Vesta Spiral Freezer

Custom-configured, innovative design using a Blast Freezing System for quick and even product freezing. Automatic defrost sequence allows for continuous operation.
DESIGN INNOVATIONS

The AMF Vesta Spiral Freezer achieves the perfect freezing conditions with tremendous, continuous air displacement, creating a cold, smooth and uniform flow of air around the products. AMF’s Blast Freezing System is designed with Blygold coating coils offering remarkable, long lasting and resilient corrosion protection. Mounted inside enclosure walls, plenum-style, extra pressure-stabilizing fans reduce bakery air exchange within the enclosure. For better, faster decision making, AMF’s Spiral integrates the AMFConnect™ solution delivering real-time production line data and equipment status information.

EFFICIENT
Easy to assemble, AMF’s enclosure design improves air flow circulation performance. Blast freezing system allows for efficient, perfectly frozen products preserving optimal product quality. Plenum-style fans control air displacement, transforming air into intense cold.

PERFORMANCE
Insulated floor panels offer optimal bakery floor protection from extreme conditions inside the blast freezer and are fitted to bakery specifications without costly preparation or modification. Interior floor surface is slip resistant, wear resistant and easily drains water outside the enclosure.

CONTROL
Plastic modular belting using Intralox DirectDrive™ System technology over an alternative Friction Drive eliminates product movement on the belt, minimizing potential jams or downstream process complications.

QUALITY
Built with high quality select components and the most sanitary, modular design elements carrying belts and structural materials. Spiral belting rides on low friction rails for even, continuous support with minimal friction and reduced energy consumption.

Maintains Optimal Product Quality
OTHER ADVANTAGES

Insulated enclosure floor allows for easy installation of AMF’s blast freezer onto existing bakery floor. Walking surface is covered with a slip resistant, wear resistant and waterproof coating for easy sanitation. Floor surface is designed to easily evacuate defrosted water towards drainage points, outside of the enclosure. Subfloor is ventilated to prevent moisture accumulation, air is filtered to keep insects and dirt out.

- Non-lubricated, easily replaceable upper bearing. Direct shaft motor mount and heavy-duty chain drive offer improved reliability.
- Modular structure, infeed and discharge conveyors allow fast installation.
- Squirrel cage drum allows superior airflow with improved aerodynamic design.
- Exclusive motorized arch conveyor system for belt return reduces belt tension and provides stable operation.
- Designed with freezing system, heated catch pans and drains for defrosted water collection.
- LED lighting for food processing environment provides better viewing inside the enclosure.
- Integrated plug-in evaporator walls and fan walls.
- Optional internal drum access platform eases maintenance.
- Wireless access to equipment performance data with real-time trend displays for historical data to prompt preventative maintenance.
AMF's focus on continuous improvement may result in changes to machinery specifications without notice.