

AMF BAKERY SYSTEMS

BAKERY REPAIR & MODERNIZATION

A COMPREHENSIVE APPROACH TO OPTIMIZING ANY BAKERY, ANYWHERE.

At AMF, we are committed to ensuring bakeries continue running at optimal efficiency for continued growth, maximum longevity, and unfailing performance. Through collaborative partnerships with our bakery customers, AMF enables bakeries around the globe to achieve best-in-class operations with unparalleled service and support.

DID YOU KNOW?

90% of the thermal equipment AMF's Repair and Modernization Group services, is not AMF equipment.

EXAMPLES OF THE EQUIPMENT WE SERVICE

*Proofers: APV Turkington,
Lanham Continuous,
993 Temple Rack*

*Ovens: 960 Tunnel, Older
Baker Perkins Tunnel,
Peterson Tunnel and Tray*

*Coolers: 175 Racetrack,
2600 Racetrack, Pulver Spiral*

UNPARALLED BAKERY LIFECYCLE MANAGEMENT

Over 100 Years Of Service

With over 100 years of service to bakery customers, AMF is in the unique position of being able to modernize any bakery, anywhere. With a keen focus on comprehensive lifetime support, our thermal aftermarket services cover replacement parts, field service, upgrade kits, and 24/7/365 global customer support for make-up systems, proofers, ovens, and coolers.

TOP 5 AFTERMARKET REQUESTS

EQUIPMENT REBUILDS

By choosing to rebuild your existing equipment, bakeries reduce their overall repair and maintenance costs while maximizing the life of their bakery equipment. Bakery downtime is minimized while avoiding rigging and transportation costs by refurbishing equipment on-site.

ANNUAL INSPECTIONS

Meet OSHA compliance standards with the help of AMF. Regular equipment inspections ensure bakeries are meeting and exceeding regulations set forth by OSHA.

SYSTEM TROUBLESHOOTING

Knowledgeable field technicians perform operational checks and one-on-one operator training to determine what upgrades, repairs, and replacement parts are needed to maximize efficiency and ensure reliability.



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TOP 5 AFTERMARKET REQUESTS

SYSTEM EVALUATION FOR INCREASED PRODUCTION

Effective care and maintenance lead to growth. For bakeries that are ready to expand production, AMF is the partner of choice to help grow your bakery. Our team of baking experts work alongside yours to determine future equipment and upgrade needs as you grow your product portfolio.

IMPROVED PRODUCT QUALITY

AMF's R&M Group offers equipment upgrades for your bread and bun make-up systems to increase scaling accuracy, achieve greater product variety, and maintain product consistency. Additionally, the thermal team utilizes the Scorpion® 2 Profiling System to capture baking parameters and analyze thermal processes. Monitoring production lines in real-time, the team optimizes process conditions for improved product quality.

FOCUSED AFTERMARKET APPROACH

Through a partnership with AMF's Repair & Modernization Group, bakeries increase their earning potential, reduce operational downtime, and improve productivity. Our mission is to help you and your bakery achieve the highest standards in quality baking and production line optimization.

COUNT ON US

For more information on AMF's focused aftermarket approach contact sales@amfbakery.com.



"I can always count on AMF to come through on my projects which is why I keep coming back."