



Your bakery is our world.

# Fully Automated Fermentation Room

Custom designed to meet specific fermentation times and production requirements for optimal dough development in a controlled environment.



# DESIGN INNOVATIONS

The Fully Automated Fermentation Room is integrated with the AMF mixers and trough hoists providing labor-free trough handling through dough system processes.

## QUALITY

Built with stainless steel structural material and rust-proof coated accessories to ensure high performance, minimal maintenance, and longevity. Designed with wide passageways along the interior walls for ample maintenance and sanitation access.

## CONTROL

AMF entry, exit and lateral trough movement system, gently moves sponge troughs in an optional controlled heat and humidity environment for optimal dough development conditions.

## PERFORMANCE

Pneumatically-operated stainless steel, heavy-duty degassing bars confine rising dough within each trough.

## SAFETY

Two safety interlocked doors and stainless steel guardrails protect operators from internal trough motion. Stainless steel fencing protects surrounding entry and exit areas in fully automated model. Fermentation room improves product quality while reducing risk of injury from manual trough handling.



Fully Automated Fermentation Room shown without enclosure

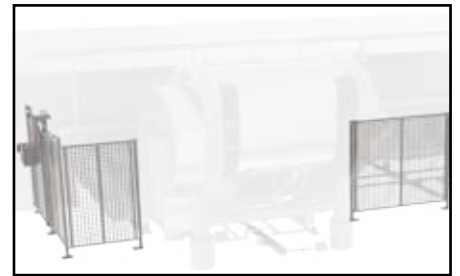
## Controlled Dough Development

# OTHER ADVANTAGES

- ▼ Automatic Fermentation Room with trough oiling station incorporates pump to spray inside of troughs before receiving dough
- ▼ Optional temperature and humidity conditioning unit
- ▼ Stainless steel caster runways reduce wear effect for better longevity
- ▼ Trough displacement, entry and exit, achieved by hydraulic cylinders connected to a central power unit
- ▼ Electrical gear head motor manages cross feed motions, speed controlled by an AC inverter
- ▼ Stainless steel operator console with touchscreen interface for intuitive operation and dough information tracking



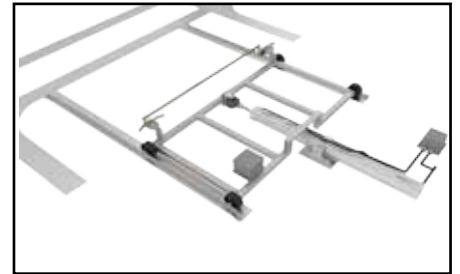
Trough Oiling Station



Perimeter Safety Fence



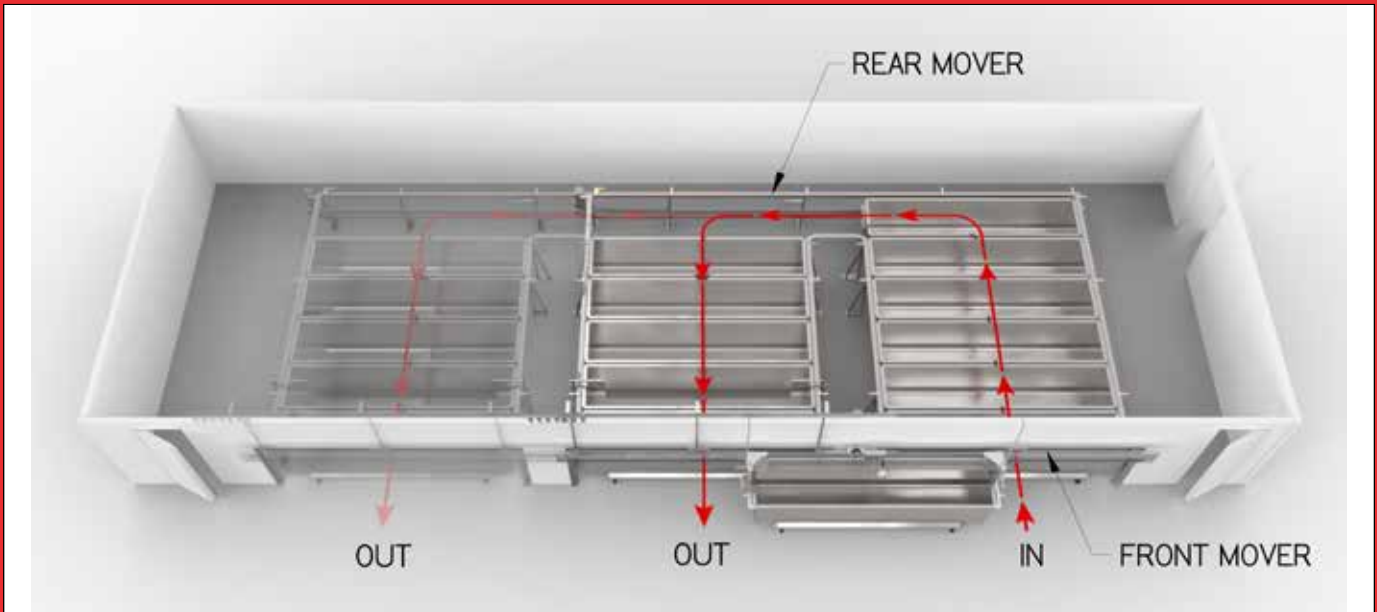
Degassing Bar



Stainless Steel Caster Runways



# SPECIFICATIONS



- Partial front wall included in fully automatic room for external trough mechanism.
- Layout of the room and space requirement depend on the trough size utilized to meet the production requirement.
- Other custom configurations available on demand.

# OPTIONS

- Enclosure
  - Urethane insulated 4" thickness
  - Structural anodized aluminum top structure
  - Exterior walls 22 gauge embossed stainless steel
- Conditioning System
  - Stainless steel housing
  - Aluminum distribution ducting
  - Copper tube steam radiator

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