



AMFBAKERY.COM | 1-800-BAKERS-1

THE AMF BUN SYSTEM



Bake Your Future On It.



AMF IS A MARKEL FOOD GROUP COMPANY

The AMF Vision

Your baking partner of choice, AMF Bakery Systems offers the only complete high-speed bun and specialty roll production solution, for today and tomorrow. Our team of experts work with you to deliver the most effective baking solution while maximizing the return on your investment throughout the lifetime of your bakery.

A History of Innovation

AMF has been dedicated to the progress of baking technology and continuous improvement for over a century. Setting the industry standard for high speed bun and roll systems, we are committed to providing the most flexible solutions, with a range of automated technologies to meet your exact production needs, from mixer to marketplace.



Strength in Numbers

INNOVATION

4 Four manufacturing centers with regional sales offices around the world to help you develop new products for tomorrow's customers

EFFICIENCY

72,000 From 8,000 to 72,000 exact weight buns per hour, AMF offers the highest speed, most efficient bun systems available

EXPERTISE

TEAM A team of expert engineers, experienced bakers and dough process experts collaborating to transform your finest dough into exceptional buns and rolls

EXPERIENCE

1000's Thousands of bun line installations exceeding expectations around the globe



Critical Connections

AMF Bakery Systems delivers the best performance from your production line with the most advanced decision-making solutions. AMF has developed our **AMFConnect™** solution to integrate real-time production line data and machine status information into one or more localized operator stations throughout your facility. Key personnel gain access to critical operational information, allowing your team to make better, faster decisions reducing downtime and improving product quality.

AMFMethod™

AMF's interactive training tools guarantee continuing equipment and maintenance education to help you onboard and retain the best talent throughout your bakery. **AMFMethod™** consists of five training modules designed to improve productivity and employee motivation, increase efficiencies in processes, enhance production capacity, improve problem solving empowerment, and reduce employee turnover.

One Integrated System

Unison™ Specialty Roll Line

AMF's fully-integrated Unison™ Specialty Roll Line optimizes your AMF Bun System delivering greater product variety, minimizing start up complexity and lowering operational costs. Incorporating proven sheeting and hard roll dividing technology, the Unison™ solution will increase your profitability by capitalizing on AMF's High Speed Bun System. From ciabatta, to hard rolls and baguettes, Unison™ offers unmatched line flexibility while maintaining cohesive control of your bakery.



The AMF Bun System



FERMENTATION

Fully-automated **Fermentation Room** moves dough troughs from the sponge mixer to final mixer allowing adequate time for the fermentation process in a controlled atmosphere.



MIXING

Featuring the DuraBowl™ mixer bowl design for maximum strength and minimum deflection, the **Open Frame Mixer** provides automated dough temperature control with Dough Guardian data-analysis technology. Efficient delivery to downstream operations includes AMF's dough chunker or pump, and sanitary, labor-free dough transfer conveyors.



MAKE-UP

Engineered with new generation extrusion technology, the **HBDFlex Divider with Ultraflow** provides the most accurate scaling available with consistent quality for a wide range of dough. AMF's **High Speed Accupan System** continues to be the standard for bun production around the world offering unmatched efficiency and product quality. Working alongside the Unison™ Specialty Roll Line, the AMF Bun System ensures maximum flexibility with easy changeover from buns and rolls to hard rolls, ciabatta, or baguettes.



PAN HANDLING

Robotic Arm Pan Stacking and Unstacking System precisely and gently stacks or unstacks pans, handling multiple units per cycle for increased line efficiency. This high precision machine is easily integrated with an automated pan storage and retrieval system to meet a wide range of production requirements.



PROOFING

The **Bake-Tech Continuous Proofer** provides the most consistent, uniform proofing conditions with a high-efficiency stainless steel fan ensuring optimal air circulation.



BAKING

Driving the production process, the **Bake-Tech Continuous Oven** serves as the engine of your bakery working in unison with your makeup line to provide maximum control of both your recipe and process. While extending lubrication cycles, **Emisshield Energy-Saving Oven Technology** and the exclusive **H1 BakeTech Oil** improve overall thermal stability and oven efficiency. **Scorpion® Data Logging Technology** measures key oven parameters for real-time process adjustments without the guesswork.



PACKAGING

The controlled in-line stacking of the **Servo Dual-Lane Variety Bun Bagger** proves higher throughput capabilities and reduced component wear. AMF's SDL Variety Bagger eliminates lateral product transfer for more gentle product handling without product cripples. The **HS40 Bulk Packer** provides efficient, high-speed bulk bun packaging of up to 40 packages per minute.



DISTRIBUTION

Designed for increased layout flexibility, AMF's complete **Basket Handling System** integrates the **Robotic Product Loader, Basket Stacker/Unstacker System** and the **Millennium Dolly Loader/Unloader** for efficient product movement through downstream operations.



BASKET WASHING

After removing trash from returned baskets, AMF's **High Pressure Spray Basket Washing System** offers complete sanitation with outstanding reliability and resource conservation.



COOLING

Custom designed by product and layout, the **Spiral Conveyor** incorporates the most sanitary design standards with a modular design for fast installation and startup.

