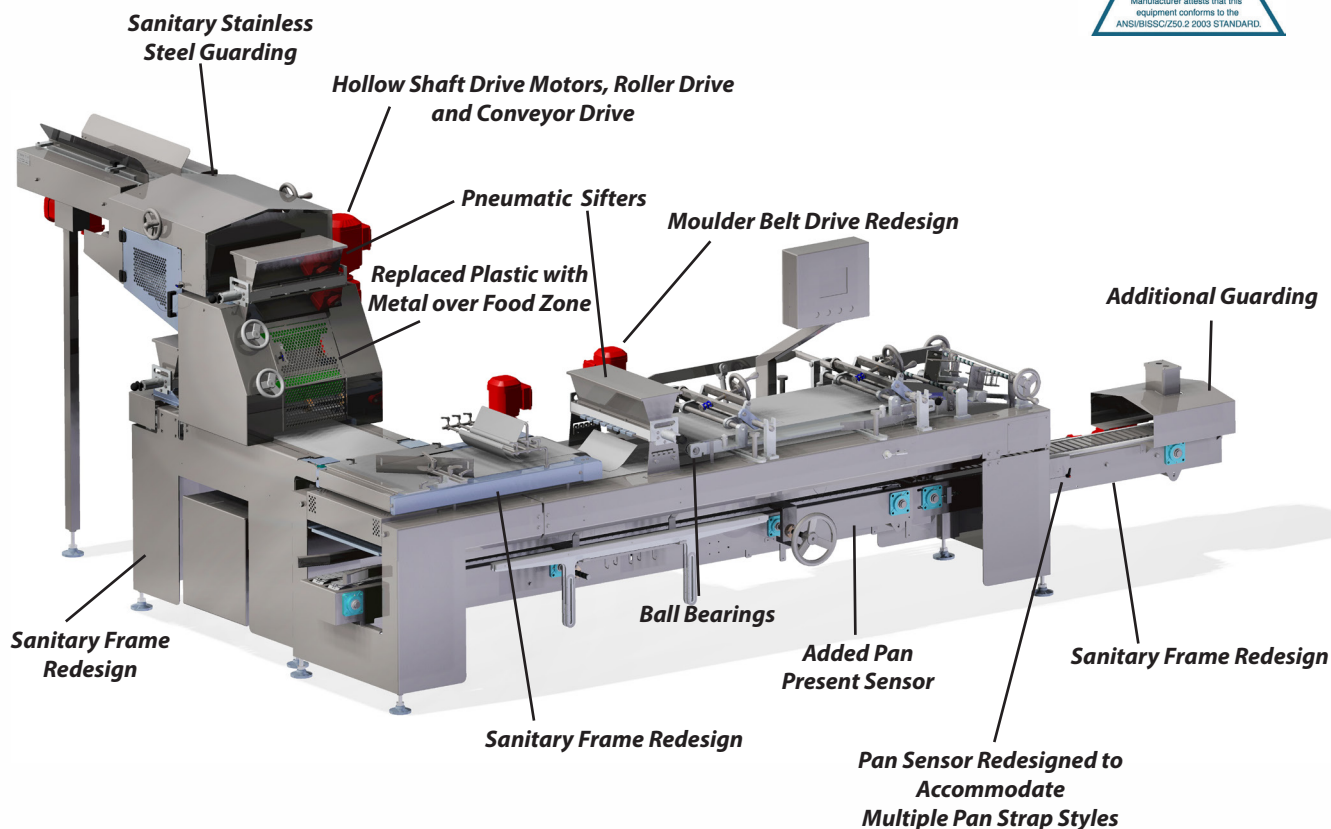


# AMF

## SUPER "S" CROSS GRAIN SHEETER/MOULDER/PANNER



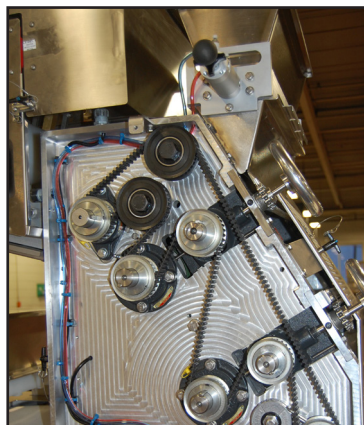
- **Designed for Efficient Cross-Grain Moulding to Provide A Unique Grain Structure**
- **Capable of Speeds Up to 110 Loaves Per Minute**

## SUPER "S" CROSS GRAIN SHEETER/MOULDER/PANNER

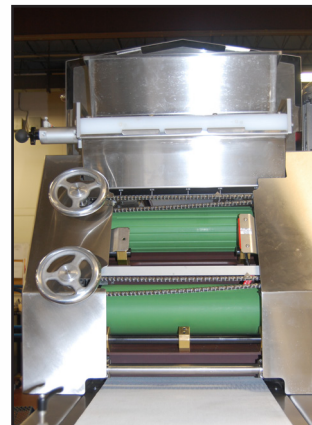
### MECHANICAL FEATURES

#### Sheeter Section

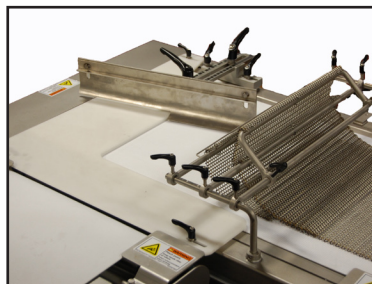
- Lower maintenance, single operating Timing Belt
- Special slanted infeed conveyor with Teflon coated dough guides and adjustable flattener roller
- AC variable speed Sheeter Roller Drive
- Removable stainless steel pneumatic drive flour sifter
- 17" (432 mm) wide adjustable top and bottom sheeting rolls
- Teflon coated sheeting roll scrapers
- Top sheeting roll is grooved to prevent dough hesitation
- Sheetting rolls driven by a 2 HP motor
- 14" (356 mm) wide sheeter belt
  - Variable speed
- Stainless steel sheeting rolls guard with safety switches
- Stainless steel removable panels with safety switches
- Adjustable legs
- Stainless steel sliding catch pan



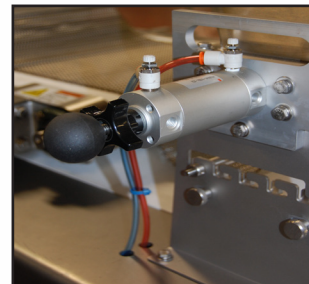
*Timing Belt Drive*



*Adjustable Sheeting Rolls*



*Special Transfer Conveyor*



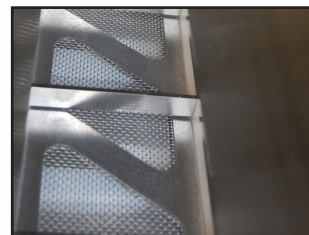
*Motorless Flour Sifter*

#### Moulder/Panner Section

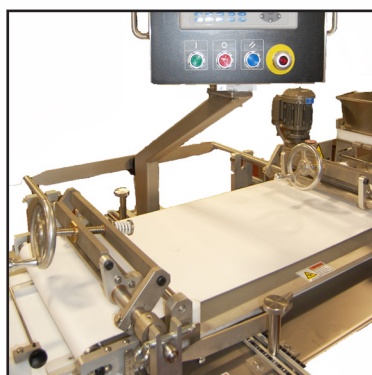
- Special transfer conveyor with high speed Delrin transfer plate, fully adjustable stainless steel plow and curling mat
- AC variable speed Drives
- Removeable Stainless Steel pneumatic drive flour sifter
- 19" (483 mm) wide motorized pressure board, adjustable, with floating action
- UHMW adjustable dough guides with aluminum backing and numeric graduation
- 20" (508 mm) wide moulder make-up belt
- Adjustable pan guides
- Dual strand plastic tabletop pan conveyor
- Magnetic pan indexer
  - Replaceable magnetic plates
  - Servo Drive
  - Adjustable mould sensor
- Pressure board with air operated lifting device
- Stainless steel sliding catch pans



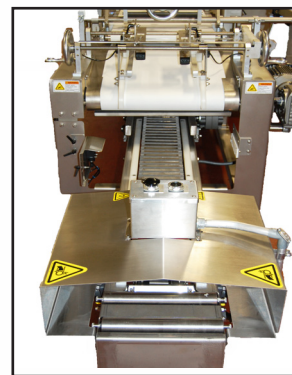
*Easy to Clean Conveyor*



*Stainless Steel Flour Sifter*



*Motorized Pressure Board*



*Magnetic Pan Indexer*

## ELECTRICAL FEATURES

**NEMA 4 remote control panel with the following:**

- Allen Bradley inverters
- Controls for flour dusters
- Main disconnect switch
- PLC

**NEMA 4 operator panel mounted to moulder frame with the following:**

- Allen Bradley push buttons and alarm message display
- Allen Bradley PanelView Plus Operator Interface mounted on Swing Arm
- Emergency stop

**AC inverters on the following:**

- Sheeting rolls
- Sheeter belt
- Transfer belt
- Moulder make-up belt
- Pan conveyor

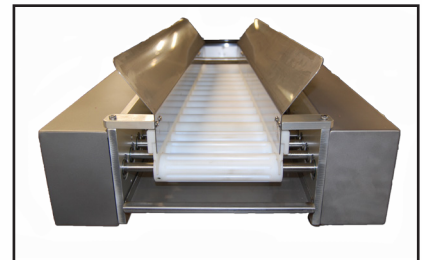
## OPTIONS

### Mechanical Options

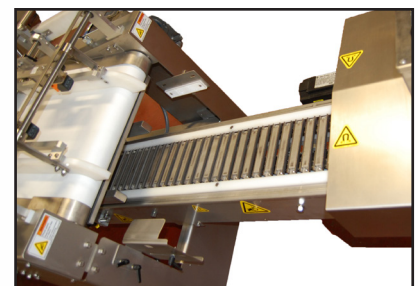
- Dough ball spacer
- Third set of sheeting rollers for high speed performance and specialty doughs
- Complete set of inserts style adjustable UHMW dough guides 1/2", 3/4", 1", 1 1/4" (13 mm, 19 mm, 25 mm, 31 mm)
- Cutter-Turner
- Non motorized UHMW moulder board

### Hand Twist Table

- Stainless steel frame and table
- 20" ( 508 mm) wide conveyor belt
- Variable speed 3/4 HP TEFC motor with reducer 10:1
- Adjustable flattener roll with bakery roller
- Driven UHMW panning rollers
- Adjustable dough dropping mechanism
- Magnetic pan indexer is AC driven
- AC drive on twist table belt



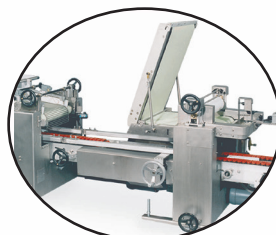
*Doughball Spacer*



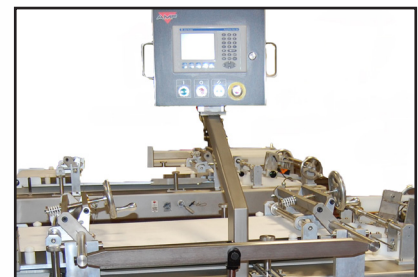
*Magnetic Pan Indexer  
Z*



*Hand Twist Table  
In Operating Position*



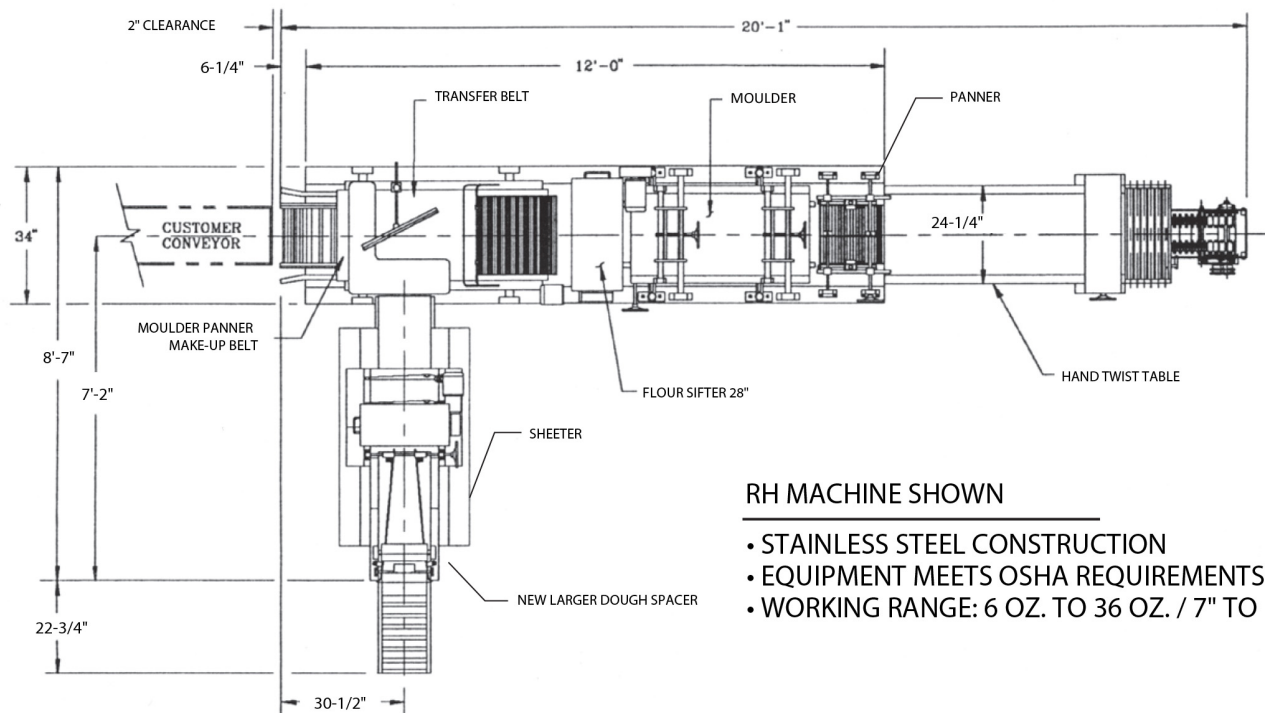
*Hand Twist Table Not  
In Operating Position*



*Interface Mounting*

## SUPER "S" CROSS GRAIN SHEETER/MOULDER/PANNER

### DIMENSIONAL DRAWING



#### RH MACHINE SHOWN

- STAINLESS STEEL CONSTRUCTION
- EQUIPMENT MEETS OSHA REQUIREMENTS
- WORKING RANGE: 6 OZ. TO 36 OZ. / 7" TO 19"

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

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**[www.amfbakery.com](http://www.amfbakery.com)**