

## COMBINATION SABER/MARK 75 BREAD SLICER/BAGGER



- **A Combination Bread Slicer and Bagger that Improves Packaging Performance and Reduces Space Requirements**

### FEATURES & BENEFITS

- Reduced downtime
- Less maintenance due to integrated design
- Better control of product between the slicer and bagger (elimination of transfer plate) resulting in increased throughput
- Reduced footprint to minimize floor space
- Combined controls for ease of operation
- Standard or wide Saber Band Slicer available

#### Saber 75 Bread Band Slicer

- Loaf infeed conveyor for automatic feeding loaves to the slicing zone
- Minimized floor space
- Corrosion resistant stainless steel frame and guards eliminate paint and improves sanitation
- Bolted front and back flat stainless steel covers with hinged side doors
- Perforated stainless steel paneling provides visual access
- Increased access for maintenance and sanitation
- Heavy duty lattice, support frame and blade guides provide straight, high quality slices
- Cantilever capability for easy blade replacement
- Precision slicing from heavy duty mechanism

- High quality components to provide PLC with accurate information (position, speed) for control and monitoring

#### Mark 75 Bread Bagger

- The only bread bagger available with the patented pendulum scoop drive that provides the smoothest scoop operation at all operating speeds. The pendulum drive virtually eliminates the costly maintenance of the gearboxes due to the low rotary actuation resistance provided by the pendulum drive instead of the high friction slide actuation used by all other major manufacturers.
- Stainless steel frame finish with stainless steel guards
- Patented flusher discharge conveyor eliminates the loaf disruption caused by conventional flusher bars that often turn loaves over at higher speeds causing product quality issues.
- Highly accurate cantilever pneumatic blockade assembly

## COMBINATION SABER/MARK 75 BREAD SLICER/BAGGER

### MECHANICAL FEATURES

#### Saber 75 Bread Band Slicer

##### Infeed Conveyor

- Loaf infeed conveyor for automatic feeding loaves to the slicing zone

##### 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 1" with offset blade guides
- Conventional air blast lattice cleaning
- Slide out lattice mechanism
- Hard chrome blade backing roller

##### Slicer Discharge/Bagger Infeed Conveyor

- Loaf centering device
- Product accumulation sensor
- Last loaf pusher
- Infeed loaf hold down
- Stainless steel flighted discharge conveyor with extended guides handles for increased safety
- Stainless steel drive guard rails
- Self driven, low maintenance discharge conveyor
- Discharge conveyor loaf hold down

#### Mark 75 Bread Bagger

##### Main Drive

- Quiet and maintenance free GT belt drive system
- AC inverter driven 3HP brake motor
- Main drive overload device

##### Scoop Drive

- Scoop levers configuration allows top scoop to stay straight for more consistent bag friction and more consistent bag release
- External bag tensioner adjustment
- Stainless steel top and bottom scoop assembly (one set is included as standard)
- In-motion scoop adjustment
- Patented Pendulum style scoop drive for low vibration and optimal operations

##### Blockade

- Cantilever pneumatic blockade assembly

##### Conveyors

- Stainless steel flighted infeed conveyor with low profile guides
- Patented flusher discharge conveyor eliminates the need of a flusher bar and provides a smoother transfer
- Standard 9 flights discharge conveyor
- Shaft driven conveyors

##### Wicket Changer

- Air operated oversized magnetic cylinder allowing automatic wicket change without stopping the bagger
- Tilting wicket tables for easy insertion of wickets and elimination of operator action when switching

##### Frame

- Adjustable Neoprene feet for easy installation
- Corrosion resistant stainless steel frame and guards
- Slotted stainless steel guard with safety switches
- Available in right and left hand frame configurations



*Flight Pusher Infeed Conveyor*



*Heavy Duty Stainless Steel Lattice*



*Extended Discharge Conveyor Guide Rails*



*Cantilever Drum Design for Easy Blade Removal & Replacement*



*Pendulum Scoop Drive*



*Flusher Discharge Conveyor (Shown with Optional Motorized Transfer Plate)*



*Automatic Dual Wicket Changer*

## ELECTRICAL FEATURES

NEMA 12 painted steel operator panel contains the following:

- Allen Bradley MicroLogix 1400 PLC
- Allen Bradley PanelView 600 Plus operator interface which displays the following functions and messages:

Specific to slicer:

- Precise alarm messages and history screen
- Jog

Specific to bagger:

- Precise alarm messages and history screen
- Jog
- Manual air blast

Combined for slicer/bagger:

- Speed indicator
- Audible and visual alarm indicator
- Recipe management for preprogrammed specifications

Allen Bradley pushbuttons for the following functions:

Slicer:

- Conveyors start/stop
- Blade start/stop

Bagger:

- Conveyors start/stop
- Auto switch wicket table
- Skip loaf

Combined for slicer/bagger:

- (3) emergency stops: (1) located on control console, (1) located at slicer infeed, (1) located at bagger discharge

NEMA 12 machine mount (painted steel) electrical enclosure including:

- Main disconnect switch
- Allen Bradley AC inverters
- Incremental encoders for electronic timing to bagger and scoop positioning
- Allen Bradley MicroLogix 1400 modular hardware programmable logic controller
- Servo motor control
- Electric motor brake
- Convenience plug installed on panel side to allow programming without having to open panel door
- 110V outlet and power for closer and labeler
- Category 3 Control System

Machine mount electrical components:

- Sensor for product accumulation detection
- Sensor for bag detection
- Sensor for double loaf detection
- Safety switch on all guards and doors with alarm messages
- Internal lighting on slicer and bagger

## MECHANICAL OPTIONS

Saber 75 Bread Band Slicer

- Continuous feed, high friction, infeed conveyor with motorized bottom and side guides for positive transfer, smooth operation and low maintenance
- Gas assisted hinged front cover
- Lattice cleaning hoses connected to a manifold block with four separate "manual" ball valves
- "Fully automatic" lattice cleaning system in lieu of conventional air blast
- Special Hansaloy stainless steel lattice with offset type blade guides for slicing ranges of 3/4" (19 mm), to 7/8" (22 mm), to 1" (25 mm)
- Ceramic insert offset blade guides in lieu of offset
- 4-prong blade guides in lieu of offset
- Automatic slice thickness adjuster with digital readout & setpoint
- Self-supporting, single person operated lattice pull-out mechanism
- Automatic hone assembly
- Automatic lower blade drum oil sprayer in lieu of conventional oiler
- Hard chromed blade drums (900 Vickers chrome hardness)
- Skip loaf device
- Crumb blower
- Stainless steel crumb collection slide
- Wash down design including stainless steel drums & water spray
- Wide slicer option



Gas Assisted Hinged Front Cover



Automatic Hone Assembly



Self-Supporting Lattice Pull-out Mechanism

Mark 75 Bread Bagger

- Infeed conveyor phaser
- Extended 36" (914 mm) discharge conveyor
- Motorized transfer plate
- Lexan scoop guard in lieu of slotted stainless
- Skip loaf device
- Additional stainless steel scoop assemblies
- Bag tyer and printer
- Free roller pick off conveyor and tray support
- Twin and triple loaf secondary bagging systems
- CE certification



Automatic Slice Thickness Adjuster



Stainless Steel Crumb Collection Slide



Continuous Feed Infeed Option

## COMBINATION SABER/MARK 75 BREAD SLICER/BAGGER

### ELECTRICAL OPTIONS

- Internal lighting kit approved for food industry applications
- Inverter in lieu of Allen Bradley
- NEMA 12 stainless steel electrical enclosure & operator console
- PLC in lieu of Allen Bradley MicroLogix 1400 PLC
- Operator interface in lieu of Allen Bradley PanelView 600+
- CE certification

### SPECIFICATIONS

**Throughput Range:**  
35 - 75 loaves per minute

**Electrical Requirements:**

Main Power - 18 KVA  
 PLC I/O Voltage: 24VDC in/120VAC out  
 Air Requirements - 23 SCFM @ 80 PSIG

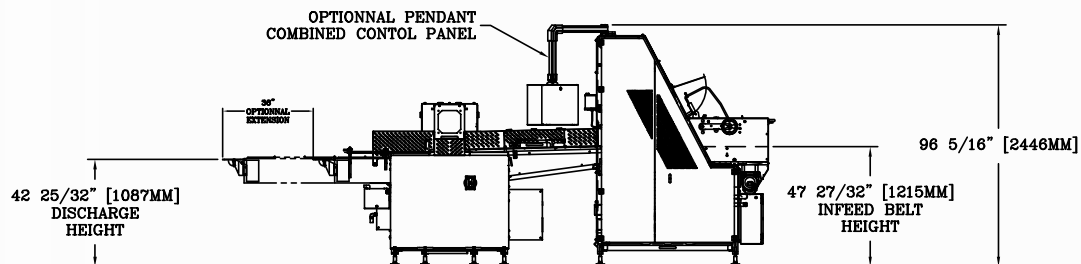
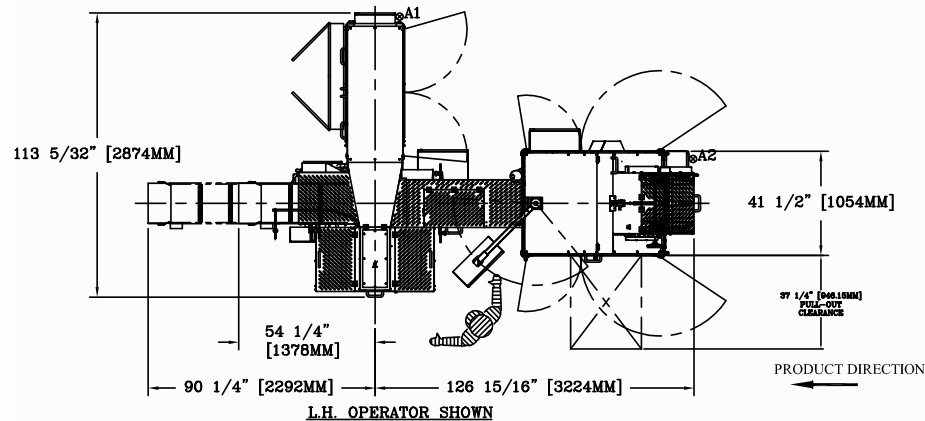
**Loaf Size Range:**  
 Length: 8" (203 mm) to 16" (406 mm)  
 Width: 3-5/8" (98 mm) to 5-1/2" (140 mm)  
 Height: 3" (76 mm) to 6" (152 mm)

**Approximate Shipping Weight:**  
 Slicer: 3,172 lb. (1439 kg)  
 Bagger: 2,571 lb. (1166 kg)  
 Conveyor: 1,170 lb. (531 kg)

**Approximate Shipping Dimensions:**

Slicer: 80" x 62" x 87"  
 (2032 mm x 1575 mm x 2210 mm)  
 Bagger: 118" x 76" x 70"  
 (2997 mm x 1930 mm x 1778 mm)  
 Conveyor: 136" x 33" x 44"  
 (3454 mm x 838 mm x 1118 mm)

### 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](mailto:sales@amfbakery.com)

**Europe Office:**  
 6 The Sidings  
 Station Road, Guiseley  
 Leeds LS20 8BX, England  
 Tel: 44-1943-875703  
 Fax: 44-1943-871806  
[sales-europe@amfbakery.com](mailto:sales-europe@amfbakery.com)

**Asia Office:**  
 Room 15-2, 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](mailto:sales-asia@amfbakery.com)

FOR MORE INFORMATION PLEASE CALL YOUR ACCOUNT MANAGER OR

**1-800-BAKERS-1**  
[www.amfbakery.com](http://www.amfbakery.com)