

## **Straightline SMP**

For automated sheeting, moulding and panning of pan baked bread up to 70 loaves per minute with Cutter-Turner option for a more uniform crumb structure













## DESIGN INNOVATIONS

Constructed with 50% less parts requiring half the assembly time of other make-up systems, the Straightline Sheeter Moulder Panner is now simpler to operate, maintain and clean. This dough technology allows for a wide variety of bread products with a cutter turner option for added flexibility. Easily integrated with AMF's complete dough systems, the APEX Straightline SMP model ensures gentle dough handling with the highest product quality guaranteed for 50 loaves per minute (500 g - 1,200 g) or 70 loaves per minute (225 g - 500 g).

#### **SANITATION**

Open access, adjustable stainless steel construction enables quick washdown for 100% sanitation.

#### **RELIABILITY**

Complete stainless steel construction with adjustable components to fit your production needs ensures the best reliability.

#### **SIMPLICITY**

50% less components and assembly time required for easy sanitation and maintenance.

#### **PERFORMANCE**

Leading the industry with the most efficient bread make-up systems, the Straightline SMP operates at speeds up to 70 loaves per minute.



# **Elevating The Industry Standard**

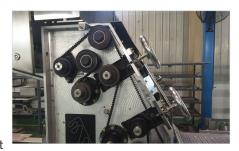
## OTHER ADVANTAGES

#### SHEETER SECTION

- Special slanted infeed conveyor with Teflon® coated dough guides and adjustable flattener roller
- Two sets of powreed, adjustable top and bottom sheeting rollers (430 mm (17") wide driven by a 11/2 HP motor. Top front roll is grooved top to prevent dough hesitation
- Baked Teflon® coated sheeting roller
- Stainless steel sheeting roll guard with safety switches

#### MOULDER/PANNER SECTION

- All stainless steel construction
- 508 mm (20") wide food grade white moulding belt made from cloth with adjustable stainless steel curling mat
- Adjustable, static PU white belt pressure board (non-motorized)
- Hinge Lift Kit for easy sanitation and maintenance
- UHMW dough guides with numeric graduation
- Stainless steel drop chain assembly 508 mm x 254 mm (20" x 10")
- Adjustable dough guides with numeric graduation and adjustable pan guide system with stainless steel sliding catch pans
- Manual pan loading



Sheeting Assembly



Motorized, Adjustable Pressure Board



Stainless Steel Drop Chain Assembly



Sheeting Infeed



Hinge Lift Kit



UHMW Dough Guide Adjustment

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## **OPTIONS**

#### **Sheeter**

• Motorized waterfall style removable stainless steel flour sifter

#### Moulder

• Cutter and Turner kit

#### **Panner**

• Pneumatic cylinder pan indexer (Stop and Go)



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