



SUPER "S" CROSS GRAIN

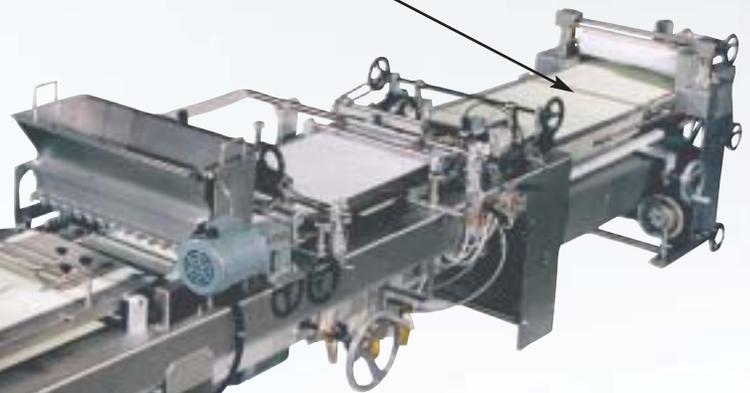
SHEETER/MOULDER/PANNER



Shown with optional
Dough Spacer



Shown with optional
Handtwist Table



- **Stainless steel construction**
- **100 + pieces per minutes**
- **Reliable performance**

SUPER "S" CROSS GRAIN SHEETER/MOULDER/PANNER

Sheeter Section

- Stainless steel construction.
- Slanted infeed conveyor with *Teflon*® coated dough guides.
- Adjustable flattener roll.
- Removable D.C. variable speed stainless steel flour sifter with automatic cut-off. (optional A.C.)



Shown with optional new larger dough spacer.

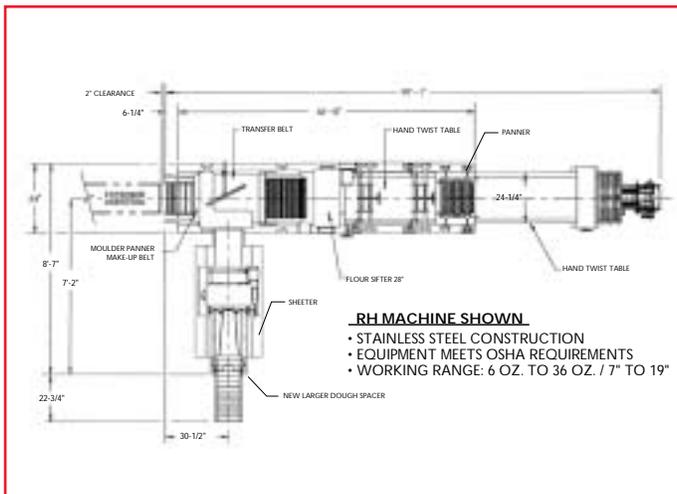
Moulder Section

- High speed transfer conveyor.
- Fully adjustable plow and curling mat.
- Smooth high speed transfer of product.
- Delrin transfer plate *Super "S" users have confirmed speeds of 120 LPM for prolonged periods of time.



Above shown with high speed transfer conveyor.

- Stainless steel motorized pressure board.
- Air operated lifting device (optional shown left) permits:
 - Rapid change over of dough guides.
 - Easier access for sanitation and maintenance purposes.
- Easily adjustable pan guides.



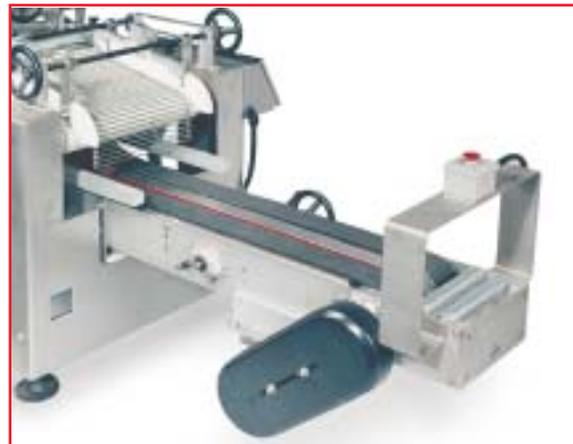
SUPER "S" CROSS GRAIN SHEETER/MOULDER/PANNER

Pan indexers

- Magnetic pan indexer (chain type)
 - Replaceable magnet plates.
 - Horton clutch and brake.
 - Adjustable mold sensor.



- Magnetic pan indexer (belt type)
 - Center magna rail design.
 - Adjustable mold sensor.
 - Motor SEW Eurodrive 3/4 H.P. with brake.



OR

Hand twist table

- Stainless steel frame and table.
- Polytek SP93F (20" wide) conveyor belt.
- Mechanical variable speed 3/4 H.P. TEFC motor with reducer 10:1.
- Adjustable flattener roll with bakery roller compound #747 sleeve.



Optional hand twist table shown (not in operating position).

- Driven U.H.M.W. panning rollers.
- Adjustable dough dropping mechanism.
- Magnetic pan indexer is A.C. driven 1-1/2 H.P. TEFC motor with Horton clutch and brake.
- A.C. drive on twist table belt (optional).



Optional hand twist table shown (in operating position).

SUPER "S" CROSS GRAIN SHEETER/MOULDER/PANNER

Sheeter Section

- Special slanted infeed conveyor with *Teflon*® coated dough guides and adjustable flattener roller (Elev. 61" ± 1"). Infeed conveyor speed 160 FPM.
- D.C. variable speed, removable st. st. flour sifters with automatic cut-off.
- Adjustable top and bottom sheeting rolls are 17" wide.
- Baker *Teflon*® coated sheeting roll scrappers.
- Sheeting rolls 17" wide adjustable.
- Top sheeting roll is grooved to prevent dough hesitation.
- Sheeting rolls driven by a 2 H.P. motor.
 - Top: 320 RPM
 - Bottom: 400 RPM
- Sheeter belt 14" wide SP93F polytek endless.
 - Mechanical variable speed
 - Elevation 38" ± 1"
- Sheeting rolls guard (*Lexan*®) with safety switches.
- Stainless steel removable panels with safety switches.
- Adjustable legs.
- Stainless steel sliding catch pan.

Moulder / Panner section

- Special transfer conveyor with Delrin transfer plate, fully adjustable stainless steel plow and curling mat.
- D.C. variable speed removable flour sifter.
- Motorized pressure board, adjustable at both ends, with floating action (19" wide).
- U.H.M.W. adjustable dough guides with stainless steel backing and numeric graduation.
- Polytek SP93F moulder make-up belt (20" wide 168 FPM).
- Adjustable pan guides.
- Dual strand plastic table-top pan conveyor.
- Magnetic pan indexer.
- Stainless steel sliding catch pan.

Electrical Specifications

- Nema 4 remote control panel mounted under moulder frame with the following:
 - Allen Bradley starters
 - D.C. controls for flour dusters
 - Main disconnect switch
 - Relays, terminal block, wiring
- Nema 4 operator panel mounted to moulder frame with the following:
 - Allen Bradley push-buttons and alarm message display
 - Potentiometers for flour sifters
 - Safeties
 - Emergency stop
- CAD electrical drawings.

Options

- Pressure board with air operated lifting device.
- Third set of sheeting rollers for high speed performance and specialty doughs.
- Complete set of inserts style adjustable U.H.M.W. dough guides (1/2", 3/4", 1", 1-1/4").
- A.C. inverters on the following:
 - Sheeting rolls
 - Sheeter belt (speed 295 to 700 FPM)
 - Transfer belt (speed 113 to 342 FPM)
- Moulder make-up belt (speed 84 FPM to 252 FPM)
- Pan conveyor:
 - Table-top (60 to 180 FPM)
 - Magnetic (80 FPM)
 - Flour sifters
- Remote, combined master control panel for 2 or 3 moulders.

For more information please call your Account Manager or **1-800-BAKERS-1**.

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