AMF BakeTech
Continuous Proofer

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.
- 3/8” (10 mm) stainless steel wire grid bolted directly to endless chain for strength and stability without support runners.
- Chain blow-off removes contaminants and improves chain life.
- 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.
- Pre-wired electronic control systems include color graphics, trending screens, alarm diagnostics and history, and full automatic mode.
- Advanced product tracking systems follow pans through the proofer and oven.
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!