Rise Together.



Combo 75S Bread Slicer Bagger

Sanitary by design, recipe-driven with automatic pre-operational adjustments with the most reliable blade spacing and automated bread bagging systems ensure high-quality production for a variety of loaves and bag sizes. This unit offers a compact footprint to reduce space requirements in a more compact environment.



DESIGN INNOVATIONS

With over 50 years of experience in packaging innovation, AMF high-speed Combo 75S offers maximum flexibility and production reliability at up to 65 loaves per minute from standard loaves to fruited bread in a continuous flow. Designed for simplicity, recipe driven with automatic adjustment functionalities improve production while ensuring operator safety and satisfaction. The lean design optimizes access for quick and intuitive cleaning to meet high food safety standards. Its metric design includes replacement parts : motor, bearings, pneumatics components and, hardware.

SAFETY

AMF safety standard includes safety guarded access doors complying with CSA and OSHA regulations. Finger safe conveyor design with patent pending flights allows full access of loaf-handling eliminating tunnel guarding.

SANITARY

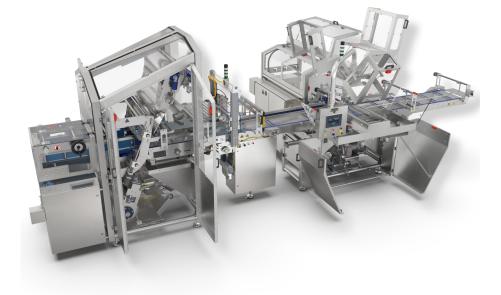
Fabricated with stainless 304 guarding and fully sealed welded frame eliminates cross-contamination. Motor offers high crumb ingress protection for reliable service. Wide access doors with a 180° opening clearance for convenient internal access for quick and intuitive cleaning meeting high food safety.

SERVICEABLE

Quick replacement of the one-piece pendulum scoop drive ensures low vibration and optimal operation. Designed with great access to reduce maintenance downtime.

SIMPLICITY

Open deck design improves operation interaction with products. The control panel mounted on a 180° swivel pendant arm allows for easy monitoring of slicing and bagging processes. Skip Loaf function allows easy manual placement of a sliced or bagged loaf for closing without stopping equipment.



Safe, Sanitary and Serviceable with High Innovative Design

OTHER ADVANTAGES

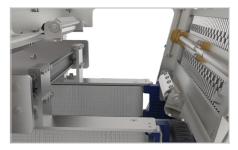
Engineered for quick production changeovers, the recipe-driven technology with automatic pre-operational guides, blade spacing, infeed phaser, bag tension and centering and, scoop opening adjustments ensure seamless adaptation to production needs and significantly reduces operator involvement and errors. The bag-over-bread scoop system protects bags from crusty loaves, minimizing damaged packages. Hansaloy heavy-duty lattice mechanism allows the lattice to open evenly, from 10 mm to 32 mm (3/8" up to 1-1/4") across the entire width for various slice thicknesses. Consistent embedded cam follower reduces top scoop vibration for optimal operation.

- Optional automatic blade tensioning system maintains constant tension on all blades, reduces blade breakages and extends blade life.
- Broken blade detection system and high efficiency brake motor promptly stop blades in emergency situations.
- Fume-free optional automatic pressurized oiling system designed with robust and rip-resistant felt prevents gummy build-up on blades.
- Optional pneumatic-operated last loaf pusher featured with air nozzles for optimal operator safety.
- Optional crumb blower using high efficiency air knives improves loaf packaging quality.
- Innovative self-supporting lattice pull-out mechanism option maximizes access to routine sanitation and maintenance.
- Optional AMF half-loaf splitter turner offers efficient production with correct bagging orientation.
- Automatic dual wicket change system allows filling bag tables without stopping the Bagger operation.

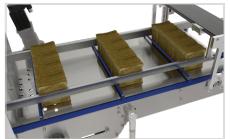
Pendulum scoop drive and patented flusher discharge conveyor offer the smoothest loaf bagging transfer available.



Optional Automatic Blade Tensioner with Loadcell Broken Blade Detection



Optional Air Knife Crumb Blower



Safe Flighted Discharge Conveyor (Patent Pending)



Optional Automatic Pressurized Oiling System



Optional pneumatic-operated Last Loaf Pusher



Optional Half-loaf Splitter Turner

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DIMENSIONAL DRAWINGS

