

Saber 75 Band Slicer Wide Model

High-quality, continuous bread slicer is designed for safety with maximum access for cleaning using the most reliable blade spacing system for a wider variety of loaves.



DESIGN INNOVATIONS

With over 50 years of experience in slicing innovation, AMF's Saber 75 Band Slicer Wide Model offers maximum flexibility and reliability for slicing in a continuous flow for a variety of breads, from standard loaves to fruited breads. Using electronic synchronization, the Saber Slicer integrates seamlessly with AMF's complete bread packaging systems.

SAFETY

AMF safety standard includes safety guarded access doors complying with CSA and OSHA regulations. Last loaf pusher ensures operator safety. Broken blade detection system and a high efficiency brake motor promptly stop blades in emergency situations.

SANITATION

Designed with corrosion resistant stainless steel frame and guards. Innovative self-supporting lattice pull-out mechanism option and open frame design maximize 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, from 3/8" up to 1-1/4" across the entire width for various slice thicknesses. Multiple blade guide selections adapt to different product requirements. Automatic hone assembly ensures ultimate slicing quality from standard to fruited breads.

SIMPLICITY

Easy to adjust, blade tension system reduces blade breakages and extends blade life. Available with a continuous infeed conveyor system using high positive friction bottom and side drive surfaces for smooth operation and lower maintenance.

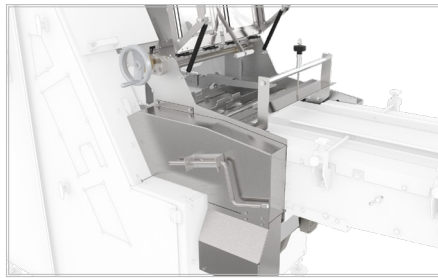


Saber 75 Band Slicer wide model shown with optional infeed extension conveyor integrated with Mark 75 Bread Bagger

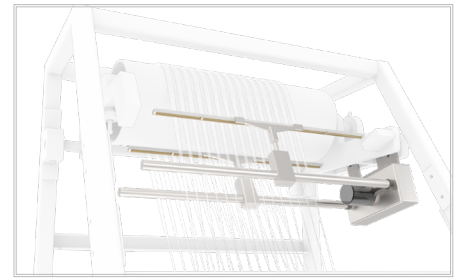
Up to 75 LPM and 1-1/4" Slice Thickness

OTHER ADVANTAGES

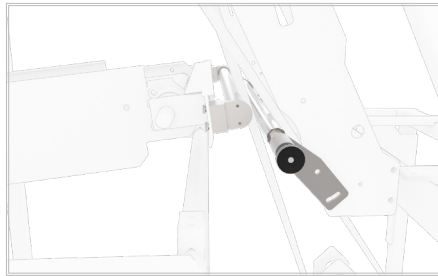
- ▼ Flight infeed conveyor integrated with clutch assembly to prevent flight breakages and maintain conveyor synchronization if products jam.
- ▼ Automatic double loaf eliminator for efficient operation.
- ▼ Optional automatic hone assembly ensure blades remain sharp for maximum reliability.
- ▼ Chromed backing rollers maintain blade stability through slicing operation.
- ▼ Optional automatic oiling system avoids gummy build-up on blades.
- ▼ Automatic blade spacing mechanism allows recipe driven motorized slice thickness adjustments.
- ▼ Micro mist separator filtration (up to $0.01\text{ }\mu\text{m}$, 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 7.5 HP motor, steam cleaning system available for fruited or gluten-free breads.



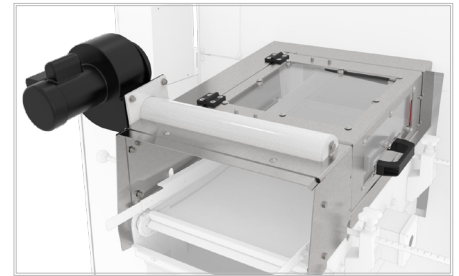
Flight Pusher Infeed Conveyor with Clutch Drive



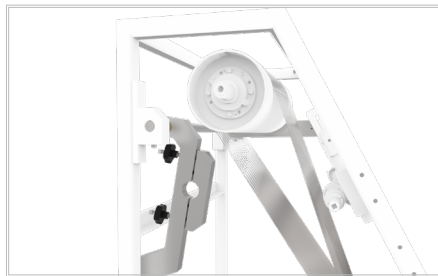
Optional Automatic Hone Assembly



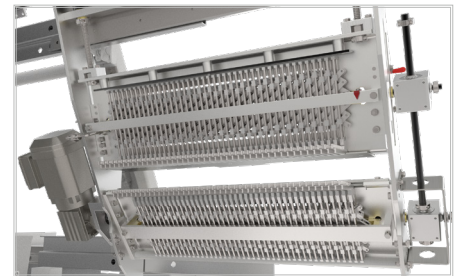
Chromed Backing Rollers



Optional Crumb Blower

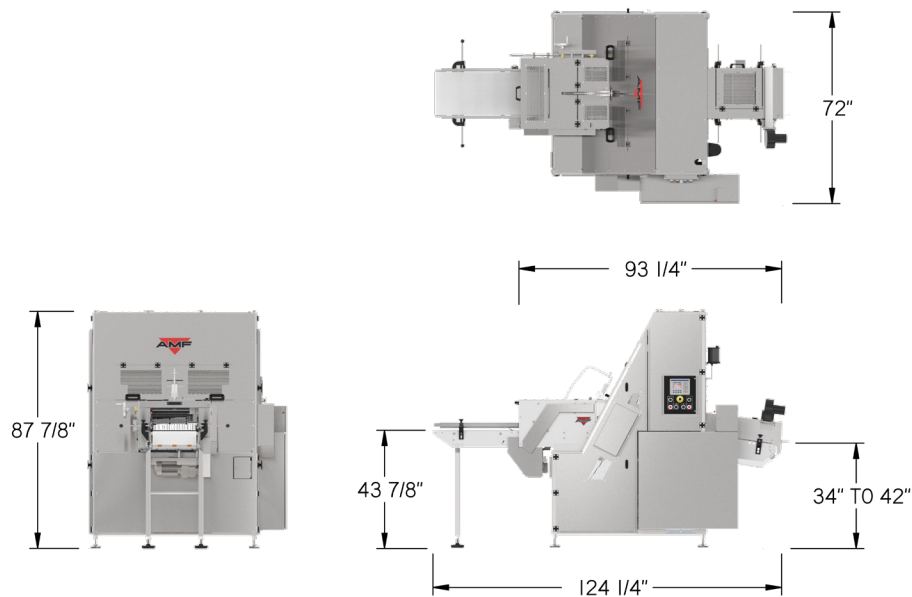


Easy Blade Removal and Replacement Cantilever Drum Design

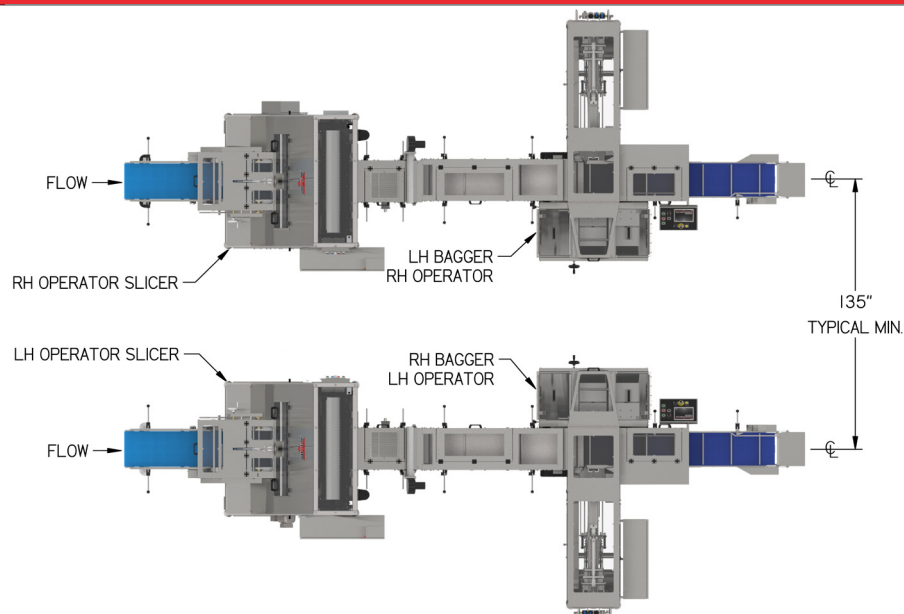


Self Supporting Heavy Duty Lattice with Optional Pull-out Mechanism

DIMENSIONAL DRAWINGS



LAYOUT HANDING



AMF IS A MARKEL FOOD GROUP COMPANY

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

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