as standard)
- In-motion scoop adjustment
- Patented Pendulum style scoop drive for low vibration and optimal operations

### Blockade
- Cantilever pneumatic blockade assembly

### Conveyors
- Stainless steel flighted infeed conveyor with low profile guides
- Patented flusher discharge conveyor eliminates the need of a flusher bar and provides a smoother transfer
- Standard 9 flights discharge conveyor
- Shaft driven conveyors

### Wicket Changer
- Air operated oversized magnetic cylinder allowing automatic wicket change without stopping the bagger
- Tilting wicket tables for easy insertion of wickets and elimination of operator action when switching

### Frame
- Adjustable Neoprene feet for easy installation
- Corrosion resistant stainless steel frame and guards
- Slotted stainless steel guard with safety switches
- Available in right and left hand frame configurations
MECHANICAL OPTIONS

Bread Band Slicer
• Gas assisted hinged front cover
• “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” (19 mm), to 7/8” (22 mm), to 1” (25 mm)
• Ceramic insert offset blade guides in lieu of offset
• 4-prong blade guides in lieu of offset
• 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
• Crumb blower
• Stainless steel crumb collection slide
• Wide slicer option
• Fruit bread slicing upgrade kit including: steam and oil system, 4-prong blade guides, 7.5 HP blade motor

Bread Bagger
• Infeed conveyor phaser
• Extended 36” (914 mm) discharge conveyor
• Motorized transfer plate
• Lexan scoop guard in lieu of slotted stainless
• Skip loaf device
• Additional stainless steel scoop assemblies
• Bag tyer and printer
• Free roller pick off conveyor and tray support
• CE certification

ELECTRICAL FEATURES

NEMA 12 painted steel operator panel contains the following:
• Allen Bradley PanelView 600 Plus operator interface which displays the following functions and messages:
  Specific to slicer:
  • Precise alarm messages and history screen
  • Jog
  Specific to bagger:
  • Precise alarm messages and history screen
  • Jog
  • Manual air blast
Combined for slicer/bagger:
• Speed indicator
• Audible and visual alarm indicator
• Recipe management for preprogrammed specifications

Allen Bradley pushbuttons for the following functions:
Slicer:
• Conveyors start/stop
• Blade start/stop
Bagger:
• Conveyors start/stop
• Auto switch wicket table
• Skip loaf
Combined for slicer/bagger:

(3) emergency stops: (1) located on control console, (1) located at slicer infeed, (1) located at bagger discharge

NEMA 12 machine mount (painted steel) electrical enclosure including:
• Main Breaker
• Allen Bradley AC inverters
• Incremental encoders for electronic timing to bagger and scoop positioning
• Allen Bradley programmable logic controller
• Servo motor control on infeed elevator option
• Electric motor brake
• Convenience plug installed on panel side to allow programming without having to open panel door
• 110V outlet and power for closer and labeler
• Category 3 Control System

Machine mount electrical components:
• Sensor for product accumulation detection
• Sensor for bag detection
• Sensor for double loaf detection
• Safety switch on all guards and doors with alarm messages
• Internal lighting on slicer and bagger
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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
- CE certification

SPECIFICATIONS

Throughput Range:
35 - 65 loaves per minute

Electrical Requirements:
Main Power - 18 KVA
PLC I/O Voltage: 24VDC in/24VDC out
Air Requirements - 23 SCFM @ 80 PSIG

Loaf Size Range:
Length: 8" (203 mm) to 16" (406 mm)
Width: 3-5/8" (98 mm) to 5-1/2" (140 mm)
Height: 3" (76 mm) to 6" (152 mm)

Approximate Shipping Weight:
Slicer: 3,172 lb. (1439 kg)
Bagger: 2,571 lb. (1166 kg)
Conveyor: 1,170 lb. (531 kg)

Approximate Shipping Dimensions:
Slicer: 80" x 62" x 87"
Bagger: 118" x 76" x 70"
Conveyor: 136" x 33" x 44"

DIMENSIONAL DRAWING

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

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