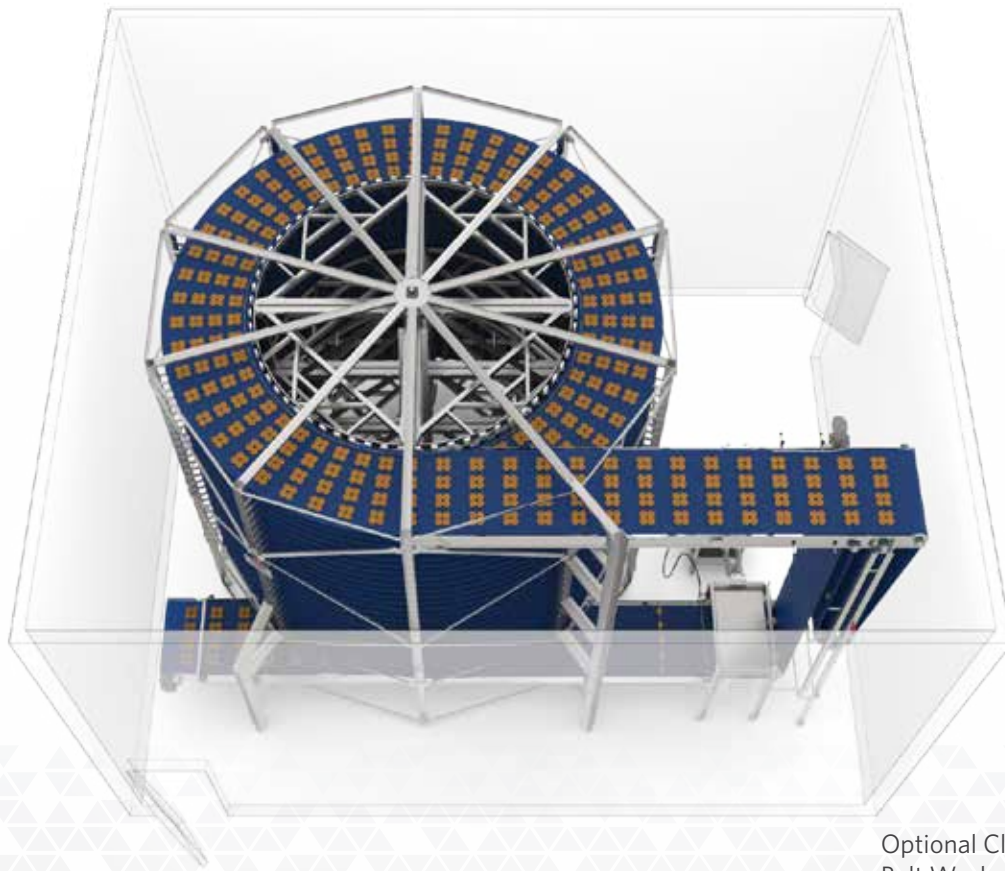


Vesta Spiral Cooler

Custom-configured with the most sanitary, modular design elements to improve cooling conditions in a continuous flow.



Optional Clean-in-Place
Belt Washer Shown



DESIGN INNOVATIONS

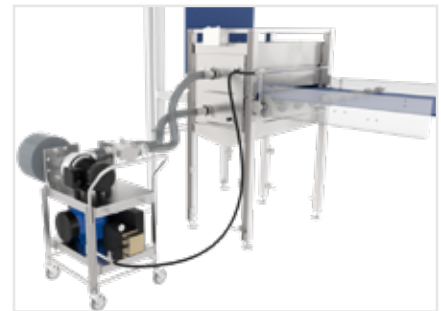
The Vesta Spiral Cooler incorporates the most sanitary design elements including a patented monopiece cage bar for efficient cleaning and maintenance. The system is equipped with plastic modular belting using Intralox DirectDrive™ System technology. For better, faster decision making, AMF's Vesta Spiral Cooler 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 the highest food processing standards. Efficient clean-in-place (CIP) sanitation of modular belting uses the Belt Washer & Dryer System.



Patented Monopiece Cage Bar



Optional Belt Washer & Dryer System

SIMPLICITY

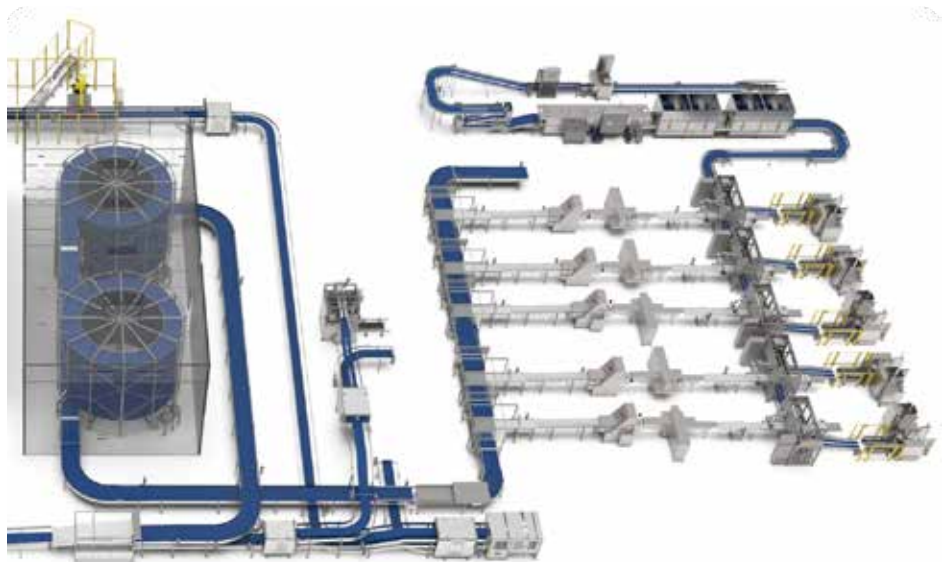
AMF's proprietary AMFConnect™ data tracking and management solutions allow for real-time process adjustments.

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.



Designed with Sanitation in Mind

AMBIENT COOLING

AMF's Vesta Spiral Cooler design allows ambient air to circulate around baked products and to gradually decrease the internal temperature maintaining optimal flavor and texture in a continuous delivery. Ambient humidity and temperature data acquisition with adjustable traveling time parameters create a desirable cooling effect throughout the traveling period.



Single Configuration

- ▼ Shown with smallest footprint Belt Washer and Dryer.

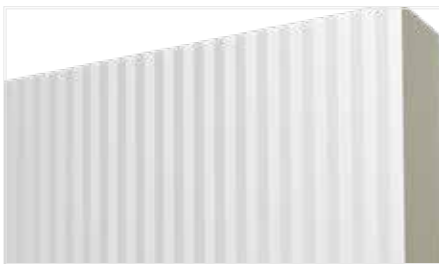


Dual Configuration

- ▼ Shown with smallest footprint Belt Washer and Dryer.

ENCLOSED COOLING

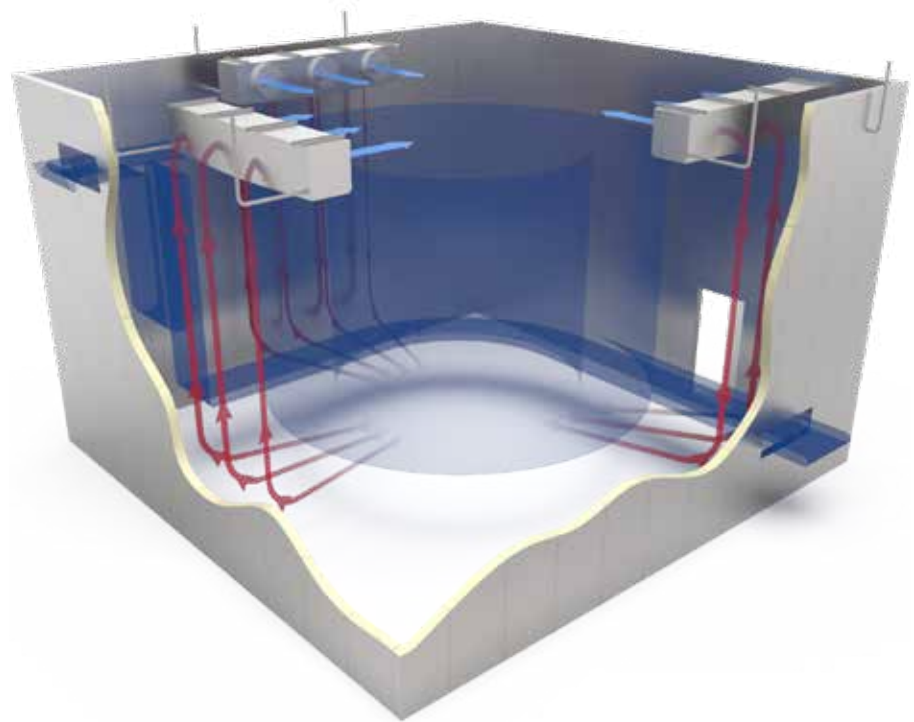
Easy to assemble, Vesta Spiral Cooler enclosure improves air flow circulation and conditioning humidity unit enables identical cooling. Humidity and temperature controls create a desirable environment for bakery goods to gradually cool down and reach appropriate temperature keeping flavor and texture.



Standard White Panels



Optional Stainless Steel Panels

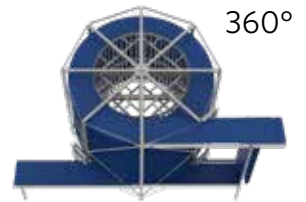
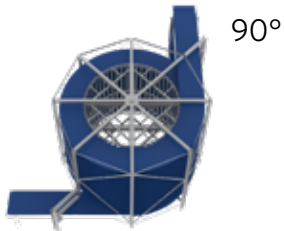


Enclosed Air Conditioning

- ▼ Controlled temperature for consistent environmental product cooling conditions.



OTHER ADVANTAGES



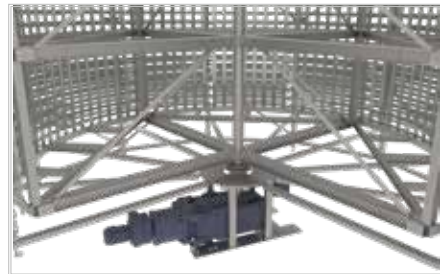
- ▼ Custom-configured with quality materials and components to ensure high performance, longevity and minimal maintenance.
- ▼ Non-lubricated, easily replaceable upper bearing. Direct shaft motor mount and heavy-duty chain drive for improved reliability.
- ▼ Modular structure, infeed and discharge conveyors allow 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 internal drum access platform eases maintenance.
- ▼ Optional Remote VPN access allowing machine troubleshooting and data monitoring.



Easily Replaced 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

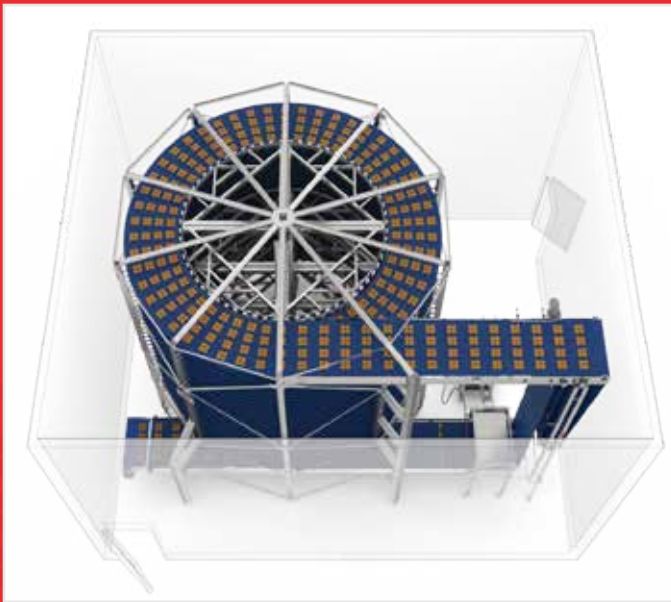
PRODUCT APPLICATIONS



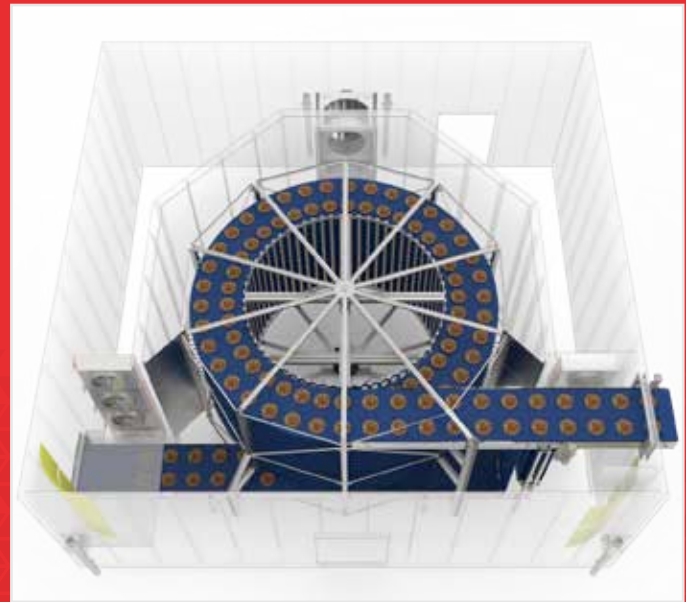
Intermediate Proofing



Proofing



Cooling



Freezing



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