



S-Series EZ Diverter

Fully washdown, innovative products transfer solution using AIM technology to horizontally divert all types of bread and bun with precision, in a continuous flow. Compact footprint, seamlessly integrated to optimize downstream operation, unique design optimizes any bakery layout.



DESIGN INNOVATIONS

AMF offers the most gentle, automated revolutionized horizontal distribution solution using the Active Integrated Motion™ (AIM) technology diverting individually with precision up to 180 loaves per minute in a continuous flow, from one or two conveyor lines onto two or three juxtaposed receiving lines. Small footprint, fully washdown, design with less components to optimize sanitation and reduce maintenance downtime.

RELIABILITY

The new AIM technology allows each product to be diverted onto the appropriate receiving line. Each product entering equipment is detected by a gap photo eye that ensures no product sits on the slat while diverting and a timing photo eye determines the perfect switching position.

EFFICIENCY

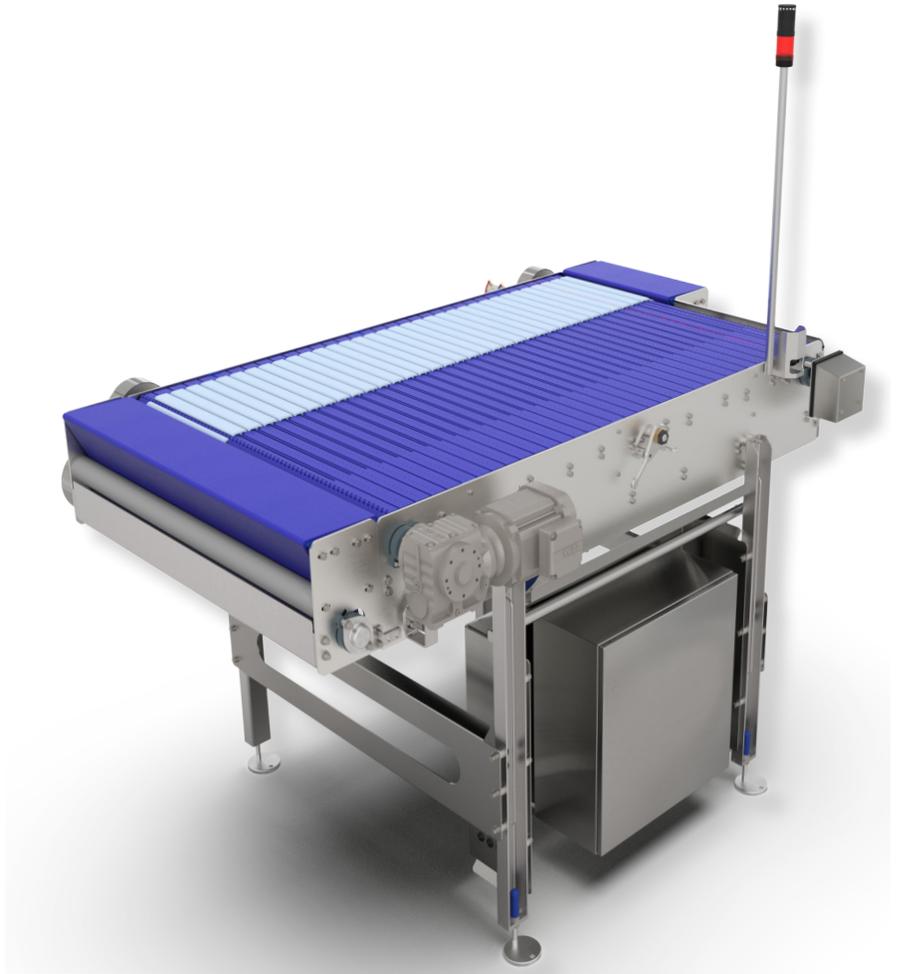
Minimum operator involvement, recipe-driven, gently orients each product with precision and accuracy with either pneumatic or servo actuator. Conveyor belt designed with slats embedded within the belt eliminates rods and chains and reduce maintenance.

SANITATION

Fully washdown, stainless steel frame structure, rust-free materials, and belting ensure easy cleanability reducing sanitation and maintenance downtime.

SAFETY

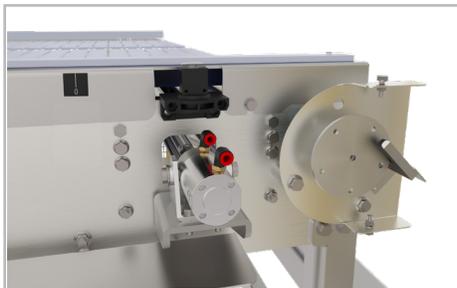
Designed with safety in mind, conveyor belt eliminates pinch points and risk of injuries hence, no safety guarding is required in addition to noise reduction.



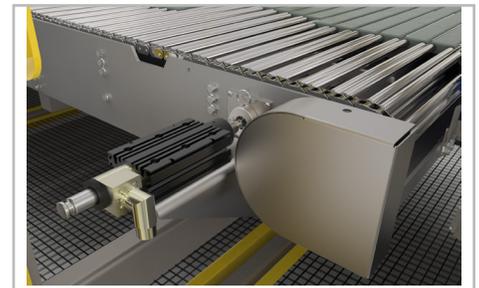
Accurate and
Innovative Design with
Minimum Maintenance

OTHER ADVANTAGES

- ▼ Designed to ensure high operation performance, optimal cleaning access and minimal maintenance suitable for food industry.
- ▼ Full stainless steel frame structure and rust-free materials significantly reduce sanitation.
- ▼ Plastic modular belting using AIM technology eliminates rods and chains for minimum maintenance downtime.
- ▼ Conveyor belt lifter allows great underneath belt access.
- ▼ Easy replacement, integrated slat allows fast equipment timing adjustment.
- ▼ Engineered with solid plastic carry way supports for even, continuous support with minimum friction.
- ▼ Engineered with solid plastic carry way supports for minimum maintenance downtime.
- ▼ Automatic adjustment enables fast timing alignment.
- ▼ SW-Welded Frame option for higher hygienic requirements.
- ▼ Conveyor is recipe driven optimizing product distribution.



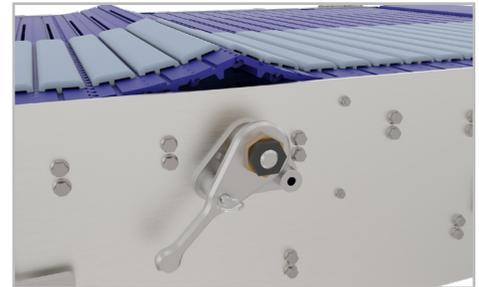
Timing and Photo Eyes Ensure Appropriate Product Diverting



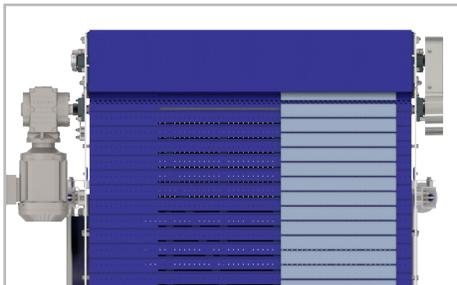
Available with Optional Servo Actuator Operation



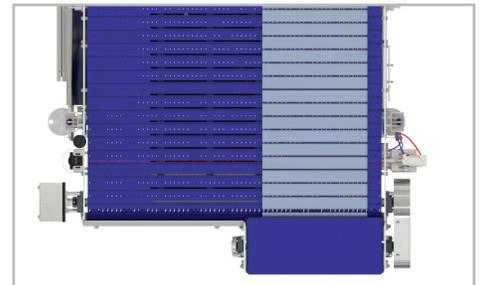
Simple Design with Solid Plastic Carry Way Supports for Less Components



Conveyor Belt Lifter Ease Maintenance

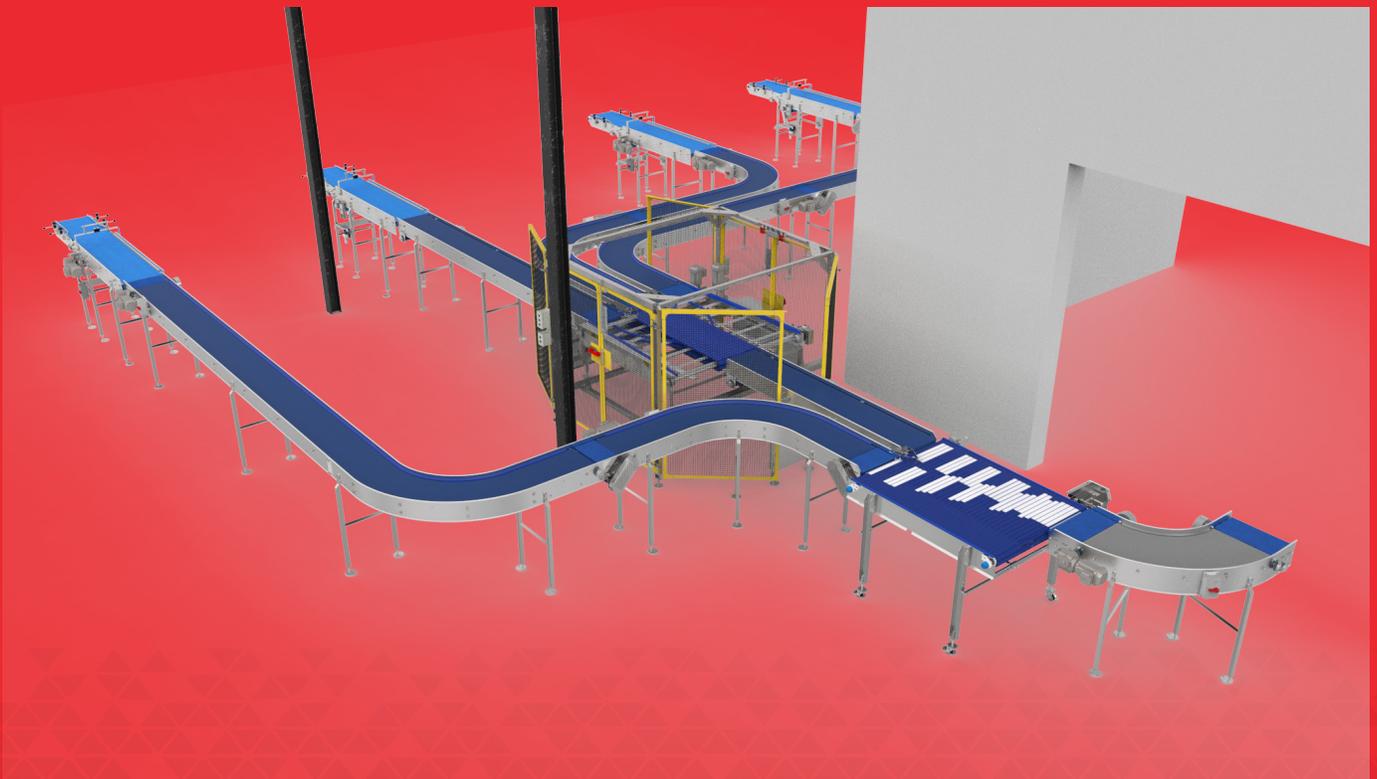


Customized with Head and Tail Nose Bar Conveyors Using Tight Transfer Modular Belting for Optimal Product Integration



SPECIFICATIONS

Engineered to achieve the most product handling distribution meeting bakery today's needs.



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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