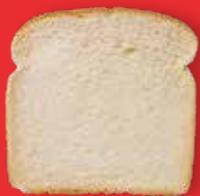
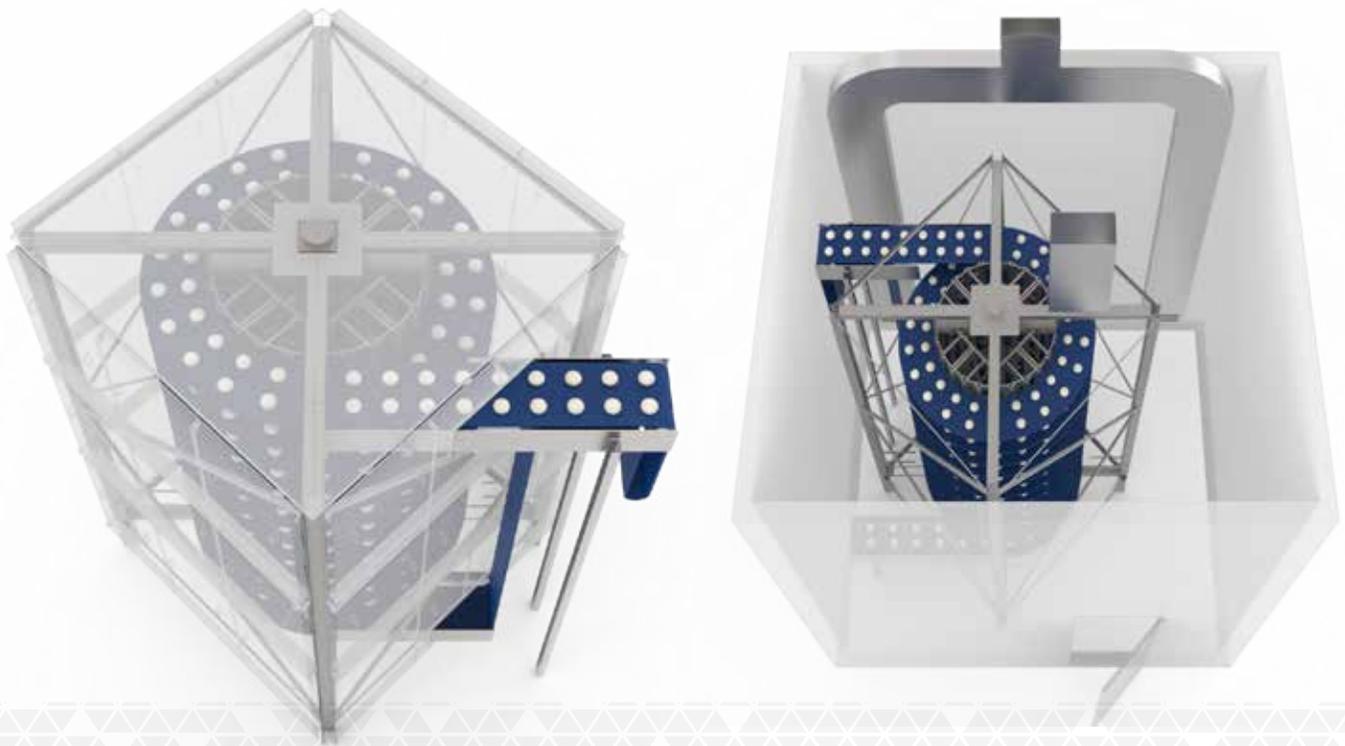


# Vesta Intermediate Spiral Proofer

Custom-configured, versatile proofer in a self or controlled-humidity environment with adjustable proofing time to improve proofing conditions in a continuous flow preserving final product quality.



# DESIGN INNOVATIONS

AMF's Vesta Intermediate Spiral Proofer incorporates the most sanitary design elements including a patented monopiece cage bar for efficient cleaning and maintenance. The unit is equipped with plastic modular belting using Intralox DirectDrive™ System technology. For better, faster decision making, AMF's Spiral integrates the AMFConnect™ solution delivering real-time production line data and equipment status information.

## SANITATION

Patented monopiece cage bar design offers efficient installation and improved access for cleaning and maintenance. Full wash-down construction meets highest food processing standards. Efficient clean-in-place (CIP) sanitation of modular belting using the Belt Washer & Dryer System.



AMF Patented Monopiece Cage Bar



Optional Belt Washer & Dryer System

## SIMPLICITY

AMF's proprietary AMFConnect™ data tracking and management solutions allow for real-time process adjustments.

## 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 including carrying belts and structural materials. Spiral belting rides on low friction rails for even, continuous support with minimum friction to minimize energy consumption.



## Optimize Your Dough Resting Time

# PROTECTION

AMF's self-humidity environment maintains a constant and natural moisture level ensuring a stable dough core temperature and maintaining product quality in a continuous delivery. Stainless steel machine mount panels limit temperature variation and use natural moisture for optimal proofing while traveling through the resting period. Separate, easily removable panels allow specific access for efficient maintenance and optimal cleaning.



Individual Stainless Steel Removable Panels

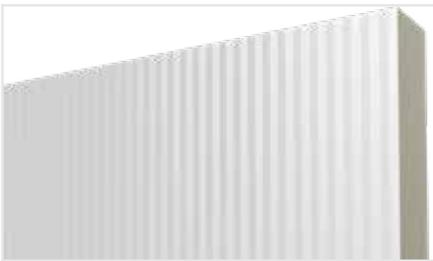
## Machine Mounted Panels

- ▼ Structural mounted panels protect dough balls from external air drifts and humidity loss.



# CONTROLLED PROOFING

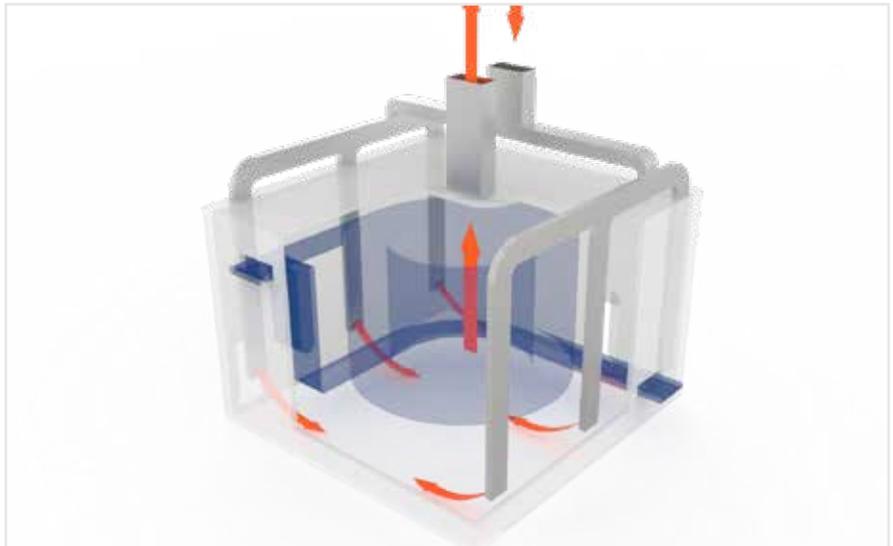
AMF's controlled-environment design maintains a continuous moisture level ensuring a stable dough core temperature and optimal product quality in a continuous delivery. Easy to assemble, AMF's enclosure design improves air flow circulation enabling identical proofing conditions. Adjustable humidity and proof time parameters create a desirable environment for premium baked goods ensuring optimal flavor and texture while traveling through the rest period. The synthetic, peel-off belt conveyor gently transfers proofed products between the spiral and conveyor while a scraper removes remaining dough to prevent contact with incoming fresh dough.



Standard White Panels



Optional Stainless Steel Panels

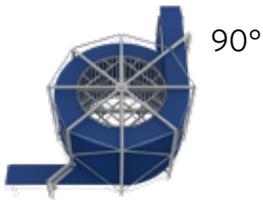


Air Flow Conditioning Unit



Gentle Peel-off Bridge Conveyor

# OTHER ADVANTAGES



90°



180°



270°



360°

- ▼ Custom-configured with quality materials and components to ensure high performance, longevity and minimal maintenance.
- ▼ Non-lubricated, easily replaceable upper bearing. Direct shaft motor mount and heavy-duty chain drive for improved reliability.
- ▼ Modular structure, infeed and discharge conveyors allow for fast installation.
- ▼ Squirrel cage drum allows superior airflow with improved aerodynamic design.
- ▼ Exclusive motorized arch conveyor belt return system reduces belt tension and provides stable operation.
- ▼ Optional Remote VPN access allows for machine troubleshooting and data monitoring.



Easily Replaceable Upper Bearing



Monopiece Sanitary Cage Bar



Open Drum for Easy Sanitation



Easy to Clean, Adjustable Columns

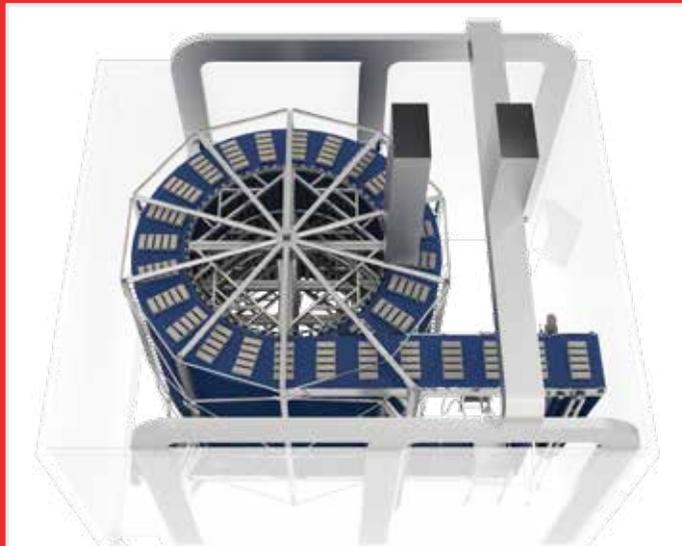


Motorized Arch Conveyor Belt Return System for 90° to 180° Configurations

# PRODUCT APPLICATIONS



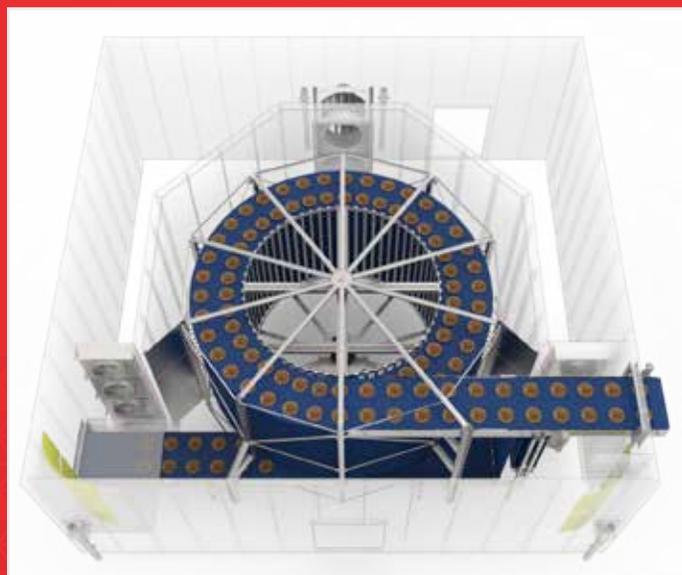
Intermediate Proofing



Proofing



Cooling



Freezing



AMF IS A MARKEL FOOD GROUP COMPANY

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