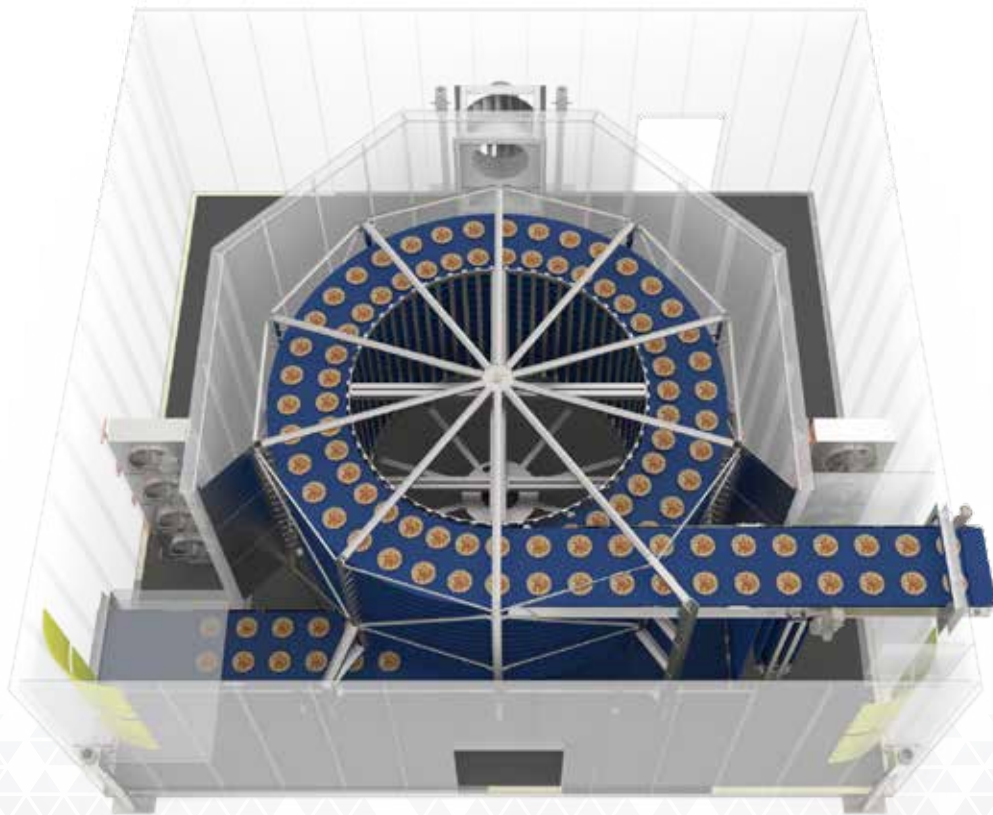


# Vesta Spiral Freezer

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



# DESIGN INNOVATIONS

The Vesta Spiral Freezer by AMF achieves the perfect freezing conditions with exceptional continuous air displacement, creating a cold, smooth and uniform flow of air around each product. AMF's Blast Freezing System, designed with Blygold coating coils, offer remarkable, long lasting and resilient corrosion protection. Mounted inside walls, plenum style fans designed with extra pressure stabilizing fans reduce bakery air exchange within the enclosure.

## PERFORMANCE

Insulated floor panels protect bakery floor from extreme conditions inside the blast freezer without costly bakery floor preparation or modification. Interior floor surface is slip resistant, wear resistant and easily drains water from the enclosure.

## EFFICIENCY

Easy to assemble enclosure design improves air flow circulation. Blast freezing system allows for efficient, quality freezing in minimal time while preserving product quality. Plenum type fans control air displacement, transforming air into intense cold air.

## 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.



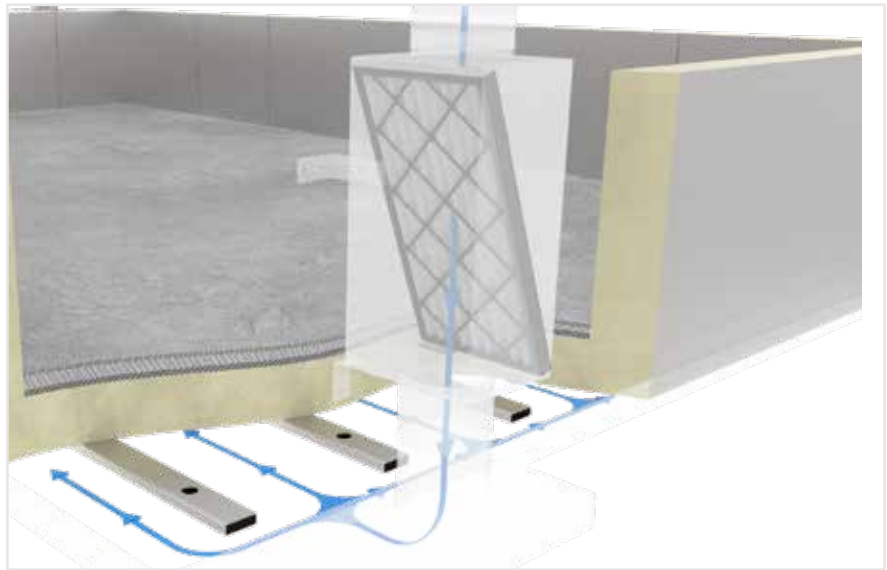
Efficient, Quality  
Freezing

# DROP-ON FLOOR

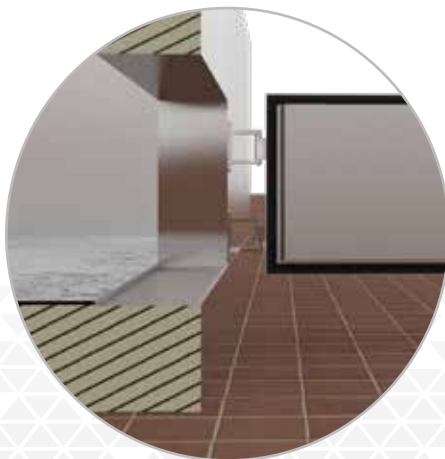
AMF's optional insulated enclosure floor offers easy installation of AMF Blast Freezer onto existing bakery floor. The walking surface is covered with a slip resistant, wear resistant and waterproof coating for easy sanitation. The freezer's floor surface is smoothly inclined to seamlessly evacuate defrosted water towards drainage openings, outside of the enclosure. The subfloor is ventilated to prevent moisture accumulation and air is filtered to keep insects and dirt out.

## Built-in Concrete Floor

▼ Filtered Air Isolation Cushion



▼ Robust floor designed for easy water drainage outside of enclosure.



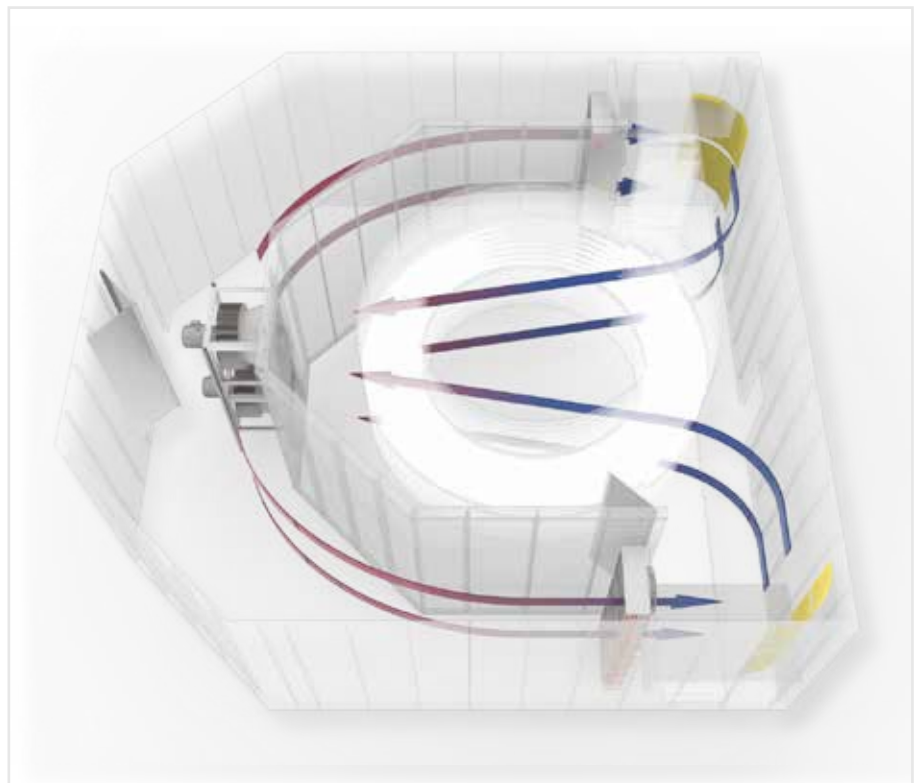
Drain Door

# AIR BLAST ORIENTATION

Blast Freezing System ensures superior and efficient product freezing. Air warmed by the products is drawn up by plenum style fans and turned into cold air through the coils. Precise installation of deflectors ensures the cold air is directly applied onto the products across all layers at the same time. Plenum-style fans control air displacement, transforming air into intense cold air.



Standard Stainless Steel Panels



## Optimal Air Flow

▼ Maximum product heat exchange



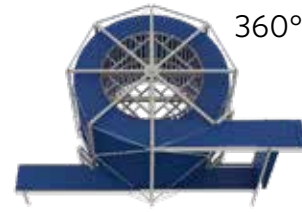
# OTHER ADVANTAGES



180°



270°



360°

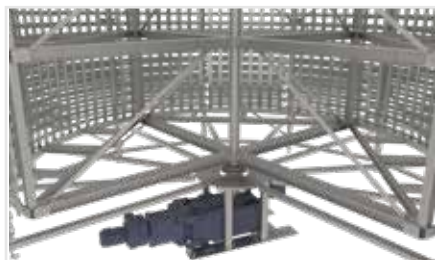
- ▼ Non-lubricated, easily replaceable upper bearing. Direct shaft motor mount and heavy-duty chain drive for improved reliability.
- ▼ Modular structure, infeed and discharge conveyors allow for fast installation.
- ▼ Squirrel cage drum allows superior airflow with improved aerodynamic design.
- ▼ Exclusive motorized arch conveyor belt return system reduces belt tension and provides stable operation.
- ▼ Designed with freezing system, heated catch pans and drains for coils defrost water collection.
- ▼ LED lighting for food processing environment provides better viewing inside the enclosure.
- ▼ Optional internal drum access platform eases maintenance.
- ▼ Optional Remote VPN access allowing machine troubleshooting and data monitoring.



Easily Replaceable Upper Bearing



AMF Patented Monopiece Cage Bar



Open Drum for Easy Sanitation



Easy to Clean, Adjustable Columns



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

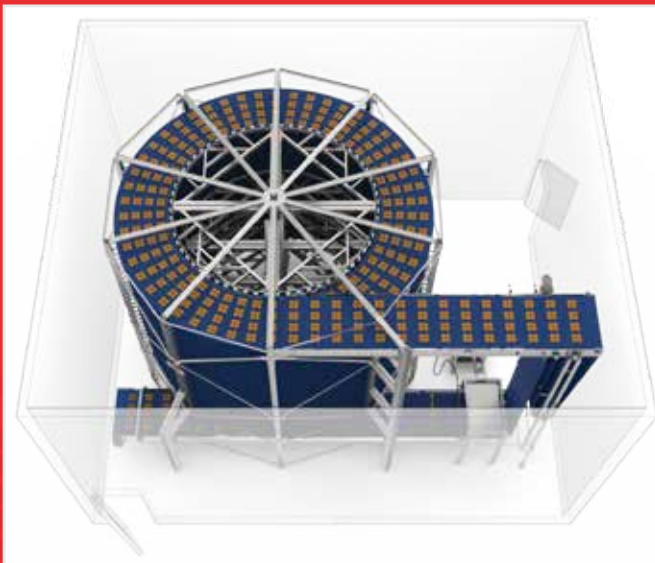
# PRODUCT APPLICATIONS



Intermediate Proofing



Proofing



Cooler



Freezer



AMF IS A MARKEL FOOD GROUP COMPANY

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