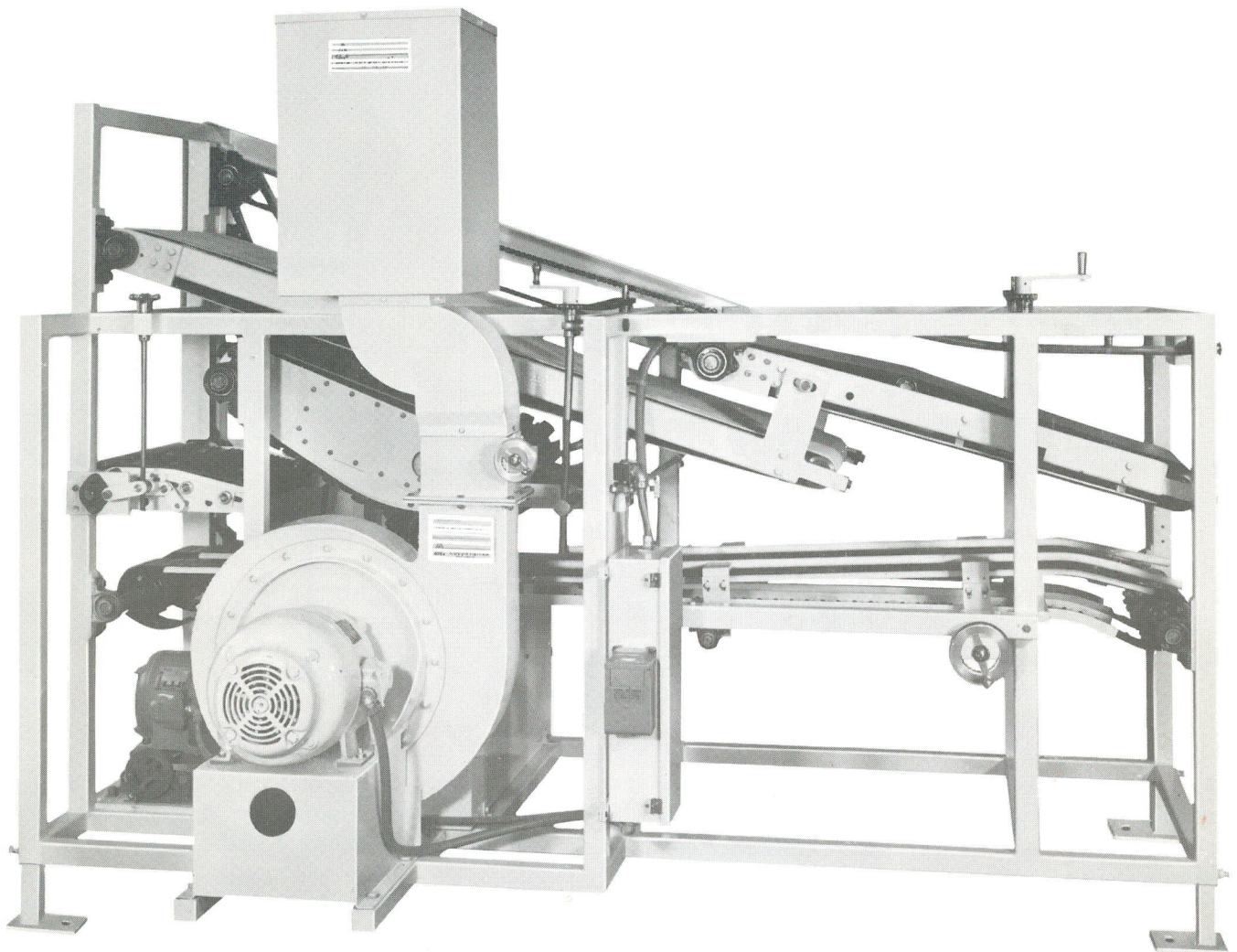


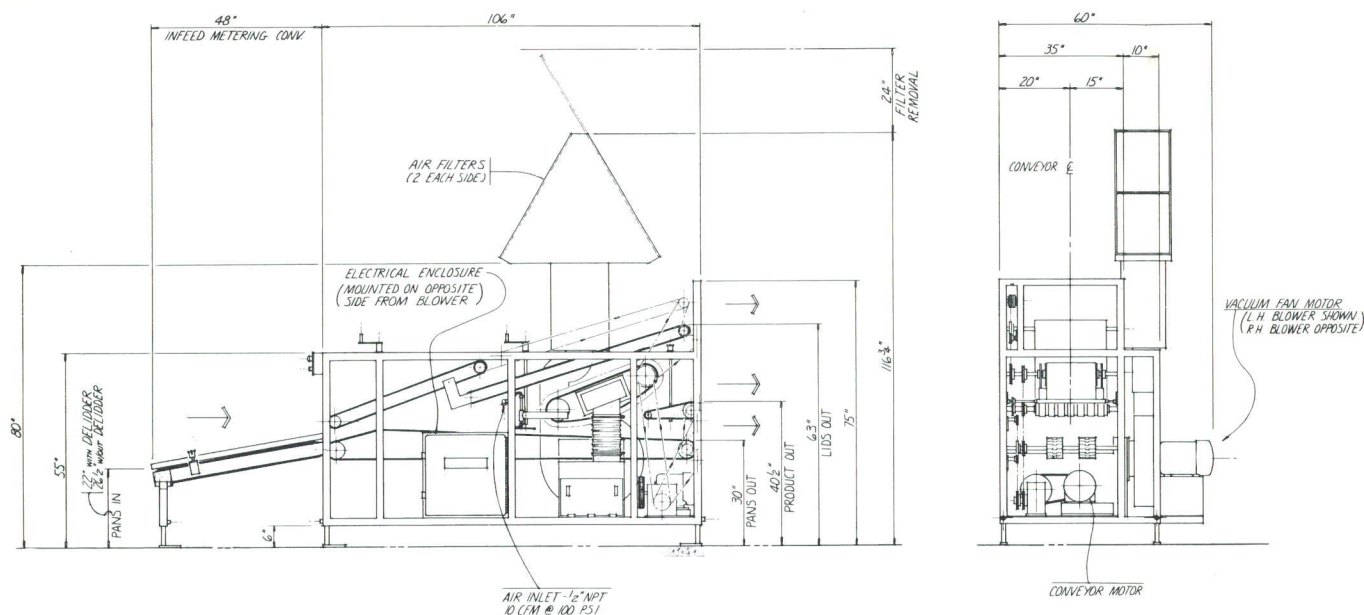
# ALTO® MODEL AD-II-D Bread Depanner



- Speeds Up To 200 Loaves Per Minute.
- The Gentle Depanner That Eliminates Product Damage.
- For In-Line Delidding And Depanning.
- Built-In Magnetic Delidder.
- Hand Wheel Controls For Convenient, Easy, Instant Adjustments.



# ALTO® MODEL AD-II-D Bread Depanner



SPECIFICATIONS	
CAPACITY	200 LPM
MAXIMUM PAN WIDTH	18"
PROD. DISCH. CONV. WIDTH	18"
VACUUM FAN MOTOR	7½ HP
CONVEYOR	1½ HP
SHIPPING WEIGHT (APPROX.)	3200 #

BISSC CERTIFIED CONSTRUCTION

## SPECIAL FEATURES AND ADVANTAGES

**LARGE RADIUS VACUUM CHAMBER**—assures gentle handling of bread from pan to discharge conveyor.

**ONE PIECE 4-PLY VACUUM CUP BELT**—eliminates dirt traps. Assures sanitary, efficient operation without necessity of oiling.

**EASY ADJUSTMENT OF PRODUCT DISCHARGE CONVEYOR**—by convenient, readily accessible hand wheel control.

**PRODUCT DISCHARGE CONVEYOR BELT**—of molded neoprene that provides traction to overcome product slippage and damage.

**HIGH PRESSURE, LOW VOLUME VACUUM SYSTEM**—complete with totally enclosed fan-cooled 7½ H.P. motor.

**CONVENIENT VACUUM ADJUSTMENT**—by hand wheel control for instant setting of vacuum from 0 to maximum requirement.

**INSTANT VARIABLE SPEED CONTROL**—by hand wheel on 1½ H.P. mechanical drive for all conveyors.

**ACCESS DOOR IN BLOWER HOUSING**—for easy cleaning and maintenance.

**EASY-CLEAN DUST & SEED COLLECTOR**—with removable drawer for fast, sanitary maintenance.

**INDEPENDENTLY CONTROLLED TWO NOZZLE AIR JET SYSTEM**—provides adjustment to loosen bread in pans. Complete with 25 micron air filter.

**INFEED METERING CONVEYOR**—4' long—for even flow of product to the cooler. Powered by depanner drive motor.

**HEAVY DUTY PLATE TOP PAN CONVEYOR**—incorporated as standard equipment. Complete with magna rail hold down.

**INSTANT PAN GUIDE ADJUSTMENT**—by convenient hand wheel control.

**AIR FILTER**—washable for easy maintenance and efficient operation.

**SOUND SUPPRESSOR**—for the quietest depanner you can buy.

**BUILT-IN MAGNETIC DELIDDER**—belt-covered for sanitary operation and protection against lid damage.

**DELIDDER CLUTCH**—to disengage the delidder conveyor when not required.

**SELF CONTAINED ELECTRICALS**—include magnetic motor starters with thermal overload protection and push button controls.

**LEFT HAND CONTROL**—for convenient operation.

Specifications are subject to change without notice due to the policy of continual improvement and development.

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