

# Vesta Automatic Rack Proofer

Compact proofing solution for bread and buns suitable for limited floor space.



# DESIGN IMPROVEMENTS

The improved design of AMF's Vesta Automatic Rack Proofer is engineered with high-performing structural materials to ensure the enduring success of your bakery. The quantity of racks and shelves is customized to suit each bakery's unique production requirements. Recipe driven, adjustable humidity and proof time parameters enable identical proofing conditions for each product recipe, day after day.

## DURABILITY

Robust proofer design is constructed from heavy-duty aluminum racks. Trunnion pins configured with precisely machined heads prevent fatigue breakage. Robust removable stainless steel grids eliminate a center support. Stainless steel transfer plate improves shelf loading and unloading.

## CONTROL

Innovative PLC controlled proofing system provides optimal temperature and humidity combination with the most ideal proofing time. All motor disconnects are mounted outside the enclosure for easy lockout and tag out access.

## EFFICIENCY

Sanitary, seamless stainless steel ductwork is accessible through anti-slip shaped plates that are platform mounted on thick insulated walls inside and outside the stainless steel enclosure.

## QUALITY

Designed with safety in mind, the proofer incorporates interlocked, hinged access doors on both sides. Stainless steel panel guards cover the front pit area while rear lift-out locked-in doors offer easy rack maneuvering in and out of the proofer. Heated windows and internal lights provide better viewing inside the box.



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## Engineered For Enduring Success

# OTHER ADVANTAGES



- ▼ Robust aluminum structure supporting the dynamic load of start and stop on each cycle
- ▼ Precise laser-cut pan pusher fingers clear potential interferences with rack rods
- ▼ Product zone constructed with full stainless steel main shafts
- ▼ Rear lift-out, locked-in doors designed for easy rack maneuvering in and out of the proofer
- ▼ Stainless steel panel guards supplied with lifting handles cover the front pit area for safety
- ▼ Optional sliding doors available specific to layout requirements
- ▼ Optional rust-free power transmission elements specified for high humidity environment
- ▼ Cooling damper helps quickly exhaust humidity and temperature to reduce the impact of over-proofing in case of long downstream dwells



ST-ST Grid Rods 90° Bent Up & Down



Aluminum Bevel Side Guides



Fast Cooling Damper



Laser-Cut Interference-Free Pusher Fingers



ST-ST Panel Guards Cover Front Pit



Laser-Cut Greaseable Pawls



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Engineered by AMF's team of thermal experts with proven performance and expertise rebuilding, repairing, and modernizing the industry's leading proofer and oven technologies.



Designed from decades of continuous improvement learnings across a wide range of thermal technologies to ensure longer life and improved reliability.



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

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