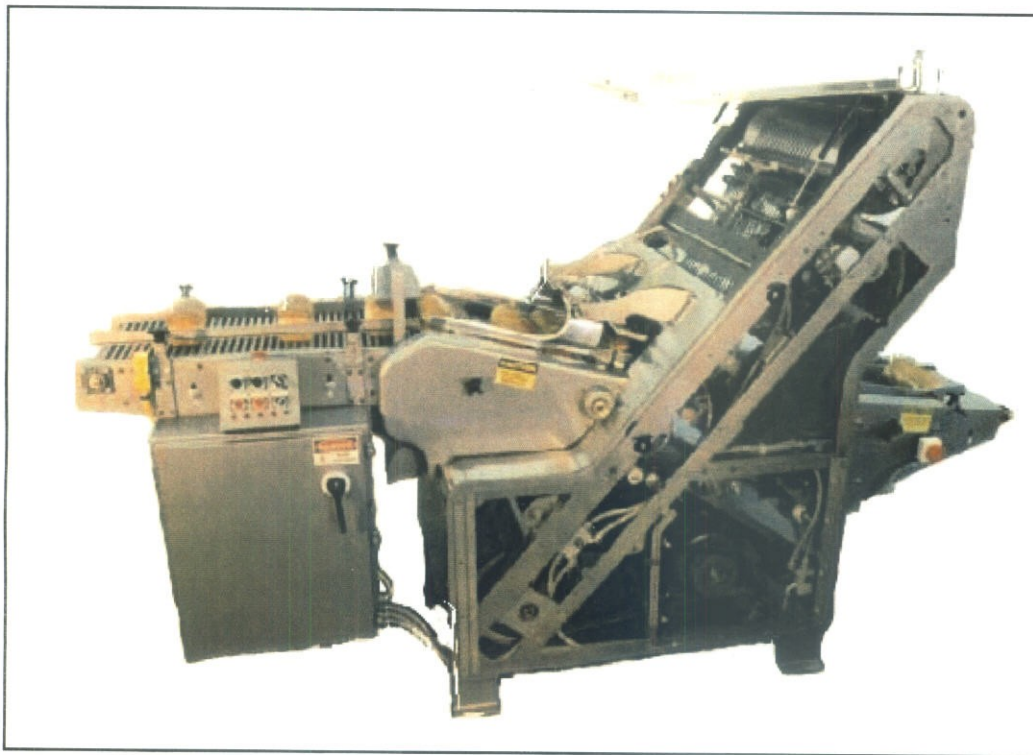


MODEL 75 BAND SLICER



Maximize Production Efficiency with the 75 Slicer:

Outstanding Slice Quality

The 75 Slicer provides you with the highest quality slice using a precision stainless steel lattice assembly that offers a variety of slice widths. You can also choose from parallel, offset, or CR4 blade guides for accurate, stable blade spacing from loaf to loaf.

Performance Enhancements

The 75 Slicer outperforms its predecessors with proven enhancement options such as a slide-out unit frame, automatic blade honing, automatic lattice blowout, and automatic oiler.

Versatility and Endurance

Designed to meet your slicing needs, the 75 Slicer fits various production specifications. Models are available for high-speed, fiber and fruit breads, Texas toast, and more. A heavy duty frame provides rigid support to the 75 Slicer, ensuring a consistent, superior performance and long-lasting value.

AMF

A Member of the AMF Bakery Systems Group

AMF

CAMTECH

ETM

DOUGHWORK

75 Band Slicer



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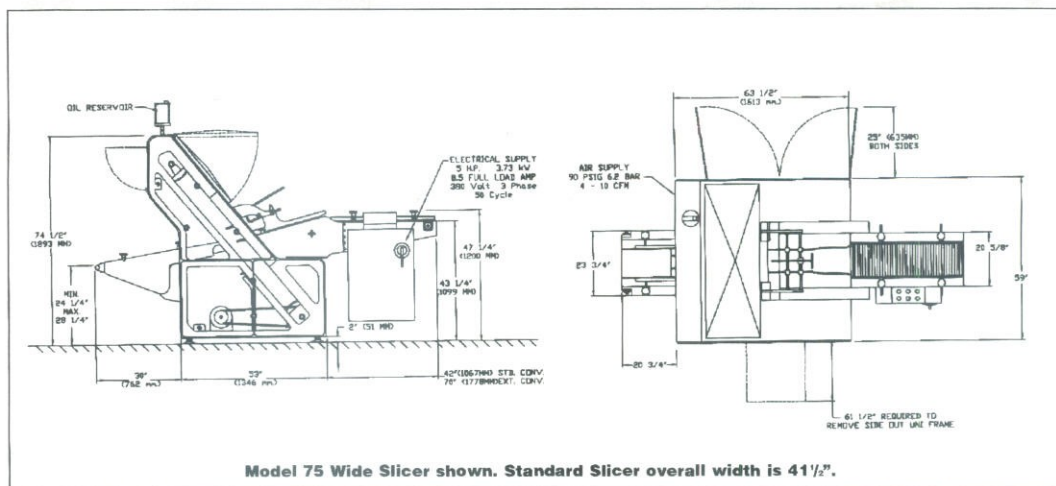
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FOR ORDERING AND
OTHER INFORMATION,
PLEASE CONTACT
YOUR AMF
SALES REPRESENTATIVE,
OR CALL US AT

1.800.BAKERS.1

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www.amfbakery.com



Model 75 Wide Slicer shown. Standard Slicer overall width is 41 1/2".

Mechanical Features

- ▼ Design and manufacture in accordance with BISSC quality and sanitation standards
- ▼ Heavy duty steel frame with silver metallic acrylic finish
- ▼ Stainless Steel covers and Lexan doors
- ▼ 5 hp motor (7.5 hp on High Speed)
- ▼ Electronic Motor Brake
- ▼ Air Clutch/ Air Filter and regulator
- ▼ Last loaf pusher
- ▼ Free roller driver infeed conveyor
- ▼ Timed loaf flow through blades
- ▼ Discharge conveyor heel eliminator
- ▼ Infeed and discharge conveyor interlocked guards
- ▼ Blade backup rollers
- ▼ Drum scraper/ Oilers
- ▼ Blade scraper/ Oiler

Electrical Features

- ▼ Allen Bradley SLC 500 PLC
- ▼ Indicator lights for open door and blade safety
- ▼ Pushbutton and Switch operator panel
- ▼ NEMA 12 enclosures with Sealtite conduit
- ▼ Mushroom E stop buttons

Options

- ▼ Safety discharge guide rails
- ▼ Conveyor pause button
- ▼ Last loaf pusher safety switch
- ▼ Chain or shaft drive bagger hook-up kit
- ▼ Automatic lattice adjustment
- ▼ Automatic double-loaf eliminator
- ▼ Automatic lattice blow-out
- ▼ Lattice air blast
- ▼ Automatic blade hone
- ▼ Automatic oiler
- ▼ Spray oiler
- ▼ Discharge conveyor crumb blow-off
- ▼ LED loaf counter
- ▼ Uni-line infeed control
- ▼ Conveyor rest (no product sensor)
- ▼ Loaf hold-down (at elevator)
- ▼ Upgrade to 7.5 Hp motor***
- ▼ Alternate lattices and blade guides
- ▼ Slide-out unit frame
- ▼ Crumb chute and crumb removal auger
- ▼ Adjustable feet with neoprene pads
- ▼ Tension master
- ▼ Recommended spare parts kit

***Standard on High-Speed model

Operational Specifications

- ▼ Slicing Speed:

Standard	70
High-Speed	90
Wide	70
High-Speed Wide	90
- ▼ Minimum Loaf Size:

All models	8" (203.2 mm)*
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- ▼ Maximum Loaf Size:

All models	17 1/2" (444.5 mm)
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- ▼ Slice Thickness:

Standard	
3/8" - 5/8"	(10 mm - 16 mm)**
High-Speed	
3/8" - 5/8"	(10 mm - 16 mm)**
Wide	
3/8" - 1"	(10 mm - 25 mm)**
High-Speed Wide	
3/8" - 1"	(10 mm - 25 mm)**
- ▼ Drum Size:

Standard	12" (304.8 mm)
High-Speed	12" (304.8 mm)
Wide	12" (304.8 mm)
High-Speed Wide	12" (304.8 mm)
- ▼ Electric Requirements:

200/208/230/380/460 volts, 3 phase, 50/60 hz
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- ▼ Shipping Weights:

Standard	2,800 lbs. (1,270.1 kg)
High-Speed	2,800 lbs. (1,270.1 kg)
Wide	3,500 lbs. (1,587.6 kg)
High-Speed Wide	3,500 lbs. (1,587.6 kg)

*Special loaf guides are available for loaf sizes smaller than 8" (203.2 mm) long, ask salesperson for details.

**Special lattices are available to allow 3/8" to 1" (9.525 mm - 25.4 mm)(reduced blade count) and 1/4" (6.35 mm) slice thickness.

! DANGER

Guards have been removed to show operating components on the equipment. Please contact an AMF sales representative about guards and other safety features on this machine. Never operate machine without guards in place.

AMF Bakery Systems' continuing engineering is constantly improving product performance. Consequently, machinery specifications are subject to change without notice.