

SABER 60 BAND SLICER





FEATURES & BENEFITS

- Modular design
- Minimized floor space designed for easy replacement of Micro 75 Band Slicers footprint
- Corrosion resistant steel-it painted steel frame
- Perforated aluminum paneling provides visual access
- Increased access for maintenance and sanitation
- Heavy duty lattice, support frame and blade guides provide straight, high quality slices
- Electronic synchronization capable



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MECHANICAL FEATURES

Main Drive and Drums

- Quiet and maintenance free belt drive system
- 5 HP motor and control starter with electric motor brake
- Conventional oiler on blade drums
- Scraper on lower blade drum
- Broken blade detector on drums
- Standard closed welded mild steel drums

Blade Spacing Mechanism

- Hansaloy lattice 3/8" to 5/8" (9.5 mm to 16 mm) with offset type blade guides
- Conventional air blast lattice cleaning
- Slide out lattice mechanism
- Pneumatic blade tensioning system
- Internal spring return last loaf pusher

Conveyors

- Flight pusher infeed conveyor and extension
- Loaf centering device
- Product accumulation sensor
- Infeed hold down
- Stainless steel flighted discharge conveyor with extended guide handles for increased safety
- Stainless steel drive guard rails
- Low maintenance, common infeed and discharge conveyor drive
- Conveyors electronically synchronized to bagger for universal hook-up
- Conveyor overload device (disengages the drive in case of a jam)
- Discharge conveyor loaf hold down
- Automatic double loaf eliminator



Flight Pusher Infeed Conveyor



Heavy Duty Lattice



Extended Discharge Conveyor Guide Rails

MECHANICAL OPTIONS

- Lattice cleaning hoses connected to a manifold block with 4 separate "manual" ball valves
- Hansaloy lattice with offset type blade guides slicing range: to 3/4", to 7/8", to 1" (19 mm, to 22 mm, to 25 mm)
- Ceramic insert offset blade guides in lieu of standard offset type
- Automatic hone assembly
- Hard chromed blade backing rollers
- Hard chromed blade drums (900 Vickers chrome hardness)
- Crumb blower
- Stainless steel crumb collection slide
- CE certification



Automatic Hone Assembly



ELECTRICAL FEATURES

- NEMA 12 painted steel operator panel contains the following:
 - PanelView 300 keypad operator interface which displays:
 - Online timing adjustments
 - Status messages
 - Precise alarm messages
 - Loaf counter
 - Speed indicator
 - Alarm history screen
 - Alarm beacon
 - Allen Bradley push-buttons for the following functions:
 - Conveyors start
 - Conveyors stop
 - Blades start
 - Blades stop
 - Alarm (acknowledge/reset)
 - Emergency stop
 - MCR reset

- NEMA 12 machine mount painted steel electrical enclosure including:
 - Main disconnect switch
 - Allen Bradley AC inverters
 - Incremental encoders for electronic timing to bagger
 - Allen Bradley Micrologix 1500 modular hardware programmable logic controller
- Electric motor brake



Operator Panel

ELECTRICAL OPTIONS

- NEMA 12 stainless steel electrical enclosure & operator console
- Skip loaf device

SPECIFICATIONS

Throughput Range:

35 - 60 loaves per minute

Electrical Requirements:

Main Power - 8.5 KVA Control Power - 24 VDC/120 VAC Air Requirements - 5 SCFM @ 80 PSIG

Loaf Size Range:

Length: 8" (203 mm) - 16" (406 mm) Width: 3 5/8" (98 mm) - 5 1/2" (140 mm) Height: 3" (76 mm) - 6" (152 mm)

Approximate Shipping Weight:

2,500 lb. (1134 kg)

Approximate Dimensions:

126"L x 45"W x 80"H (3200 mm x 1143 mm x 2032 mm)

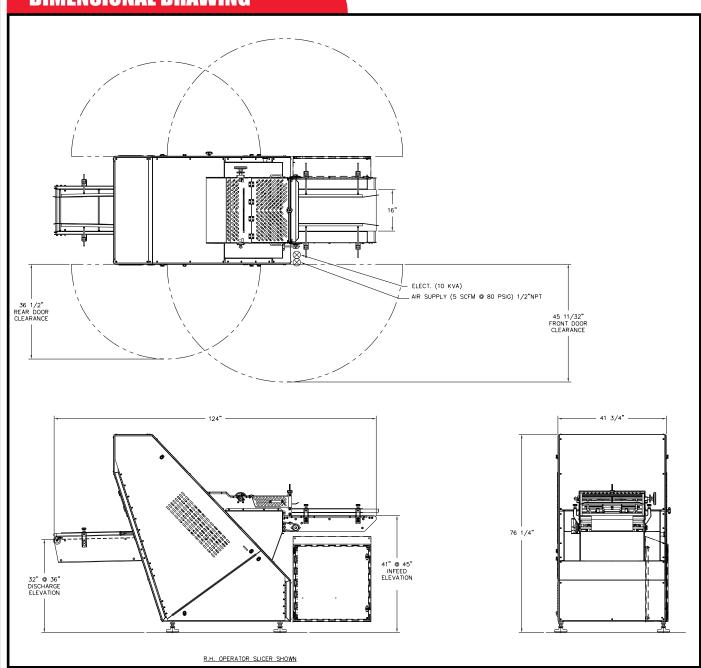
Infeed Elevation: 41" - 45" (1041 mm - 1143 mm)

Discharge Elevation: 32" - 36" (813 mm - 914 mm)



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DIMENSIONAL DRAWING



Headquarters:

2115 W. Laburnum Ave. Richmond, Virginia 23227 Tel: 1-800-225-3771 or 1-804-355-7961 Fax: 1-804-342-9724 sales@amfbakery.com

Europe Office:

West Park Ring Road Leeds LS16 6QQ England

Tel: 44-1132-787110 Fax: 44-1132-741415 sales-europe@amfbakery.com

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

Asia Office:

Room 801 A-Building Thunis Dev. Building No. 11 Hui Xin East St. Chaoyang District Beijing, China 100029 Tel: 86-10-64823613 Fax: 86-10-64934259

sales-asia@amfbakery.com

FOR MORE INFORMATION PLEASE CALL YOUR ACCOUNT MANAGER OR

1-800-BAKERS-1

www.amfbakery.com