



ROTO-VAC DEPANNER



- The Roto-Vac Depanner is the ideal machine for inline depanning of bread, rolls, bagels, croissants, pizza and other specialty products.

Features & Benefits

- Cantilevered vacuum head for easy belt removal.
- Quick release tension on vacuum belt.
- Standard belt width up to 24".
- Fingertip motorized height adjustment on vacuum chamber.
- Pivotal vacuum chamber adjustment to adjust the tilt of the vacuum chamber.
- Build in pan conveyor complete with magnetic panmetering conveyor and pan guides.
- Build in product conveyor, complete with height adjustment.
- High volume vacuum system.
- Push button adjustment for vacuum pressure.
- Vacuum gauge to read vacuum pressure.
- Removable air filter. Filters out crumbs from airflow before entering the blower thus eliminating costly ventilator cleaning.
- Blower discharge muffler for additional sound dampening.
- Stainless steel sound dampening panels.
- Self contained electrical panel and controls (stainless steel panel enclosures). Variable speed (USA models only).
- Heavy-duty powder coated finish. (No paint).

ROTO-VAC DEPANNER WITH DELIDDER

Depanner Description

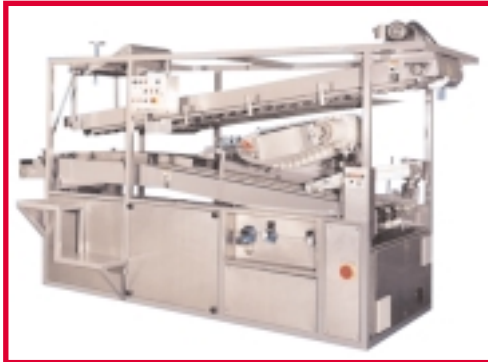
Pans with baked goods enter the Depanner and are metered back to system rate by means of a metering belt integrated within the Depanner (except Depanner with delidder option).

An air jet assembly mounted in front of the vacuum chamber loosens the product from the pan (if needed) prior to entering the depanning area. As the pans enter the depanning area they are held down by magnets mounted within the pan conveyor. At the same time the product is removed by vacuum cups, which are mounted on a vacuum belt. A motorized pulley drives the vacuum belt. A large radius vacuum chamber is used for gentle depanning of the product. A product discharge conveyor mounted within the Depanner frame supports the product as it is being released from the cups and conveys the product to the cooler infeed conveyors.

Standard Construction

The Depanner is constructed with a fully welded tubular steel base frame which supports the vacuum system, filter chamber, vacuum chamber, vacuum chamber lifting mechanism, pan conveyor, product conveyor, control panel and push button station. The top and sides of the base frame are totally enclosed by easily removable stainless steel enclosure panels which are insulated with sound dampening material to reduce noise level.

Roto-Vac Bread Depanner with Delidder



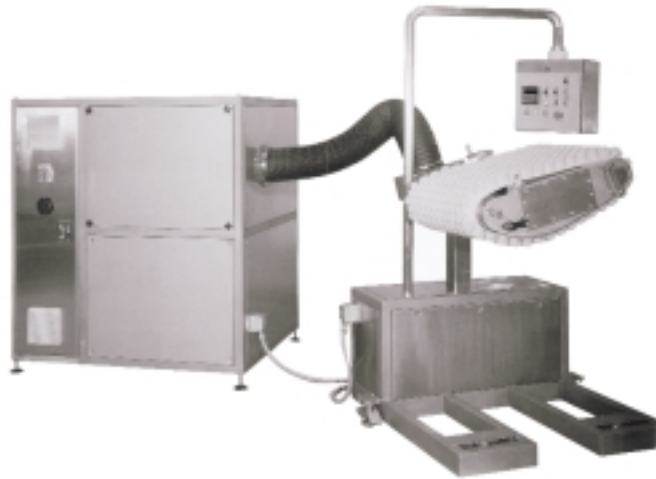
*** When purchasing this option it is necessary to install a separate metering belt conveyor in front of the Depanner*

Available Options

- Stainless steel construction.
- (6) air-jets complete with one screw horizontal and vertical adjustment, filter / regulator and activation sensor.
- Vacuum cup cleaner. Cleans inside of cup and retainer while running.
- Cyclone Separator. Provides additional air filtration. Recommended when running heavy seeded products.
- Built-in magnetic Delidder. Double table-top conveyor, complete with height, adjustment, magnets, drive motor and controls.**
- Jam control.
- PLC controls. Adjusts vacuum chamber height, tilt, product discharge height, speed and pan guides to preset settings. Can either be controlled from external signals or product presets.
- Available belt widths, 30, 36, 42 and 48 inch depending on model and application.
- Depending on product application AMF carries a full line of vacuum belts, retainers, belt and vacuum cups to suit any product need.



COMPACT-VAC DEPANNER



Features & Benefits

- Remote location of the blower module provides the ability to save valuable floor space.
- Blower module can be placed up to 22 feet (6 Mtr) away from vacuum head. Depanner head can be placed over existing conveyors.
- Smaller foot print, space saving.
- Can be used in wash down applications.
- All stainless steel construction.

Technical Description

- The Compact-Vac concept provides an economical, movable and space saving design and assures gentle product depanning as it uses the same vacuum system and chamber as the Roto-Vac.
- The Depanner consists of two modules :
 - The portable vacuum chamber module, complete with height and pivot adjustment.
 - The vacuum and air filtration module, consisting of the blower, filter housing, filter, vacuum adjustment valve and electrical control panel.
- Operator controls are located on a panel mounted swivel arm, which is supported from the base frame.
- All motors starters, protection and machine controls are mounted within the main enclosure located within the blower module.
- The blower module is supplied with noise suppression panels. These panels can be removed for cleaning.

Available Options

- (6) Air-jets complete with one screw horizontal and vertical adjustment, filter / regulator and activation sensor.
- Vacuum cup cleaner. Cleans inside of cups and retainers while running.
- Cyclone Separator. Provides additional air filtration. Recommended when running heavy seeded products.
- Jam Control.
- Pan and product conveyors, complete with double table-top pan and metering conveyor with magnets product conveyor complete with height adjustment, drive motors and controls.
- Available belt widths, 30, 36, 42 and 48 inch depending on model and application.
- Depending on product application AMF carries a full line of vacuum belts, retainers, belt and vacuum cups to suit any product.

