

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 simplifies layout integration.



DESIGN INNOVATIONS

With over 50 years of experience in packaging innovation, AMF high-speed Slicer 75S offers maximum flexibility and production reliability at up to 75 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. Electronic synchronization integrates seamlessly with Bagger 75S. 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

Direct Drive eliminates the need for belt and pulleys for quick and maintenance-free operation. Designed with great access to reduce maintenance downtime. Featured with intuitive controls and user-friendly interfaces streamline operations, reducing the learning curve for new operators and guaranteeing consistent performance.

SIMPLICITY

Open deck design improves operation interaction with products. Infeed conveyor using high friction bottom and sides or bottom and top belt surfaces for smooth operation and lower maintenance. 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

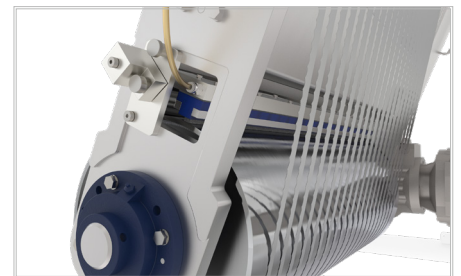
Engineered for quick production changeovers, the recipe-driven technology with automatic pre-operational guides, blade spacing, and options such as the oiling system adjustments ensure seamless adaptation to production needs and significantly reduces operator involvement and errors. The automatic double loaf eliminator controlled by the discharge conveyor speed prevent operation interruptions. Hansaloy heavy-duty lattice mechanism allows the lattice to open evenly, from 10 mm to 25 mm (3/8" up to 1") across the entire width for various slice thicknesses. Innovative self-supporting lattice pull-out mechanism option maximizes access to routine sanitation and maintenance.

- Optional automatic blade tensoning system maintains constant tension on all blades, reduces blade breakages and extends blade life.



Optional Automatic Blade Tensoner with Loadcell Broken Blade Detection

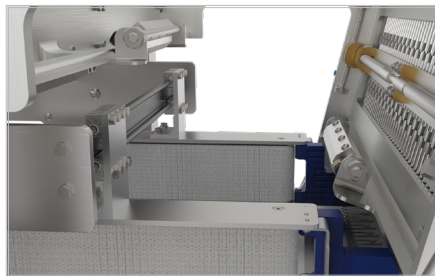
- Broken blade detection system and high efficiency brake motor promptly stop blades in emergency situations.



Optional Automatic Pressurized Oiling System

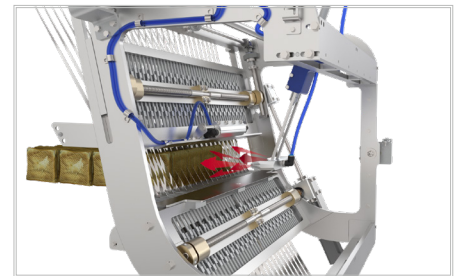
- Cantilevered drum mount design for easy blade removal and replacement.

- Fume-free optional automatic pressurized oiling system designed with robust and rip-resistant felt prevents gummy build-up on blades.



Optional Air Knife Crumb Blower

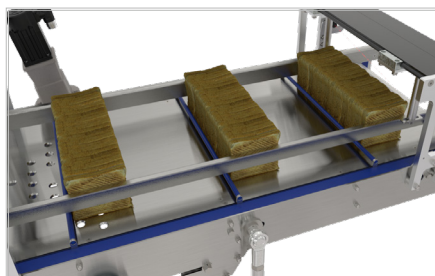
- Automatic blade spacing mechanism allows recipe driven motorized slice thickness adjustments.



Optional Pneumatic-operated Last Loaf Pusher

- Hard chromed backing rollers maintain blade stability through slicing operation.

- Optional pneumatic-operated last loaf pusher featured with air nozzles for optimal operator safety.



Safe Flighted Discharge Conveyor (Patent Pending)

- Optional crumb blower using high efficiency air knives improves loaf packaging quality.



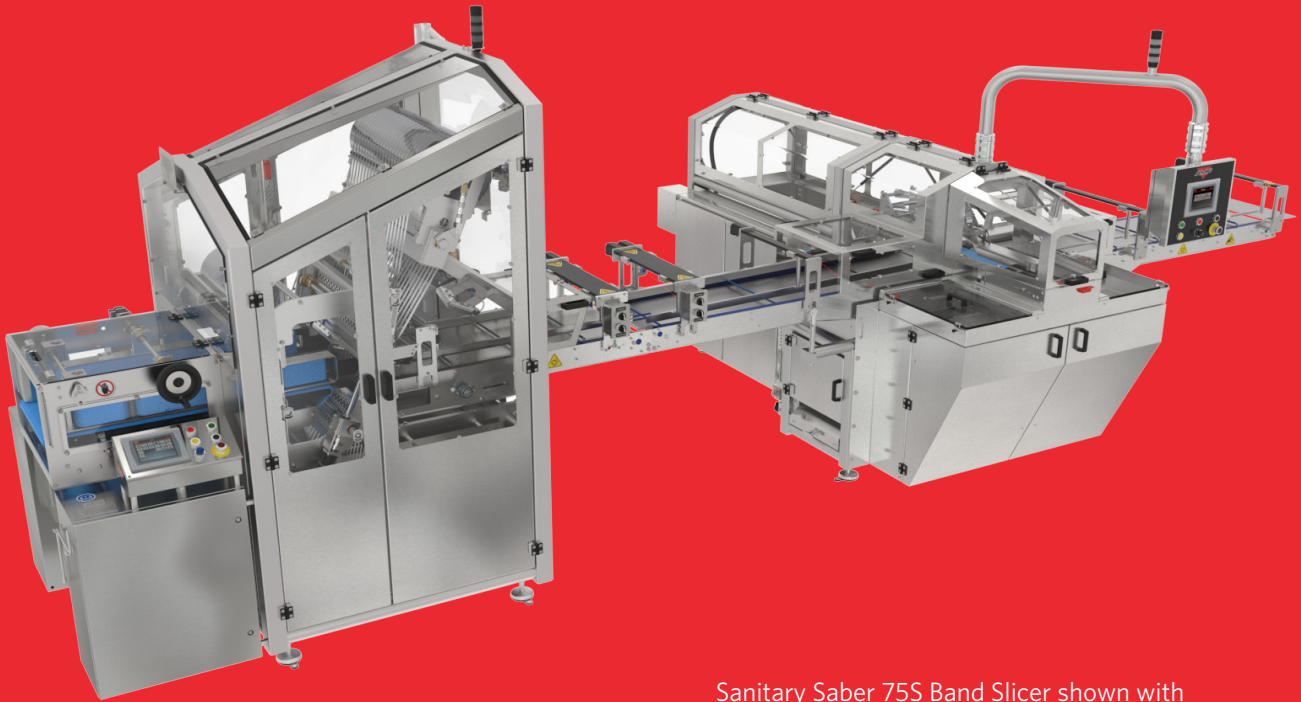
Self-Supporting Heavy-Duty Lattice with Optional Pull-out Mechanism

- Micro mist filtration eliminates particles down to 0.01 micron at 99.9%, meeting ISO 8573.1 air quality regulations for direct food contact.

- Optional higher output motor of 5.5kW (7.5hp), blades and drums cleaning system available for fruit or gluten-free bread.

AMFBAKERY.COM | SALES@AMFBAKERY.COM

High Performance Slicing System with Latest Innovative Design Elements



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


PACKTECH

AMF IS A MARKEL FOOD GROUP COMPANY

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

05.2024