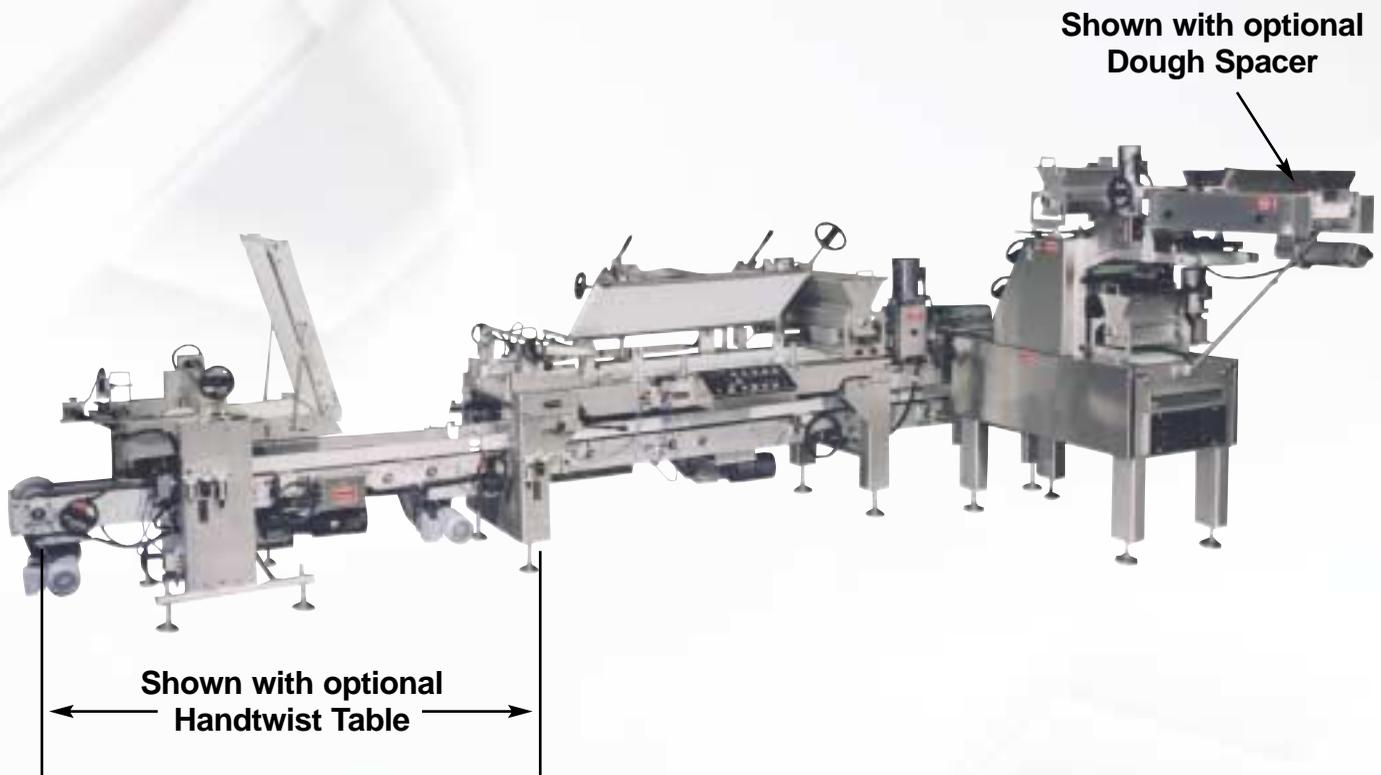




ULTRA "S" CROSS GRAIN

SHEETER/MOULDER/PANNER



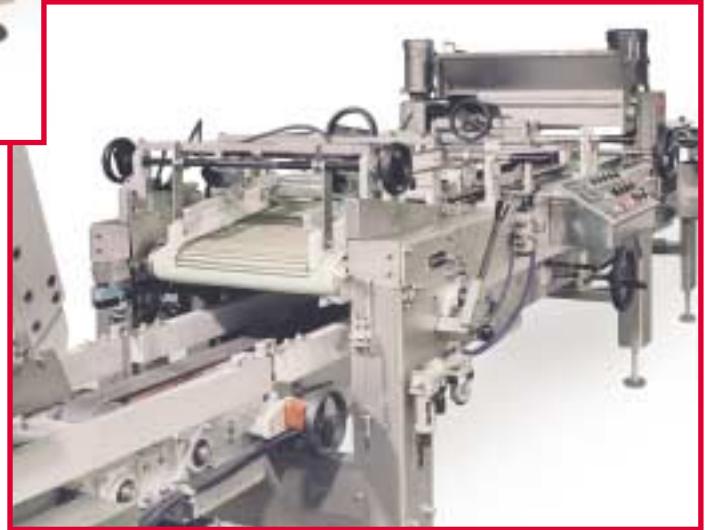
- 110 loaves/minute 18 to 24 oz.
- Pan size up to 19" wide
- Reliable performance

ULTRA "S" CROSS GRAIN



New sanitary frame and angle panning section for none twist loaf.

New hand twisting table (optional) with magnetic pan indexer (H.T.D. belt type).



Cantilever frame design.



Motorized pressure board belt with a pneumatically operated lifting device for sanitation purposes.



ULTRA "S" CROSS GRAIN



Sheeter belt scraper with stainless steel catch pan.



Easily removable endless transfer belt 18" wide.
Delrin transfer plate and stainless steel adjustable plow.
D.C. removable stainless steel rotary flour sifters.



Easily removable make-up belt 20" wide.



Two-position (straight or angle drop) panning section with manually locking device.



ULTRA "S" CROSS GRAIN

Sheeter Section

- Stainless steel type 304 frame (sanitary design).
- Special slanted infeed conveyor with Teflon® coated dough guides and adjustable flattener roller (Elev. 61" ± 1").
- Easily removable endless infeed belt 12" wide.
- D.C. variable speed, removable stainless steel rotary flour sifters with automatic cut-off.
- Fixed speed 17" wide, adjustable sheeting rolls driven by a 1-1/2 H.P. motor (top front sheeting roll is grooved).
- Baked Teflon® coated sheeting roll scrapers.
- A.C. variable speed, easily removable endless sheeter belt 14" wide, driven by a 3/4 H.P. motor (Elev. 39-1/4" ± 1").
- Lexan® guard over sheeting rolls with safety switches.
- Stainless steel sliding catch pan.
- Adjustable legs.
- Stainless steel side covers with safety sensors.
- U.H.M.W. sheeter belt scraper with stainless steel catch pan.
- Complete Sheeter sector is all timing belt driven (without chains and sprockets).

Moulder / Panner section

- Easily removable endless transfer belt 18" wide.
- Delrin transfer plate and stainless steel adjustable plow.
- Stainless steel adjustable curling mat.
- D.C. variable speed, removable stainless steel rotary flour sifter with automatic cut-off.
- Fixed speed easily removable endless moulder belt 20" wide (cantilever frame design).
- Easily removable endless "motorized" pressure board belt 19" wide. (Adjustable at both ends, with floating action).
- New design "insert style" U.H.M.W. dough guides, supplied with 4 different thicknesses (1/2", 3/4", 1", 1-1/4").
- Stainless steel Sanigrad drop chain assembly (15" wide X 22" long) with manual adjustable dough guides.
- Double loaf detection device.
- Two-position discharge (straight or angle drop) to adapt "optional" hand twist table section.
- Stainless steel sliding catch pan.
- Manual adjustable pan guides (min. 7" - max. 19").
- A.C. variable speed dual strand plastic table-top pan conveyor.
- Magnetic pan indexer (belt type) with soft start drive system and SLC 5/03 processor (Elev. 21-3/4" ± 1").
- Complete Moulder/Panner section is all timing belt driven (without chains and sprockets).

Electrical Specifications

- Nema 4 remote control panel with the following:
 - Allen Bradley starters
 - D.C. controls for flour dusters
 - A.C. inverters (2) for sheeter belt and pan conveyor
 - Allen Bradley SLC 5/03 processor
 - 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, sheeter belt and pan conveyor
 - Safeties
 - Emergency stop
 - Red Lion display to indicate fault messages.
- CAD electrical wiring.

Options

- AMF dough spacer with D.C. controls.
- Third set of sheeting rollers with independent drive.
- Extra stainless steel Sanigrad drop chains:
 - 12-1/2" x 22" LG • 11" x 22" LG • 9-1/2" x 22" LG
- Pressure board equipped with new air operated lifting device.
- A.C. inverters on the following:
 - Dough spacer
 - Flour sifters
 - Sheeter rolls
 - Transfer belt
 - Moulder make-up belt
- AMF hand twisting table with magnetic pan indexer.

Options Hand Twisting section

- Solid stainless steel construction.
- Magnetic pan indexer (belt type) with soft start drive system.
- Table/flattener roll and multiple roller drop gate assemblies.
- Belt type loading section from AMF Moulder/Panner: belt conveyor is raised vertically while hand twister is not in use, in order to permit operator to see the actual panning operation, and correct a possible "double".
- Added safeties and guards.
- Electrical control panel.

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

Headquarters
AMF Bakery Systems
2115 West Laburnum Avenue
Richmond, Virginia 23227
1-800-225-3771 or 804-355-7961
FAX: 1-804-342-9724

European operation
West Park Ring Road
Leeds LS16 6QQ England
Tel.: 1132-787110
Fax: 1132-741415

www.amfbakery.com

sales@amfbakery.com

