

THERMALcare
by AMF Bakery Systems



**SERVICE YOU CAN TRUST.
EXPERIENCE YOU CAN COUNT ON.**



OUR TEAM OF EXPERTS IS READY TO WORK ALONGSIDE YOURS.

When it comes to achieving the goals you've set for your bakery operation, experience counts. That's why ThermalCare by AMF has assembled a dream team of veteran engineering talent to help you repair, modernize, upgrade, expand, and even relocate your bakery equipment.

Not A Sales Team, But A Service Team Committed To Your Success

Backed by the global resources and localized support teams of AMF, the ThermalCare team brings you nearly a century of combined, proven engineering expertise focused on extending the life of your baking system. ThermalCare by AMF services most brands of industrial proofers, ovens, and coolers. Plus, we offer dedicated teams ready to handle your most complex and demanding jobs.

Our Team Is Ready To Work Alongside Yours

We can help you increase revenue, reduce downtime, maximize productivity, improve safety, and improve product quality for less than the cost of replacing your proofer, oven, or cooler.

WHATEVER YOUR BRAND, THERMALCARE BY AMF CAN HELP YOU GET THE MOST OUT OF YOUR BAKING SYSTEM.

Here is a list of the baking equipment and brands we service:

PROOFERS

CONTINUOUS PROOFERS

- AMF BAKETECH
- APV TURKINGTON
- LANHAM

RACK PROOFERS

- AMF VESTA AUTOMATIC RACK
- 993 TEMPLEX
- 932 RACK
- ETMW

OVENS

CONTINUOUS OVENS

- AMF BAKETECH
- APV TURKINGTON
- LANHAM

TRAY OVENS

- AMF VESTA
- PETERSON
- BAKER PERKINS/APV
- ETMW

TUNNEL OVENS

- AMF VESTA
- AMF DEN BOER
- 960 TUNNEL
- BAKER PERKINS
- APV TURKINGTON
- PETERSON
- ETMW
- WINKLER GMBH

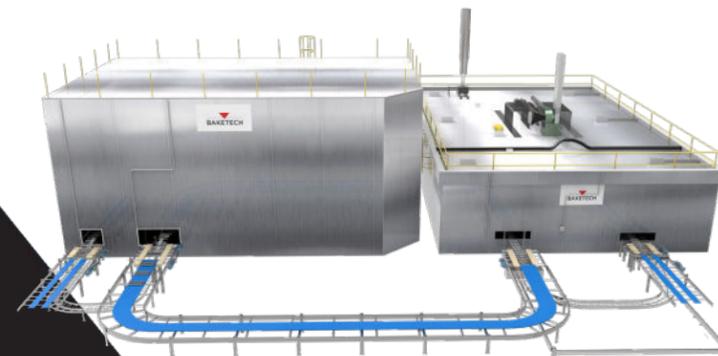
COOLERS

RACETRACK COOLERS

- 175 BAKER PERKINS
- APV TURKINGTON
- PULVER
- ETMW

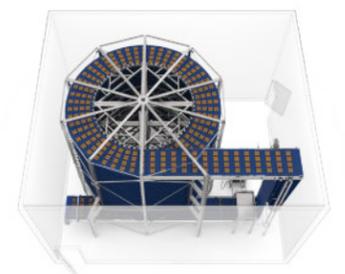
SPIRAL COOLERS

- AMF VESTA



THERMALCARE CAN HELP YOU...

- INCREASE REVENUE
- MINIMIZE DOWNTIME
- IMPROVE SAFETY
- STREAMLINE YOUR OPERATION
- MAXIMIZE PRODUCTIVITY
- ENSURE MACHINE RELIABILITY
- EXTEND MACHINE LIFE
- REDUCE WASTE
- IMPROVE PRODUCT QUALITY





“Replacing one part is not a solution. We’re always looking at a holistic, complete system perspective to ensure the most optimal solution.”

- JEROME FAIL, PRODUCT ENGINEER - AMF THERMALCARE

THE SERVICES YOU NEED TO CREATE THE BAKERY OPERATION YOU WANT.

Consider your operation: Is it at peak efficiency? Are you dealing with excessive downtime? Is your equipment outdated? Is the quality of your product up to your standards? Are you getting the most from your team? Do you want to modernize your operation without taking on additional capital equipment costs?

The ThermalCare team by AMF can help you answer those questions and bring your operation up to a higher level of productivity and profitability with a unique set of solutions or alternative options. Consider all we offer:

EQUIPMENT REBUILDS

We can reduce your maintenance and repair costs and maximize the life of your equipment and its efficiency. All work is done on site, cutting downtime and eliminating transportation costs.

EQUIPMENT UPGRADES & EXTENSIONS

We evaluate current and future equipment needs to help you boost production, expand capacity, and grow your product portfolio – all with minimal investment and setup costs.

RELOCATION SERVICES

Our turnkey solutions for onsite relocation of any brand proofer, oven, or cooler can help you repurpose equipment for new product applications or expanded capacity.

IMPROVED PRODUCT QUALITY

Our technicians can tune oven burners, adjust burner systems, set-up Coloraider systems, train personnel, and optimize other mechanical operations to enhance baking performance.

SYSTEM TROUBLESHOOTING

We perform operational checks and one-on-one operator training to help you determine what upgrades, repairs, or parts are needed to ensure the reliability and performance of your system.

GROWTH EVALUATIONS

We partner with you to help your bakery grow – evaluating and determining future equipment and upgrade needs to help you boost production capacity and grow your product portfolio.

WHATEVER YOUR REPAIR OR MODERNIZATION CHALLENGE, THERMALCARE CAN SOLVE IT.



CHAINS AND GRIDS

- Chain evaluation
- More stable chain design
- Motorized grid cleaning brush
- Stronger pan to grid magnets
- Improved automatic chain oiler
- Chain cooler



DRIVE SYSTEMS

- Hydraulic to electric drive conversions for proofers and ovens
- A/F drive upgrade or conversion



DUCT WORK

- New AC unit/duct work
- Temperature & humidity PLC improvements
- Quick dump exhaust blowers
- New 24 ounce combustion blower



LOADERS & UNLOADERS

- Adjustable loader bar
- SST unloader cross parts
- Oven loader and unloader replacement
- No touch grouper upgrades



ENCLOSURES & CONVEYORS

- Infeed & discharge conveyor conversion to full width
- Improved pan gap monitor and misaligned pan detector
- New proofer & oven enclosures
- Oven rear windows
- Rear trip wire safety



CONTROLS

- New control panel with PLC touchscreen
- Mercury free switches
- Product color enhanced control-convert
- DSI conversion
- New control panels



BURNER UPGRADES

- Heat intensifier units
- Coloraider system
- Emisshield® nano-emissive coating

“Our job is to stay calm under pressure, be transparent, listen, be passionate, and be proactive.”

-EDDY RICHARDS, MECHANICAL ENGINEER - AMF THERMALCARE



THERMALCARE CAN HELP OPTIMIZE YOUR BAKING PROCESS.

Beyond our core services of installation, rebuilding, repair, modernization, and relocation, ThermalCare offers you essential services to create the most efficient and profitable bakery operation. Our vast array of services ensure your continued productivity and safety and includes:

ON-SITE PERFORMANCE EVALUATIONS

Through a careful analysis by our experienced team, we can inspect your proofers, ovens, and coolers, and provide detailed recommendations that will:

- Improve safety
- Streamline processes
- Maximize efficiency
- Ensure equipment reliability
- Extend machine life
- Reduce waste
- Cut downtime
- Save on energy costs
- Ensure product quality

PARTNERSHIP MAINTENANCE PLANS

ThermalCare's preventative maintenance programs can include regularly scheduled visits by our certified technicians to ensure the continued efficiency of your operation while helping you achieve the lowest cost of ownership.

ANNUAL SAFETY & MECHANICAL INSPECTIONS

Annual safety inspections help bakeries meet OSHA regulation mandates of baking equipment. Our ThermalCare team can conduct detailed safety inspections of your thermal systems to ensure your operation stays in compliance. We also conduct detailed mechanical inspections of mechanical wear points while assessing the overall condition of your bakery equipment. Our inspections include:

- Point-by-point checks on all safety and mechanical devices and major structures and systems
- Detailed safety inspection report with recommendations and estimates
- Detailed mechanical inspection report with recommendations and estimates



**RENEW. REPAIR. RELOCATE. MODERNIZE.
WE'RE WITH YOU EVERY STEP OF THE WAY.**

Your bakery will benefit from working with a single trusted partner who understands your operation and can service all major brands of thermal equipment. To ensure your satisfaction, we offer a comprehensive process of customer support.

THERMALCARE PROVIDES YOU WITH LIFETIME SUPPORT INCLUDING RAPID DELIVERY OF SPARE PARTS AND KITS.



“Our engineers, not a sales team, are in the field, working side-by-side with your team to ensure we fully understand the issues you’re experiencing to help determine the best solutions.”

COMPREHENSIVE CUSTOMER CARE

- ✓ Onsite inspection and evaluation of equipment
- ✓ Provide detailed report listing potential repairs, rebuilds and modernization
- ✓ Fully estimate costs and provide alternative solutions
- ✓ Downtime minimized with prepackaged/preassembled equipment
- ✓ All work supervised onsite
- ✓ Ongoing project management

“The project was a huge success – the work rebuilding our bread oven was outstanding. It was impressive to see everyone working together to get the job done safely and on time.”

- PLANT MAINTENANCE ENGINEER, BIMBO BAKERIES

MAXIMIZE THE POTENTIAL OF YOUR BAKERY OPERATION

With nearly a century of combined experience, our hands-on, on-site ThermalCare team is ready to work with you to improve the performance of your bakery, cut downtime, extend machine life, improve safety, reduce energy consumption, and increase productivity and profitability.

With lifetime support, anytime, anywhere... our team will help you modernize, repair, upgrade, or relocate your baking equipment. From your proofers to ovens to coolers, we can help you achieve greater product quality as you grow and expand your business.

SCAN TO LEARN MORE



**WE SERVICE MOST
BRANDS OF INDUSTRIAL
PROOFERS, OVENS,
AND COOLERS**

Shouldn't We Evaluate Yours?



**TEL. 919-922-3440
SALES@AMFBAKERY.COM
WWW.AMFBKERY.COM**