



Your bakery is our world.

# Straight Line Sheeter/Moulder/Panner

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For automated sheeting, moulding and panning of pan baked bread up to 110 loaves per minute with Cutter-Turner and Seed Enrober options.



# DESIGN INNOVATIONS

Constructed with 50% less parts requiring half the assembly time of other make-up systems, the Straightline Sheeter Moulder Panner is now simpler to operate, maintain and clean. This dough technology allows for a wide variety of bread products with seed enrober and cutter turner options for added flexibility. Easily integrated with AMF's complete dough systems, the Straightline SMP ensures gentle dough handling with the highest product quality guaranteed.

## SANITATION

Open access, adjustable stainless steel construction enables quick washdown for 100% sanitation.

## RELIABILITY

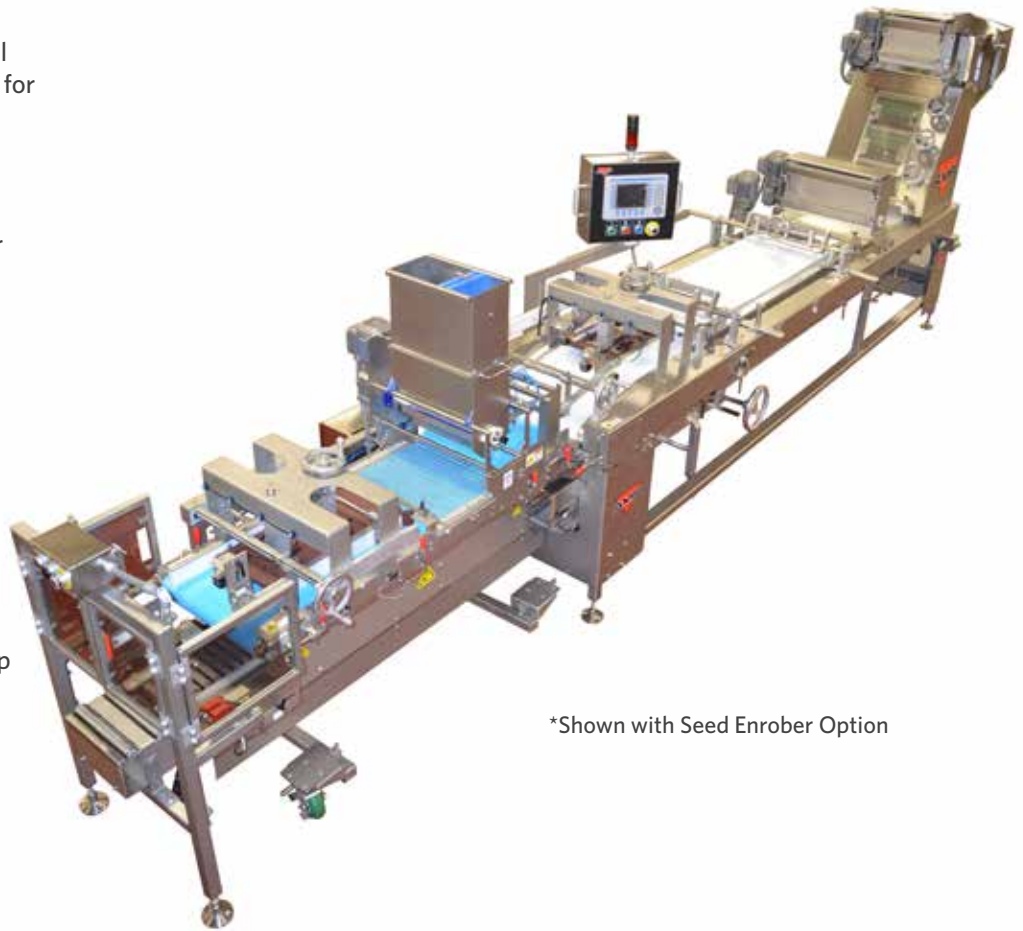
Complete stainless steel construction with adjustable components to fit your production needs ensures the best reliability.

## SIMPLICITY

Newly redesigned with 50% less components and assembly time required for easy sanitation and maintenance.

## PERFORMANCE

Leading the industry with the most efficient bread make-up systems, the Straightline SMP operates at speeds up to 110 loaves per minute.

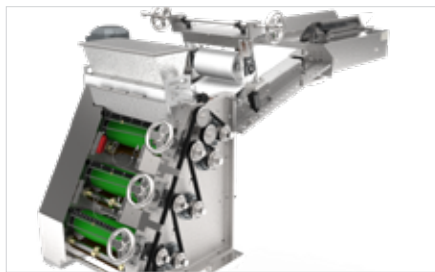


\*Shown with Seed Enrober Option

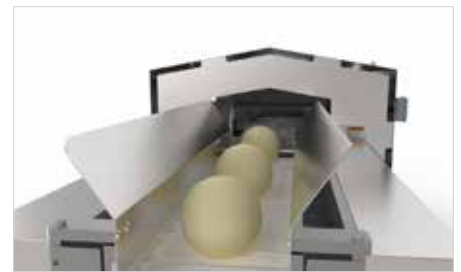
# Simplicity By Design

# OTHER ADVANTAGES

- ▼ Special slanted infeed conveyor with Teflon® coated dough guides and adjustable flattener roller (elevation 61" + 1")
- ▼ Pneumatic pulse style removable stainless steel flour sifter with automatic cut-off
- ▼ Adjustable top and bottom sheeting rollers are 17" wide (432 mm) driven by a 1 1/2 HP motor. Top front roll is grooved to prevent dough hesitation
- ▼ Baked Teflon® coated sheeting roll scrapers
- ▼ Stainless steel sheeting roll guard with safety switches
- ▼ Adjustable dough guides with numeric graduation and adjustable pan guide system
- ▼ 20" wide endless moulder belt
- ▼ Air operated 19" wide motorized pressure board, adjustable at both ends, with floating action
- ▼ Stainless steel Sanigrid drop chain assembly (15" W x 22"L) with adjustable dough guides
- ▼ AC variable speed dual strande plastic table-top pan conveyor
- ▼ Magnetic pan indexer (chain type) with clutch and brake drive system



Sheeting Assembly



Optional Dough Ball Spacer



Motorized, Adjustable Pressure Board



Motorized Dough Guide Adjustment



SMP Panner Indexer Controls



Seed Enrober Option

# OPTIONS

## **Sheeter**

- Dough spacer
- Third set of sheeting rollers for high speed performance or specialty doughs

## **Moulder**

- Removable style pressure boards with "special" widths and lengths available
- Motorized dough guides adjustment with digital readout
- Stainless steel dough stretcher and 2nd pressure board
- Product diverter switch and aligner
- Electric sifter

## **Panner**

- Modified panning area for addition of enrober or cutter turner panning option

**AMF IS A MARKEL FOOD GROUP COMPANY**

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

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