



Your bakery is our world.

# AMF BakeTech Continuous Proofer

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Consistent proof with year-in, year-out reliability and the most available configurations and radiuses to fit virtually any layout.



# DESIGN INNOVATIONS

AMF's BakeTech Continuous Proofer Systems are designed so each pan of product travels one behind the other exposing products to identical conditions, producing the most uniformly baked products.

## EFFICIENCY

The BakeTech internal conditioning unit design with exclusive cold water atomization uses filtered compressed air for humidity providing maximum efficiency while eliminating overheating.

## CONSISTENCY

BakeTech Proofers use a high efficiency stainless fan, set for 20 air changes per hour, for superior air circulation and optimal product consistency. Temperature ranges 80°F to 120°F (27°C to 49°C) with humidity ranging from 80% to 95% relative humidity.

## RELIABILITY

Gasketed, bolted track curves provide more rigidity, longer track life and easier replacement when required. Proofer curves are interchangeable with AMF's BakeTech Continuous Oven.

## SAFETY

Secured with top access hatch, ladder and top perimeter safety rails for safe accessibility. Internal drive service ladders and platforms are a BakeTech standard.



## Proofed Perfection

# OTHER ADVANTAGES

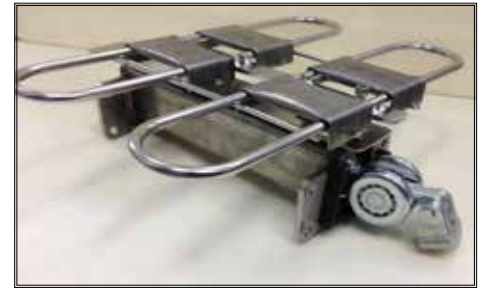
All of AMF's BakeTech Continuous Proofer hardware and software is completely tested in simulation mode before installation ensuring a fast start-up. Each system component can be individually operated for diagnostic and service purposes.

- ▼ Exclusive dual-drive system drives chain from both sides for even load distribution and reduced horsepower requirement. Drives are interchangeable with the BakeTech Continuous Oven.



Exclusive Dual-Drive System

- ▼ 3/8" (10 mm) stainless steel wire grid bolted directly to endless chain for strength and stability without support runners.



Stainless Steel Track Bolted Construction

- ▼ Chain blow-off removes contaminants and improves chain life.



Grid Cleaning Brush

- ▼ Automatic programmed Graco pump-fed nine point endless chain oiler with 55 gallon drum of food grade oil provides precise lubrication during production to extend chain life.



Main Chain Injection Oiler

- ▼ Pre-wired electronic control systems include color graphics, trending screens, alarm diagnostics and history, and full automatic mode.



Pre-wired Electrical Control Panel

- ▼ Advanced product tracking systems follow pans through the proofer and oven.



VFD Variable Speed Controls and Allen Bradley PLC

# SPECIFICATIONS

- MegaSaver & MaxiSaver Double Oval with 10' (3048 mm) radius curves
- MidiSaver Double Oval with 7' (2134 mm) radius curves
- Classic Double Oval with 5' (1524 mm) radius curves
- MegaSaver, MaxiSaver, MidiSaver, and Classic Proofer Systems are also available in Figure 8 configurations for maximum layout flexibility.
- *MegaSaver & MaxiSaver reduce speeds by 20%, another BakeTech first!*

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