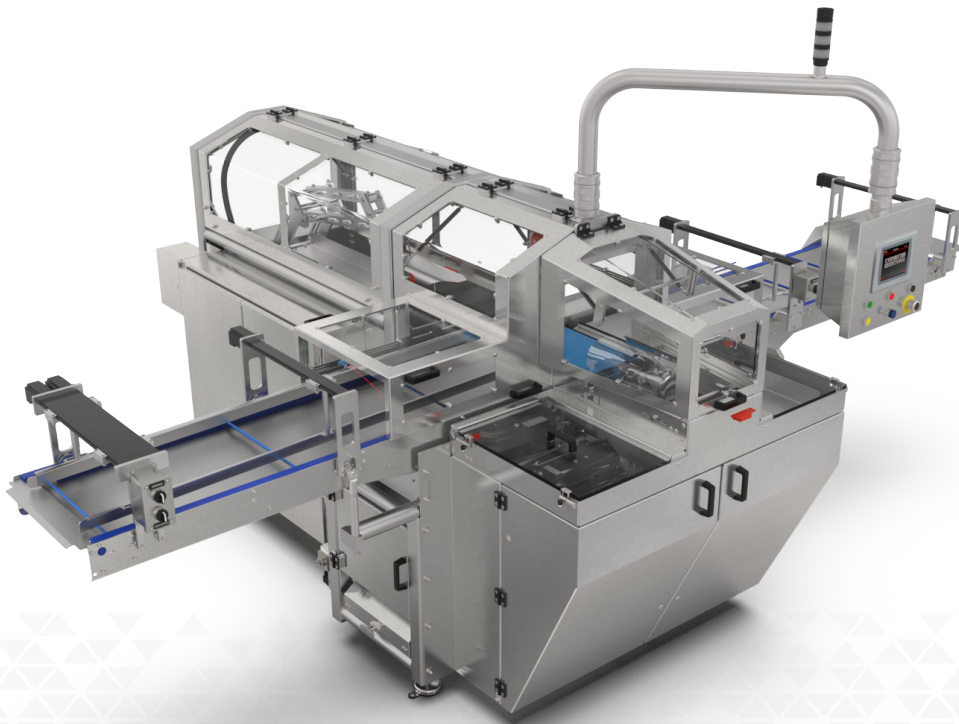


Mark 75S Bread Bagger

Sanitary by design, recipe-driven with automatic pre-operational adjustments and low maintenance ensure consistent and efficient automated high-speed bread bagging system for a variety of loaves and bag sizes. Straight-line configuration simplifies layout integration.



DESIGN INNOVATIONS

AMF's high-speed Mark 75S Bread Bagger lean design optimizes access, ease sanitation while reducing maintenance downtime. Engineered for quick production changeover, the automatic guide adjustments significantly reduce operator involvement. The pendulum scoop drive and the discharge belt flusher action allow the smoothest loaf transfer available on the market. AMF offers maximum flexibility and reliability for bagging up to 75 loaves per minute, in a continuous flow. Using electronic synchronization, integrates seamlessly with AMF's complete bread packaging systems.

SANITARY

Designed with sanitation in mind, stainless 304-4 guarding, and corrosion-resistant stainless steel sealed fully welded spaced off-panel mounting eliminate hollow spaces and frame perforation. Reduced horizontal surfaces, great internal accesses, removable crumb collection slides, welded wire support rod, infeed and discharge conveyor decks for timely and effective cleaning meeting high food safety.

SAFETY

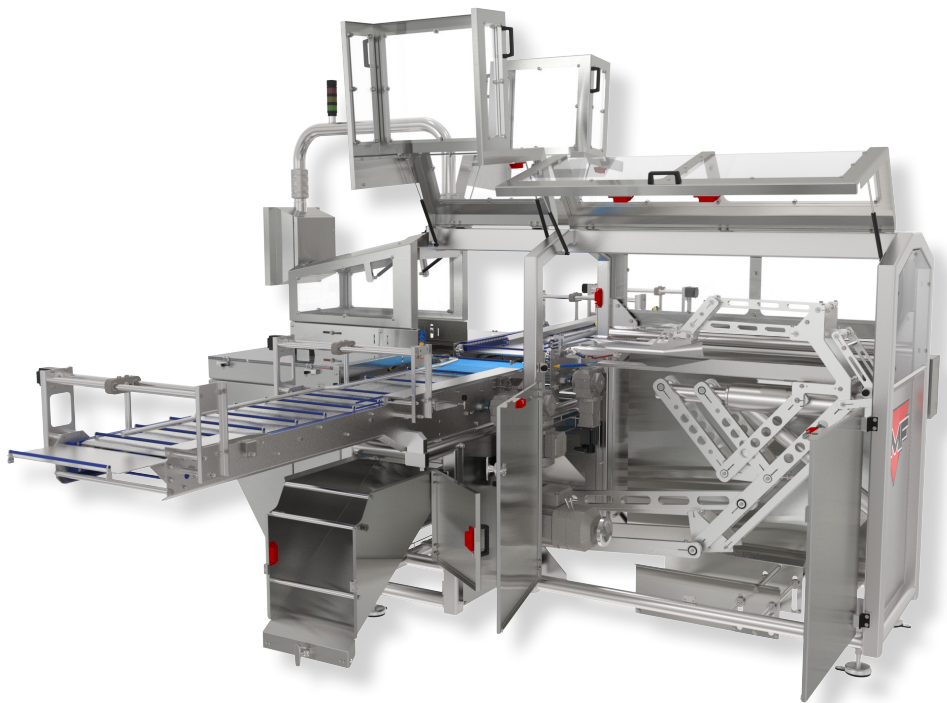
AMF's safety standard includes safety guarded access doors complying with CSA and OSHA regulations.

SIMPLICITY

Finger safe conveyor design with patent pending flights on both conveyors allows full access of loaf-handling eliminating tunnel guarding reducing maintenance. Skip loaf function allows reintroducing sliced loaf or closing bagged loaf without stopping the bagger operation.

EFFICIENCY

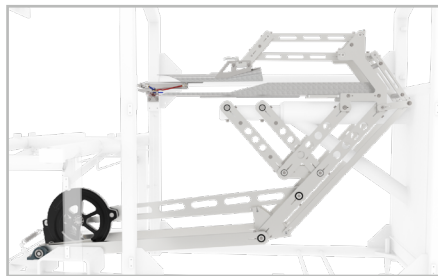
Motorized recipe driven scoop opening ensures an accurate, repeatable and fast product changeover. Bag over bread scoop system protects bags from crusty loaves minimizing damaged packages. Top scoop bag pick-up and release motion ensure consistent bagging performance. Consistent embedded cam follower reduces top scoop vibration for optimal operation from 35 to 75 LPM. Automatic dual wicket change system allows wicket change without stopping the bagger operation.



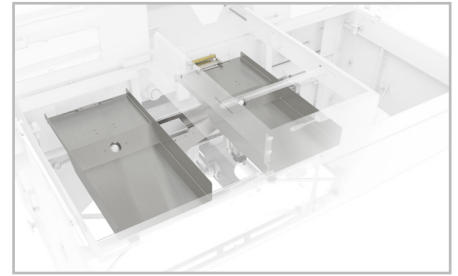
Sanitary, Safe and Serviceable with High Innovative Design

OTHER ADVANTAGES

- ▼ Corrosion resistant stainless steel frame and guards.
- ▼ Servo-driven conveyors, recipe setup pre-programmed controlling different product parameters.
- ▼ Quick replacement one-piece pendulum scoop drive and ensures low vibration and optimal operation.

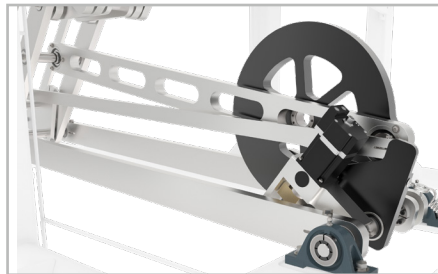


One-piece Pendulum Scoop Drive

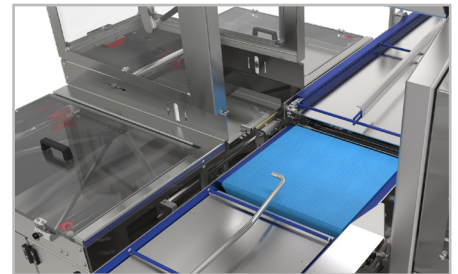


Automatic Dual Wicket Change System

- ▼ Skip Loaf function allows easy manual placement of a sliced or bagged loaf for closing without stopping equipment.
- ▼ Automatic dual wicket change system allows filling bag tables without stopping the Bagger.
- ▼ Discharge belt flusher action eliminates the need of a flusher bar providing a smooth product transfer.

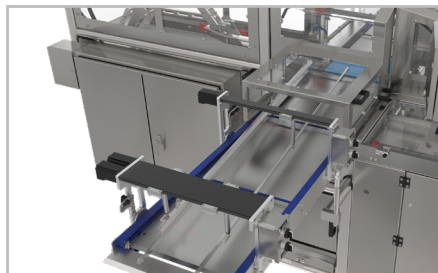


Motorized Scoop Opening

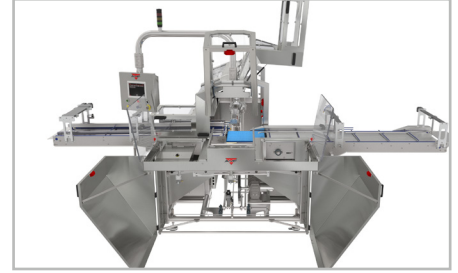


Flusher Action Discharge Conveyor

- ▼ Featured with 180° swivel arm operator control.
- ▼ Micro mist separator filtration (up to 0.01 μm , 99.9 % filtered particle size) meeting ISO 8573.1 air quality regulations for direct food contact.
- ▼ Optional bag closure unit and printer.
- ▼ Optional automatic infeed and discharge guides for fast product changeover.
- ▼ Available with different options to suit your product specifications.



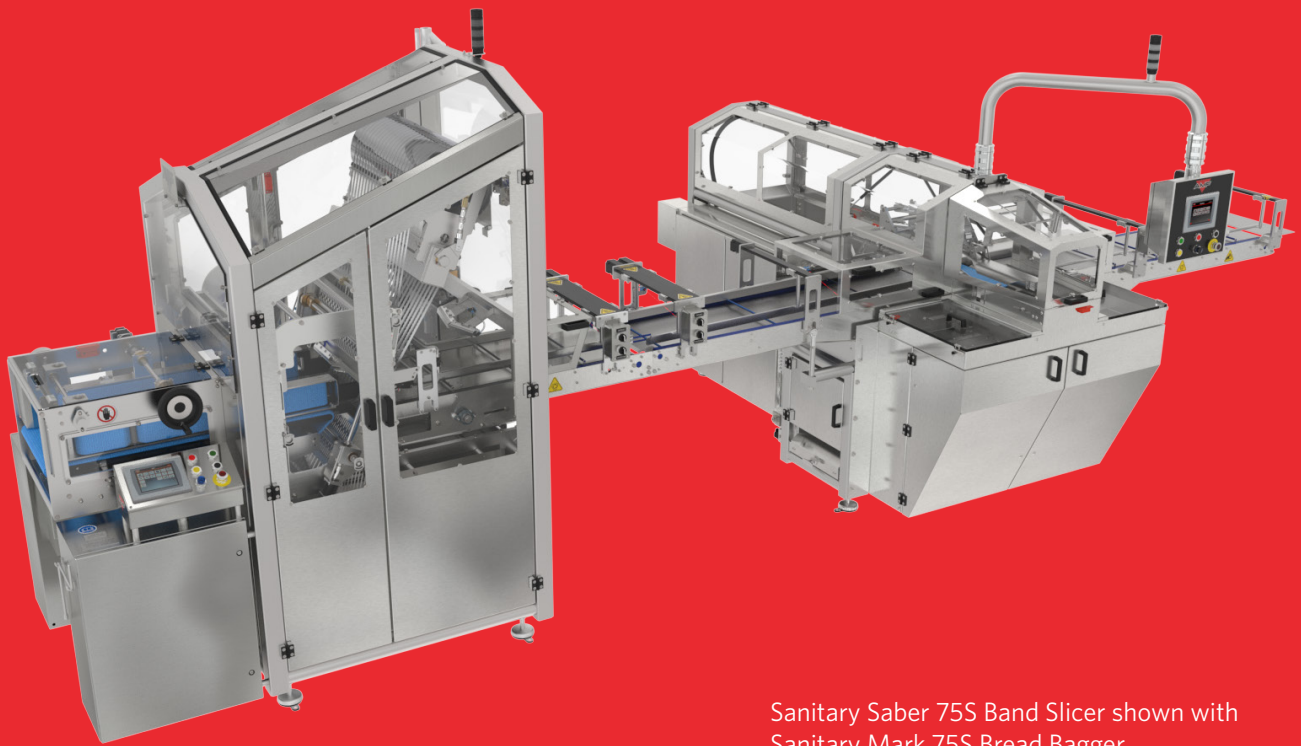
Optional Automatic Guides



Sanitary Wide Access

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High Performance Slicing System with Latest Innovative Design Elements



Sanitary Saber 75S Band Slicer shown with Sanitary Mark 75S Bread Bagger.



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

10.2022