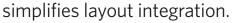


## Saber 75 S Band Slicer

Sanitary by design, recipe-driven with automatic pre-operational adjustments with the most reliable blade spacing system ensure high-quality bread slicing and optimal performance for automated high-speed bread production. Straight-line configuration















### DESIGN INNOVATIONS

With over 50 years of experience in slicing innovation, AMF 75S Bread Slicer lean design optimizes access, ease sanitation while reducing maintenance downtime. Engineered for quick production changeover, the automatic guide adjustments significantly reduce operator involvement. AMF offers maximum flexibility and reliability for slicing up to 75 loaves per minute, in a continuous flow from standard loaves to fruited bread. Using electronic synchronization, integrates seamlessly with AMF's complete bread packaging systems.

#### **SANITATION**

Designed with sanitation in mind, stainless 304-4 guarding, and corrosion-resistant stainless steel sealed fully welded frame eliminate frame perforation and cross-contamination. Great access for timely and effective cleaning meeting high food safety. Innovative self-supporting lattice pull-out mechanism option maximizes access to routine sanitation and maintenance. Motor offers high crumb ingress protection for reliable service.

#### **SAFETY**

AMF safety standard includes safety guarded access doors complying with CSA and OSHA regulations. Broken blade detection system promptly stops slicer in case of a broken blade to prevent equipment damage. Last loaf pusher with air knives ensure operator safety.

#### **SIMPLICITY**

Customized infeed conveyor using high friction bottom and sides or bottom and top belt surfaces for smooth operation and lower maintenance. Finger safe conveyor design with patent pending flights and extended guide handles increase safety and reduce product changeover.

#### **QUALITY**

Hansaloy heavy-duty lattice mechanism allows the lattice to open evenly, from 3/8" up to 1" across the entire width for various slice thicknesses. Multiple blade guide selections to adapt to different product requirements. Direct drive eliminates the need for belt and pulleys for quick and maintenance free operation.



Sanitary, Safe and Serviceable with High Innovative Design

## OTHER ADVANTAGES

- Optional automatic blade tensioning system maintains constant tension on all blades, reduces blade breakages and extends blade life.
- Automatic double loaf eliminator for efficient operation.
- Cantilevered drum mount design for easy blade replacement.
- Optional automatic pressurized oiling system avoids gummy build-up on blades.
- Hard chromed backing rollers maintain blade stability through slicing operation.
- Automatic blade spacing mechanism allows recipe driven motorized slice thickness adjustments.
- Safe flighted discharge conveyor with extended guide handles increased safety and reduce setup time.
- Optional last loaf pusher with air knifes for optimal operator safety.
- Optional crumb blower using high efficiency air knives improves loaf packaging quality.
- 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 7.5 hp motor, blades and drums cleaning system available for fruit or gluten-free bread.



Optional Automatic Blade Tensioner with Loadcell Broken Blade Detection



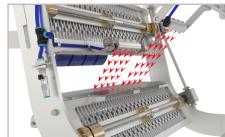
Optional Automatic Last Loaf Pusher



Safe Flighted Discharge Conveyor (Patent Pending)



Optional Automatic Pressurized Oiling System



Optional Air Knife Type Crumb Blower



Self-Supporting Heavy-Duty Lattice with Optional Pull-out Mechanism

#### AMFBAKERY.COM | SALES@AMFBAKERY.COM

# High Performance Slicing System with Latest Innovative Design Elements





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