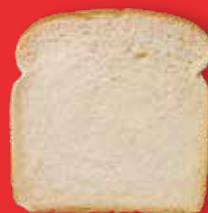


# Saber 60 Band Slicer

Designed for safety and maximum sanitation access, the high-quality bread slicer uses the most reliable blade spacing system for continuous slicing production.



# DESIGN INNOVATIONS

With over 50 years of experience in slicing innovation, AMF's Saber 60 Band Slicer offers maximum flexibility and reliability for slicing in a continuous flow keeping final product quality in mind. Using electronic synchronization, the Saber 60 Slicer integrates seamlessly with AMF's complete bread packaging systems.

## SAFETY

AMF's safety standard includes safety guarded access doors complying with CSA and OSHA regulations. A last loaf pusher ensures operator safety. The broken blade detection system and high efficiency brake motor promptly stop blades in emergency situations.

## SANITATION

Designed with corrosion resistant steel-it painted steel frame and stainless steel guards. Open frame design maximizes access for routine sanitation and maintenance. Motors offer high crumb ingress protection for reliable service.

## QUALITY

Hansaloy heavy-duty lattice mechanism allows the lattice to open evenly, 3/8" up to 1" across the entire width. Multiple blade guide selections to adapt to different product requirements. Automatic hone assembly ensures ultimate slicing quality from standard to fruited breads. Automatic pneumatic blade tensioning system provides constant blade tension.

## SIMPLICITY

Featured with a continuous infeed conveyor using high friction bottom and side belt surfaces for smooth operation and lower maintenance.

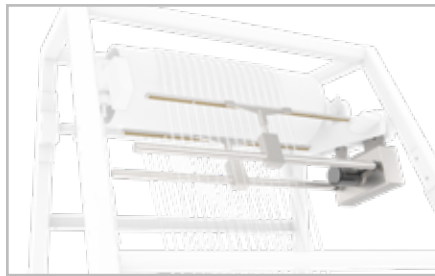


Saber 60 Band Slicer shown with optional infeed extension integrated to Mark 60 Bread Bagger

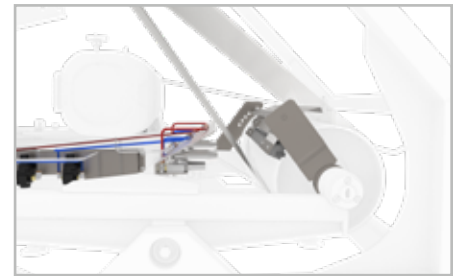
## Precision Slicing Up to 60 LPM

# OTHER ADVANTAGES

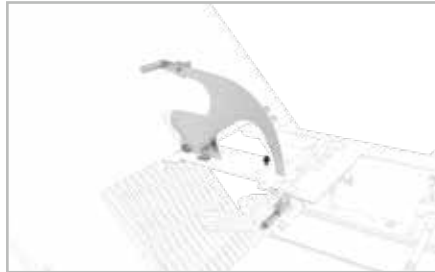
- ▼ Automatic double loaf eliminator for efficient operation.
- ▼ Optional automatic hone assembly ensures blades remain sharp for maximum reliability.
- ▼ Chromed backing rollers maintain blade stability through slicing operation.
- ▼ Optional automatic oiling system avoids gummy build up on blades.
- ▼ Micro mist separator filtration (up to 0.01  $\mu\text{m}$ , 99.9 % filtered particle size) meeting ISO 8573.1 air quality regulations for direct food contact.
- ▼ New design and more powerful, optional crumb blower improves loaf packaging quality.
- ▼ Internal lighting approved for food industry applications.
- ▼ Optional belt infeed extension conveyor matches exact existing Micro-75 footprint.
- ▼ Saber 60 Band Slicer is available with different options to suit your product specifications.



Optional Automatic Hone Assembly



Optional Automatic Oiling System and Scraper



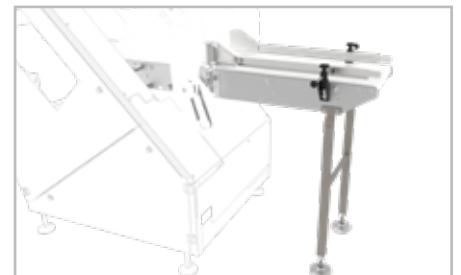
Last Loaf Pusher



Heavy Duty Lattice Mechanism

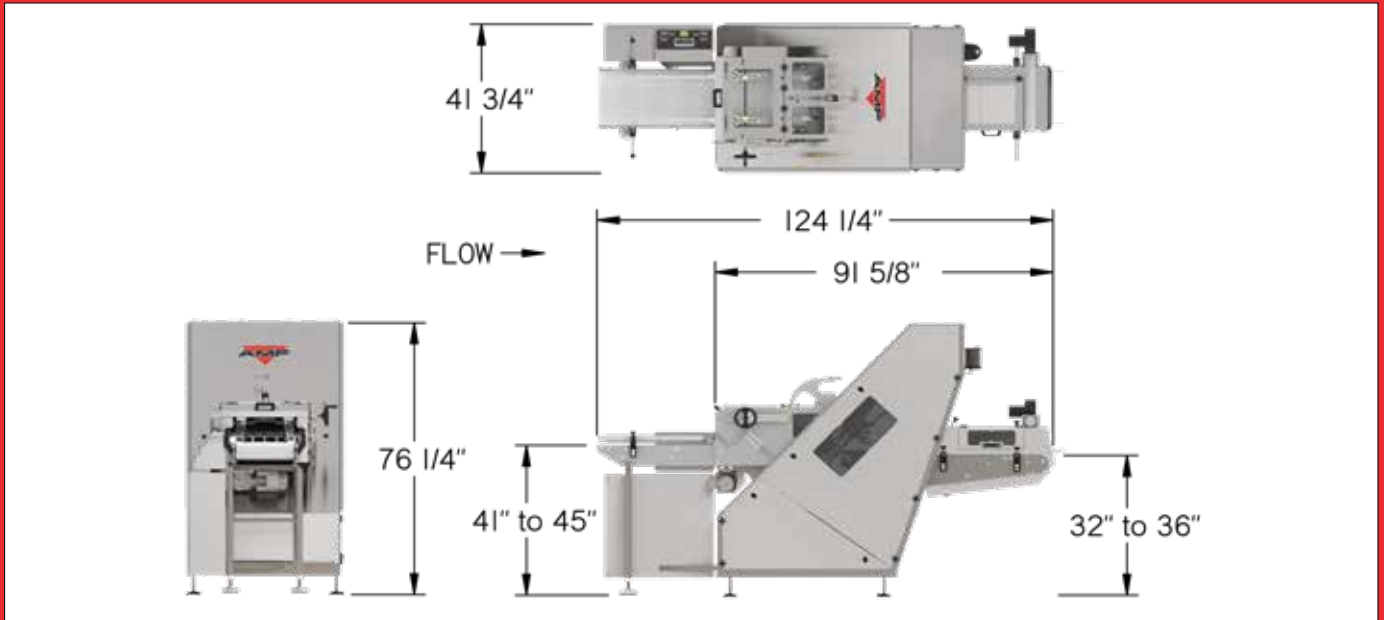


Optional Crumb Blower

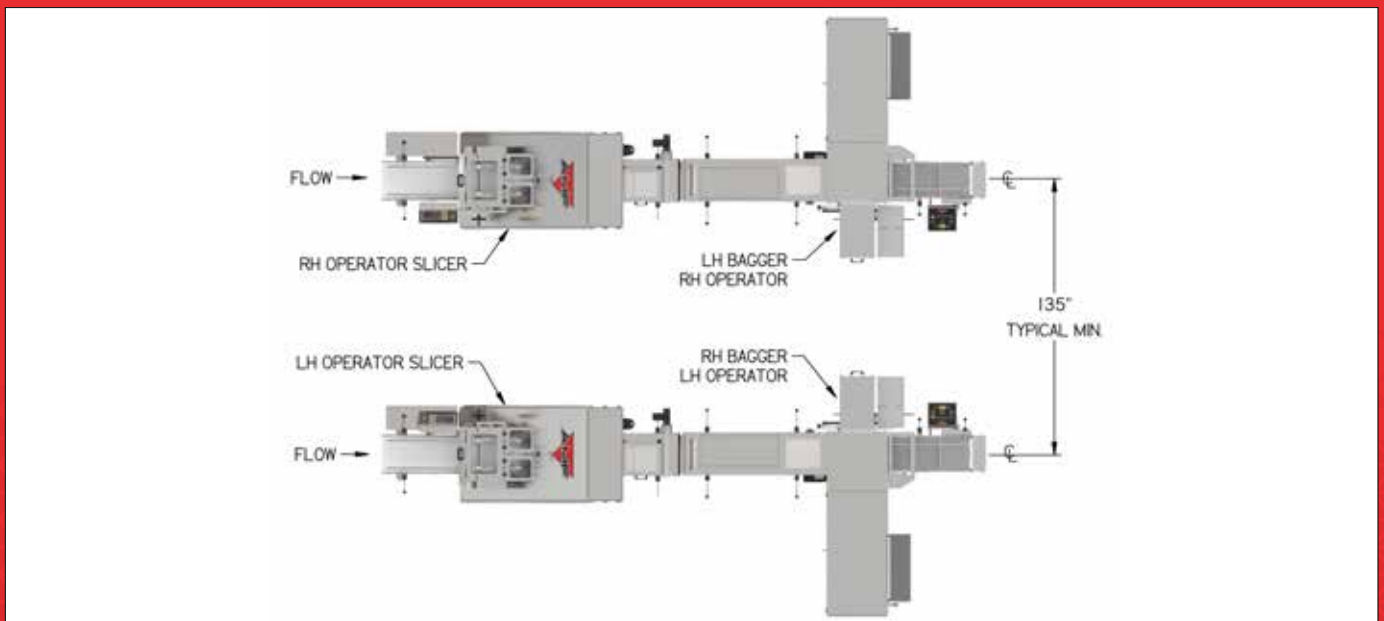


Optional Belt Infeed Extension Conveyor

# DIMENSIONAL DRAWING



# LAYOUT HANDING



AMF IS A MARKEL FOOD GROUP COMPANY

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