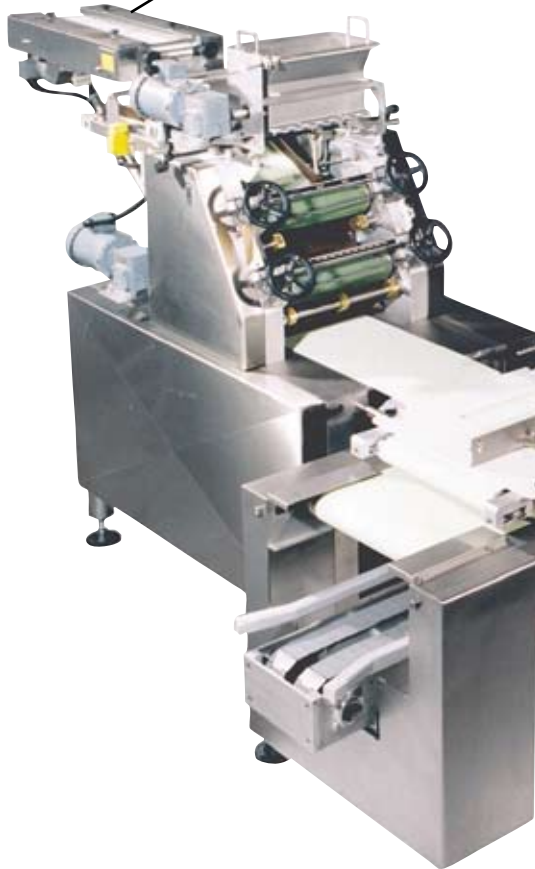


AMF

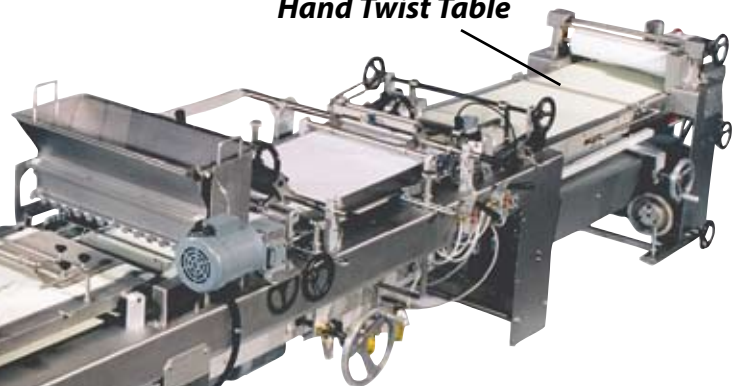
SUPER "S" CROSS GRAIN SHEETER/MOULDER/PANNER



*Shown With Optional
Dough Spacer*



*Shown With Optional
Hand Twist Table*



- **Designed for Efficient Cross-Grain Moulding to Provide A Unique Grain Structure**
- **Capable of Speeds Up to 110 Loaves Per Minute**

AMF

SUPER "S" CROSS GRAIN SHEETER/MOULDER/PANNER

MECHANICAL FEATURES

Sheeter Section

- Special slanted infeed conveyor with Teflon coated dough guides and adjustable flattener roller: Elevation 61" +/- 1" (1549 mm +/- 25 mm)
- D.C. variable speed, removable stainless steel flour sifters with automatic cut-off
- 17" (432 mm) wide adjustable top and bottom sheeting rolls
- Baker Teflon coated sheeting roll scrapers
- Top sheeting roll is grooved to prevent dough hesitation
- Sheeting rolls driven by a 2 HP motor:
 - Top: 320 RPM
 - Bottom: 400 RPM
- 14" (356 mm) wide sheeter belt
 - Mechanical variable speed
 - Elevation 38" +/- 1" (956 mm +/- 25 mm)
- Lexan sheeting rolls guard with safety switches
- Stainless steel removable panels with safety switches
- Adjustable legs
- Stainless steel sliding catch pan

Moulder/Panner Section

- Special transfer conveyor with high speed Delrin transfer plate, fully adjustable stainless steel plow and curling mat
- D.C. variable speed, removable flour sifter
- 19" (483 mm) wide motorized pressure board, adjustable at both ends, with floating action
- UHMW adjustable dough guides with stainless steel backing and numeric graduation
- 20" (508 mm) wide moulder make-up belt
- Adjustable pan guides
- Dual strand plastic tabletop pan conveyor
- Magnetic pan indexer (chain type)
 - Replaceable magnetic plates
 - Horton clutch and brake
 - Adjustable mould sensor
- Stainless steel sliding catch pan



Special Transfer Conveyor



Motorized Pressure Board



*Magnetic Pan Indexer
(Chain Type)*

ELECTRICAL FEATURES

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

Mechanical Options

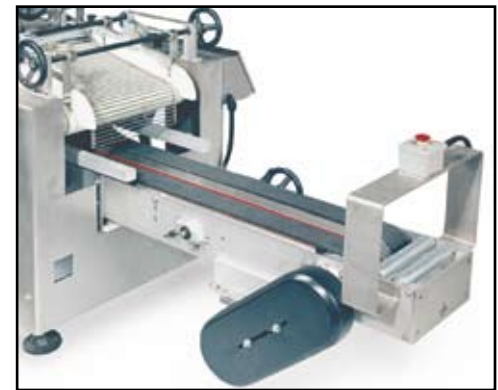
- Dough ball spacer
- Pressure board with air operated lifting device
- Third set of sheeting rollers for high speed performance and specialty doughs
- Complete set of inserts style adjustable UHMW dough guides 1/2", 3/4", 1", 1 1/4" (13 mm, 19 mm, 25 mm, 31 mm)
- Magnetic pan indexer (belt type)
 - Center magna rail design
 - Adjustable mould sensor
 - Motor SEW Eurodrive 3/4 HP with brake
- Magnetic pan indexer with Servo drive (chain or belt type)



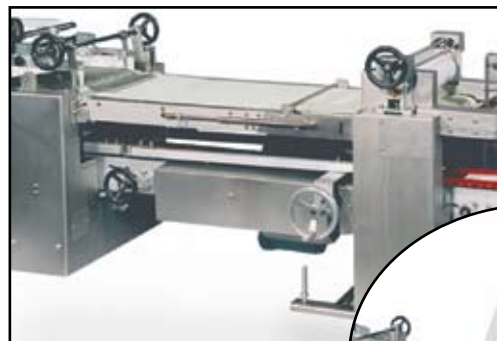
Doughball Spacer

Hand Twist Table

- Stainless steel frame and table
- 20" (508 mm) wide conveyor belt
- Mechanical variable speed 3/4 HP TEFC motor with reducer 10:1
- Adjustable flattener roll with bakery roller compound #747 sleeve
- Driven UHMW panning rollers
- Adjustable dough dropping mechanism
- Magnetic pan indexer is AC driven 1 1/2 HP TEFC motor with Horton clutch and brake
- AC drive on twist table belt



*Magnetic Pan Indexer
(Belt Type)*



*Hand Twist Table
In Operating Position*



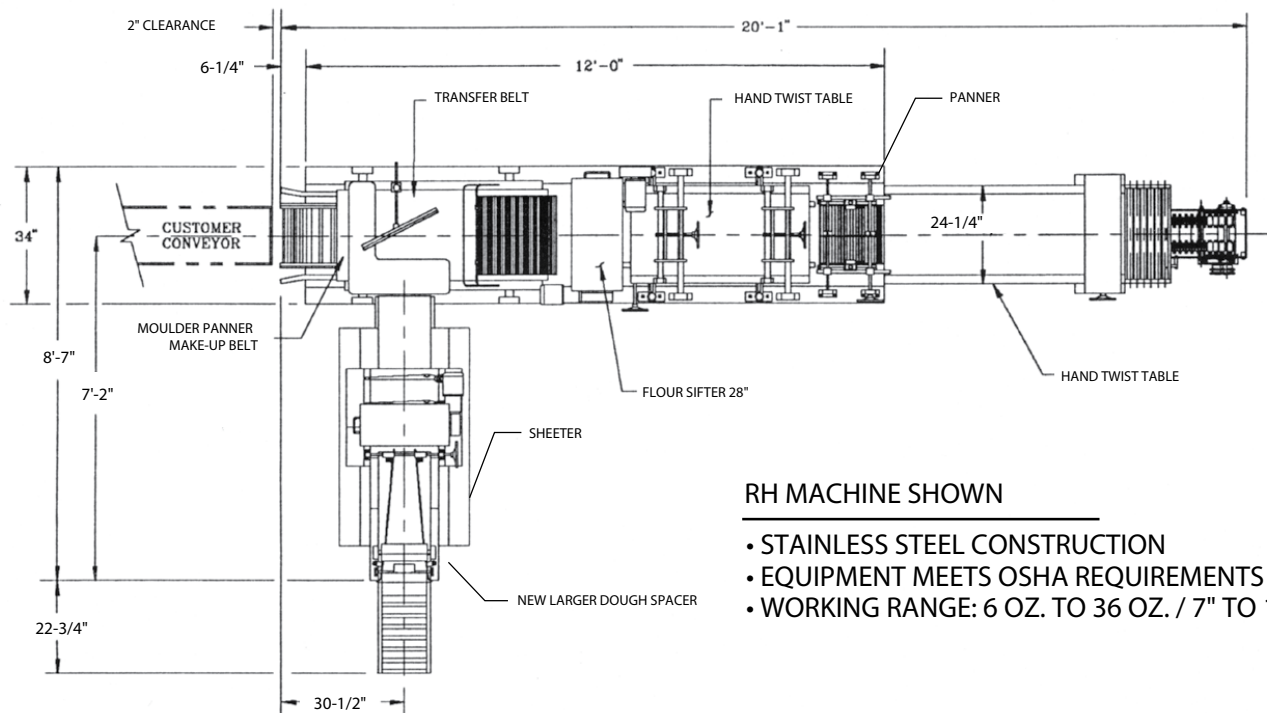
*Hand Twist Table Not
In Operating Position*

Electrical Options

- AC 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
 - Tabletop (60 to 180 FPM)
 - Magnetic (80 FPM)
 - Flour sifters
- Remote, combined master control panel for 2 or 3 moulders

SUPER "S" CROSS GRAIN SHEETER/MOULDER/PANNER

DIMENSIONAL DRAWING



RH MACHINE SHOWN

- STAINLESS STEEL CONSTRUCTION
- EQUIPMENT MEETS OSHA REQUIREMENTS
- WORKING RANGE: 6 OZ. TO 36 OZ. / 7" TO 19"

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