



AMFBAKERY.COM | 1-800-BAKERS-1

THE ENGLISH MUFFIN SYSTEM

The Original Muffin Solution



AMF IS A MARKEL FOOD GROUP COMPANY



Your Turnkey Solution

AMF Bakery Systems offers complete system solutions for a variety of English muffins and griddle cake products. Producing the highest quality solutions for production rates of 6,000 to 26,000 units per hour, our team works closely with yours to create custom-configured muffin production lines offering improved efficiency and unmatched reliability.



Succeeding Side by Side

Founded in 1972, **Sugden Ltd.** has rapidly developed an international reputation for custom-configured, high quality proofer and griddle solutions. Through an **exclusive partnership** with AMF Bakery Systems, the team is able to provide complete English muffin solutions to bakers worldwide. Together, our engineering, sales, and technical service teams provide our customers with total project management and 24/7 support to ensure efficient installation, optimal maintenance, and minimal downtime.



ACCURACY

AMF's MuffinFlex Divider ensures unmatched dough scaling accuracy with no operator adjustments required

FLEXIBILITY

Custom-configured modular systems and interchangeable cups for varying muffin sizes ensure maximum flexibility for future production innovations

RELIABILITY

Joint service and support teams provide routine maintenance for maximum system reliability

ECONOMICAL

Savings of up to 20% on energy consumption with Sugden's fully insulated griddle

CONSISTENCY

Cool dough mixing, low pressure dividing, and gentle product handling through cooling produce the highest quality, most consistent muffin product.

EFFICIENCY

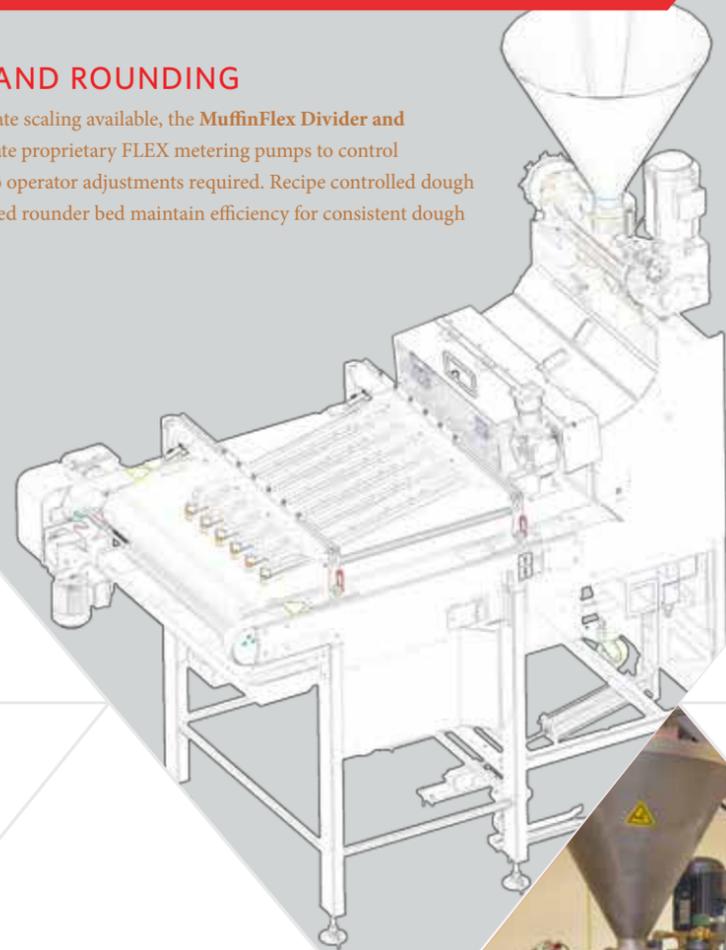


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DIVIDING AND ROUNDING

For the most accurate scaling available, the **MuffinFlex Divider and Rounder** incorporate proprietary FLEX metering pumps to control throughput with no operator adjustments required. Recipe controlled dough developer and chilled rounder bed maintain efficiency for consistent dough quality.



MIXING

AMF's robust **Open Frame Mixer** provides consistent bowl cooling to maintain the precise muffin temperature range (63 to 65°F), engineered with the most sanitary design elements. Integrated Pump, Chunker and Conveyor System offer seamless, labor-free dough transfer.



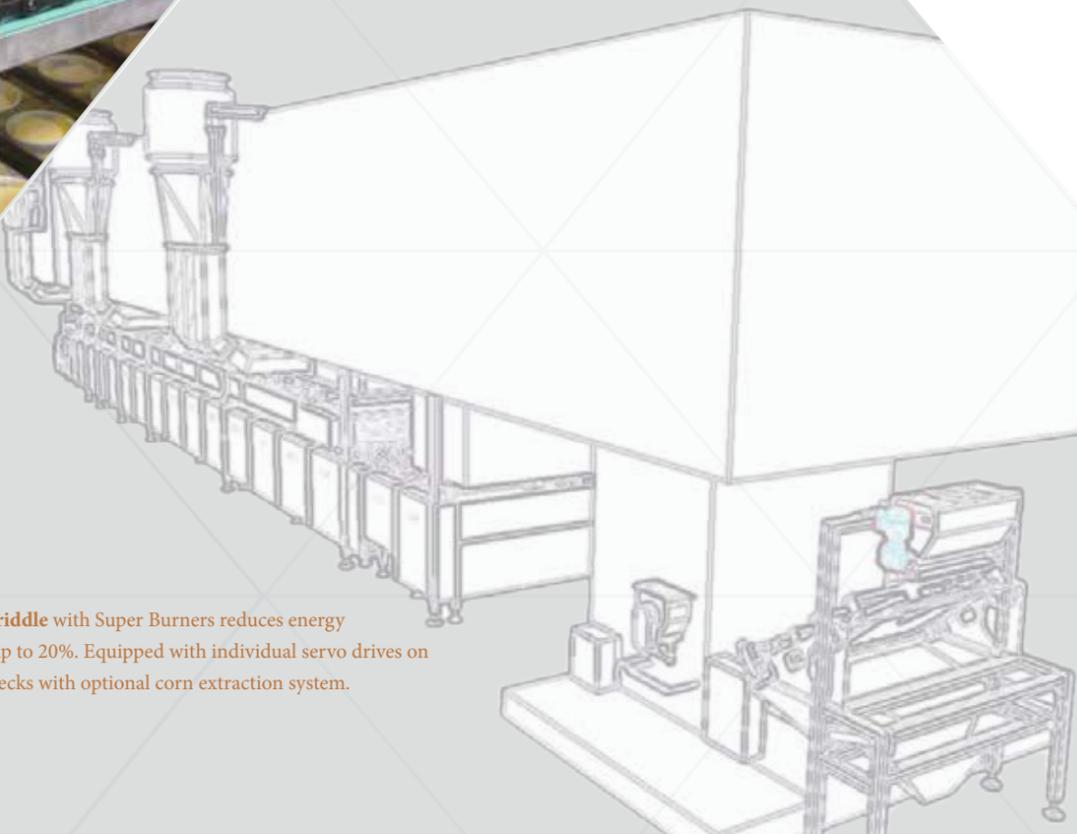
PROOFING

Fully-conditioned, servo driven **Walk-in Proofer** ensures the easiest sanitation and maintenance. Product is directly transferred from Proofer to Griddle.

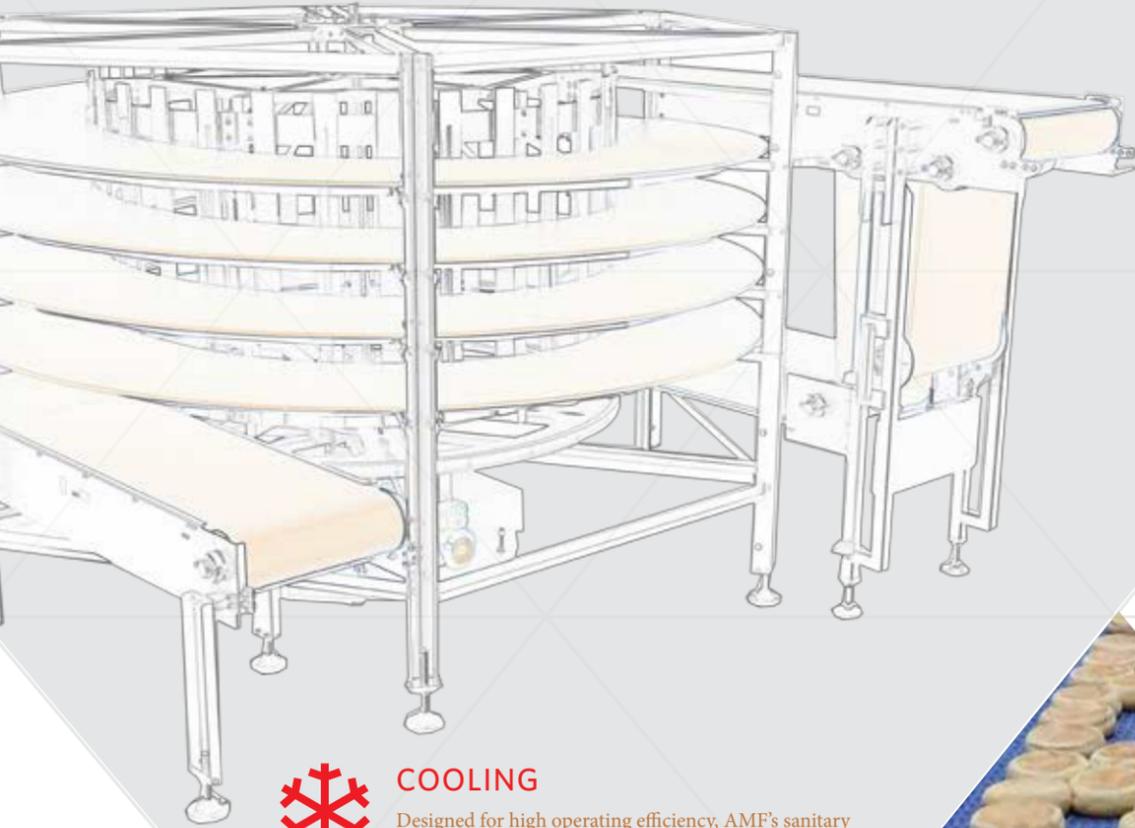


GRIDDLE

Fully-insulated **Griddle** with Super Burners reduces energy consumption by up to 20%. Equipped with individual servo drives on all three griddle decks with optional corn extraction system.

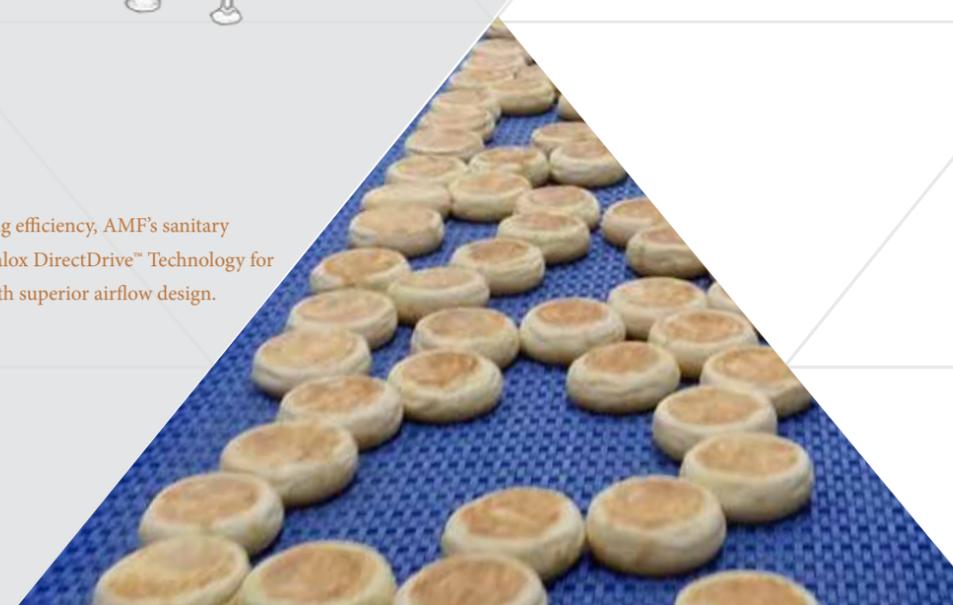


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COOLING

Designed for high operating efficiency, AMF's sanitary Spiral Conveyor uses Intralox DirectDrive™ Technology for minimum maintenance with superior airflow design.



PACKAGING

Gantry Pick and Place Robot ensures gentle product handling from conveyor to carton.
The Servo Dual-Lane (SDL) Variety Bagger delivers loaded cartons or stacked product to bagging area with precision alignment and the highest throughput capabilities.



POST PACKAGING

Articulating Arm Basket and Case Loaders feature high speed pick and place capability with the most flexible design configurations. Patented, "soft touch" end-of-arm-tools ensure gentle product handling

