

BakeTech Edge Pan Cooler

Offers a compact, efficient solution for pan cooling while eliminating debris from previously baked product.



DESIGN INNOVATIONS

Beginning with a seamless pan transfer, the AMF BakeTech Edge Pan Cooler meters each pan into the stainless steel carrier one pan at a time for maximum control. The pan cooler incorporates a simple brush to loosen seeds or products before tilting the pan on its edge to dump debris. The first cooler holds 75 pans on edge in 25 ft of length before discharging pans top down to the stacker or to the similar size second Edge Pan Cooler. After the second Edge Pan Cooler, pans are returned to the make up system to load new product.

COMPACT

Saves floor space within your plant with its compact, versatile design, mounted overhead or on the floor.

PERFORMANCE

Engineered with the industry's most durable components, the BakeTech Edge Pan Cooler yields economy and reliability.

EFFICIENCY

Handles up to 38 pans per minute for maximum efficiency.

SANITATION

For simple sanitation, dual brush pan cleaners clear debris from the top and bottom of the pans. Heavy debris falls from the pans into catch pans as they are tilted.



Efficiency Up To
38 Pans/Minute

OTHER ADVANTAGES

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- ▼ 2 sections with 25 active feet each for 5 minutes of processing time at 30 pans per minute.
- ▼ Stainless steel welded frame.
- ▼ Metering and load off conveyors with magnetic control and pan guides.
- ▼ Conveyor structure includes stainless steel carriers, cross supports, and anodized aluminum side frames.
- ▼ Level, 40" pan elevation or optional incline / decline angles.
- ▼ Pans are metered individually to 16" heavy-duty, stainless steel rod carriers engineered with rubber pan bumpers.
- ▼ Distributes 3 pans per foot in upright position.
- ▼ Two 2HP drives with AB VFD control.
- ▼ Plated main chain with heavy duty ball bearing construction.
- ▼ Optional Brush Pan Cleaners clear debris from both sides of the pans.
- ▼ Allen-Bradley CompactLogix PLC with Allen-Bradley PanelView HMI
- ▼ Operator interface mounted on enclosure door.



Heavy Duty Conveyor Structure



Two Separate Conveyor Sections



16" Stainless Steel Rod Carriers



Optional Brush Pan Cleaner

OPTIONS

- Powered pan brush cleaner loosens debris before inverting with magnets to mount under pan conveyor
- Second powered brush for bottom of pan
- Optional remote console vs mounted controls