

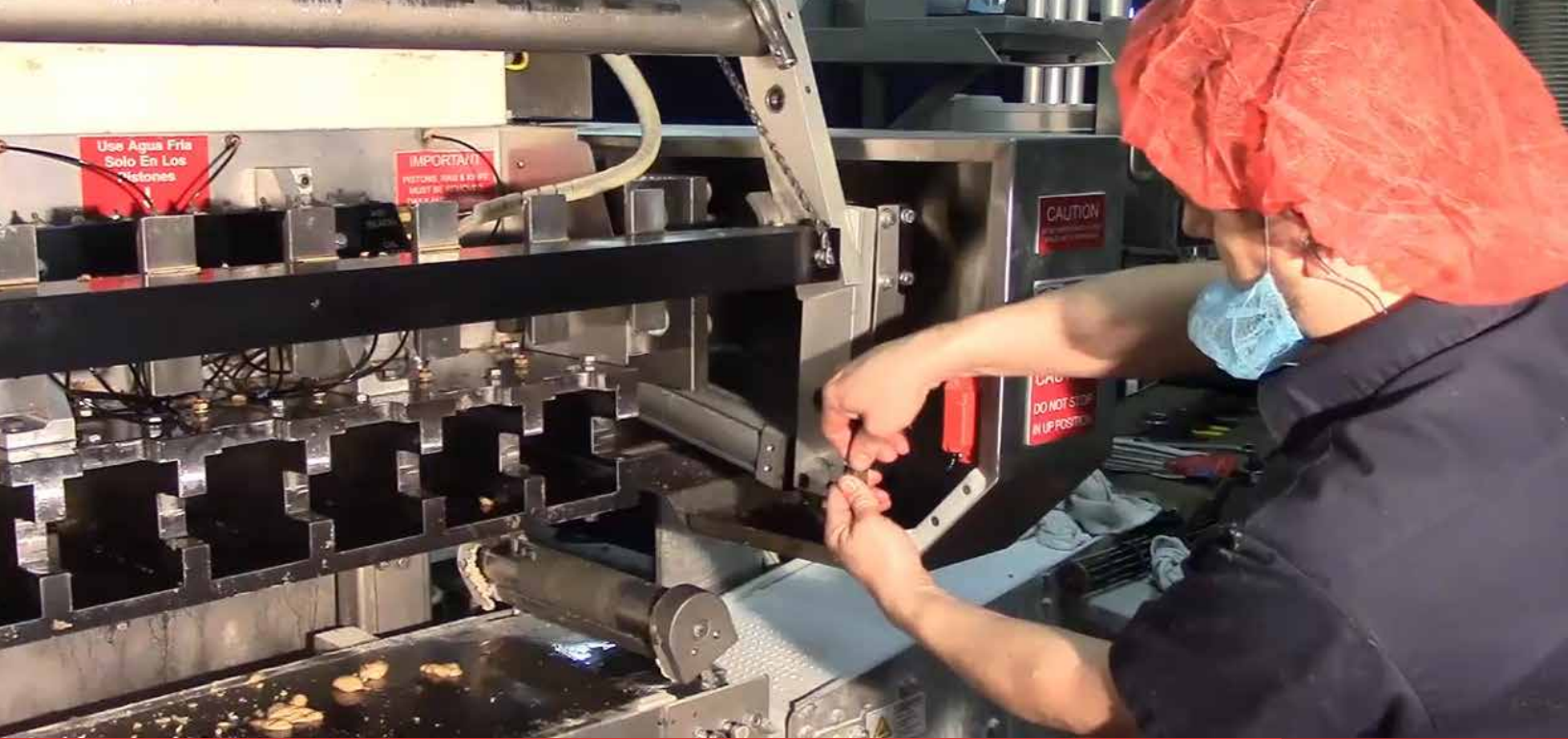


Your bakery is our world.

Quality Parts, Expert Services & Invaluable Experience

Providing on-site training, parts replacement, repair & modernization,
and technical support to bakery customers worldwide.





SERVICE & SUPPORT

With over 100 years in the baking industry, our mission is to help you and your bakery achieve the highest standards in quality baking and manufacturing. Through a collaborative partnership between your bakery team and AMF, we will enable you to reduce equipment downtime and waste as well as achieve best in class operations and safety practices.

CERTIFIED BAKERY TECHNICIANS

All equipment installations, operator training, upgrades, and technical services are completed by certified AMF technicians, specializing in bakery equipment design and repair including diagnostics, maintenance, safety, sanitation, and operation.

PARTNERSHIP MAINTENANCE PLANS

Working side by side with your bakery team, the AMF Service Team performs routine maintenance while identifying and resolving performance issues to foster the greatest transfer of knowledge. Our **Partnership Maintenance Plans** are tailored to your bakery's needs with either quarterly or semi-annual visits to optimize the performance, efficiency, quality, and safety of your AMF machinery. Ensuring needed parts are on-site prior to scheduled visits, the AMF team efficiently returns your equipment to OEM conditions while minimizing downtime.

CONTACT PARTS & SERVICE

NORTH AMERICA

(01) 804 355 7961
parts@amfbakery.com

SOUTH AMERICA

(01) 804 240 2464
emoreno@amfbakery.com

ASIA

+86 (10) 5822 2950
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EUROPE/MENA

+44 (0) 1943 875703
partsuk@amfbakery.co.uk

CONTACT THERMAL REPAIR & MODERNIZATION GROUP

(01) 919-344-7634
twice@amfbakery.com

REPAIR & MODERNIZATION

Dedicated to improving the reliability and performance of your baking equipment

- ▼ **Meet OSHA requirements with an AMF thermal inspection**
- ▼ **Pinpoint and resolve critical safety or performance issues**
- ▼ **Upgrade equipment to the highest AMF quality standards**
- ▼ **Maintain plant safety and optimal production levels**



TRAINING

PROFESSIONALLY FOCUSED TRAINING

AMF Bakery Systems offers customized on-site training plans for your plant personnel to ensure that your operations, maintenance, and sanitation teams are both confident and energized for success. Training is delivered by our expert technicians, passionate and eager to teach your employees the best practices for maximizing the life of your AMF equipment while improving product quality.

AMFMETHOD™ DOCUMENTATION & TRAINING TOOLS

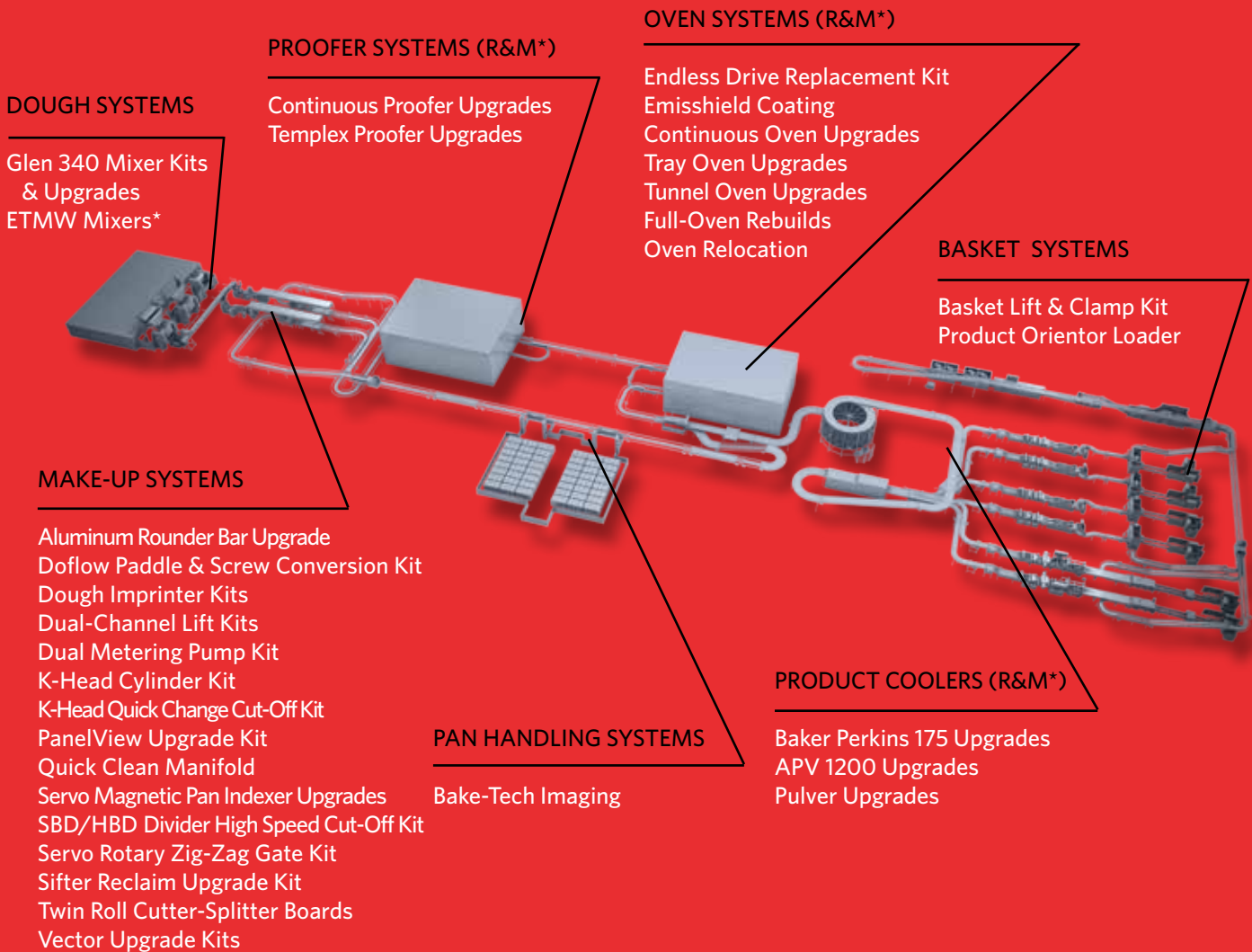
AMFMethod™ provides you easy access to digital equipment manuals while incorporating a variety of interactive training modules designed to build high performing teams. Transform knowledge into competence as AMFMethod™ guides each user through a series of exploratory training modules and knowledge assessment tools covering safety, operation, sanitation, and maintenance.

- ▼ **Improve employee morale**
- ▼ **Increase efficiencies in processes**
- ▼ **Reduce waste and downtime**
- ▼ **Reduce employee turnover**
- ▼ **Improve bakery profitability**



We offer a wide range of PART & UPGRADE KIT SOLUTIONS

ADDITIONAL PARTS, REBUILDS, KITS, & REPAIRS AVAILABLE UPON REQUEST



*Contact AMF's Repair & Modernization (R&M) Group to upgrade or rebuild your proofing, baking, and cooling systems to the highest AMF quality standards.

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