

Vesta Spiral Proofer

Custom-configured, sanitary design with adjustable humidity and proofing time to improve proofing conditions in a continuous flow preserving final product quality.



DESIGN INNOVATIONS

The Vesta Spiral Proofer by AMF 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. The easy to assemble enclosure improves air flow circulation while the conditioning humidity unit enables identical proofing conditions in a continuous flow to optimize the fermentation process. Adjustable humidity and proofing time parameters create a desirable environment for maintaining flavor and texture while traveling through the resting period.

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.



AMF Patented Monopiece Cage Bar



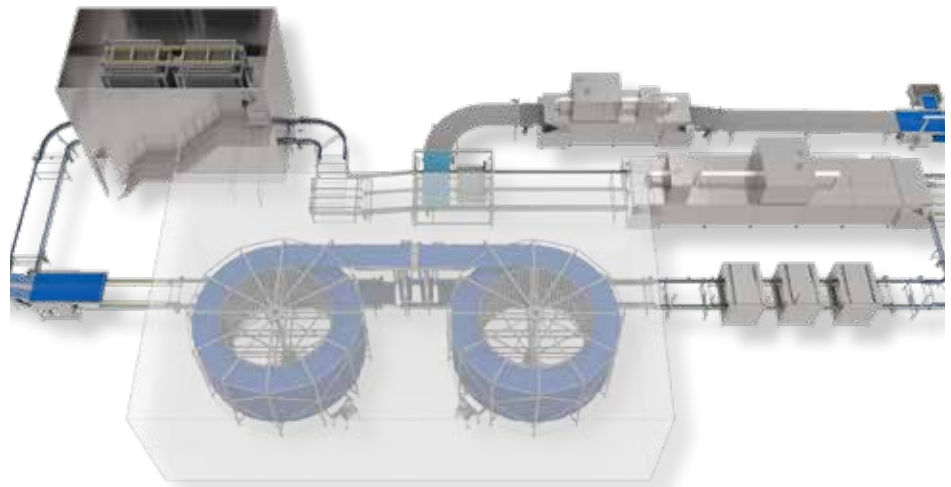
Optional Belt Washer & Dryer System

EFFICIENT

Easy to assemble enclosure design improves air flow circulation. A conditioning humidity unit ensures identical proofing conditions.

CONTROL

AMF's proprietary AMFConnect™ data tracking and management solutions allow for real-time process adjustments. Plastic modular belting using Intralox DirectDrive™ System technology over an alternative Friction Drive eliminates product or pan movement on the belt, minimizing potential jams or downstream process complications.



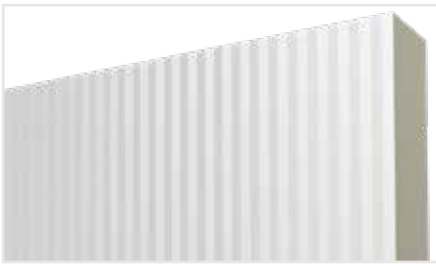
QUALITY

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.

Maintain Optimal Product Flavor

BELT PROOFING

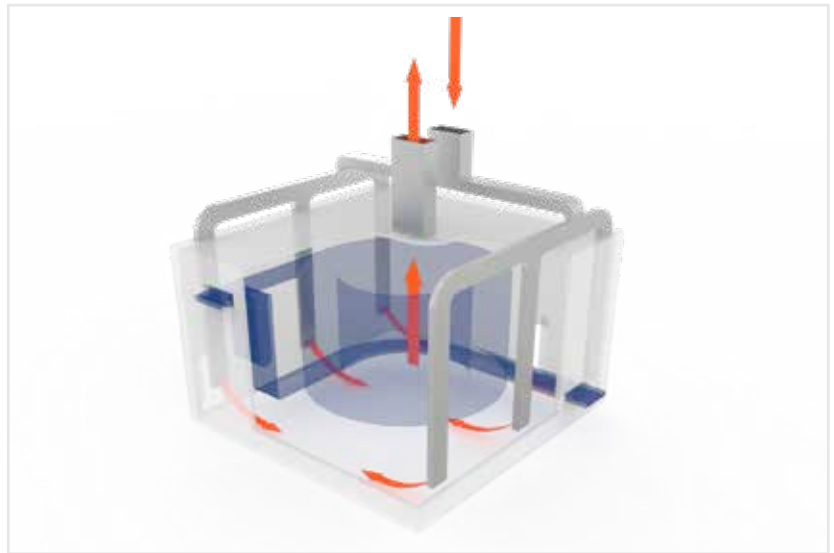
The Vesta Spiral Proofer by AMF achieves the perfect proofing conditions with consistently controlled moisture level, temperature and air flow around each product in a continuous delivery. The peel-off synthetic belt conveyor gently transfers proofed products between the spiral and conveyor and a scraper removes remaining dough preventing contact with incoming fresh dough.



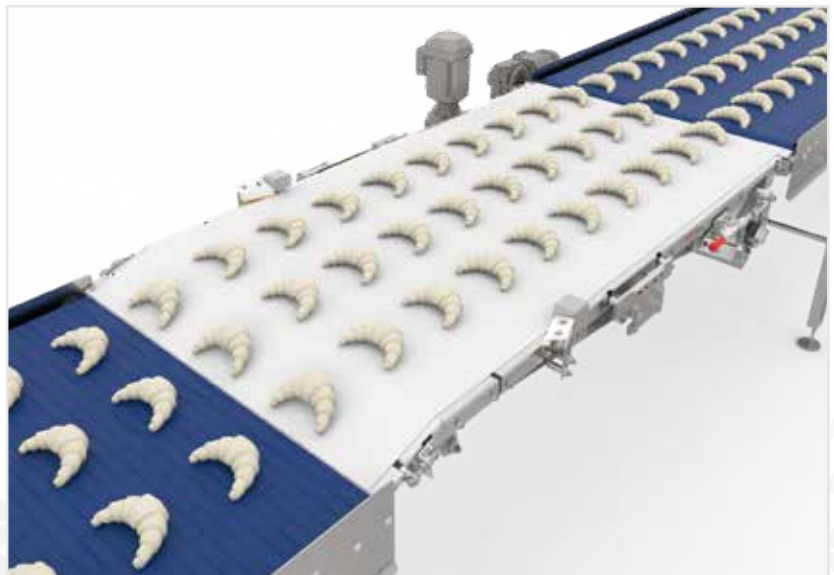
Standard White Panels



Optional Stainless Steel Panels



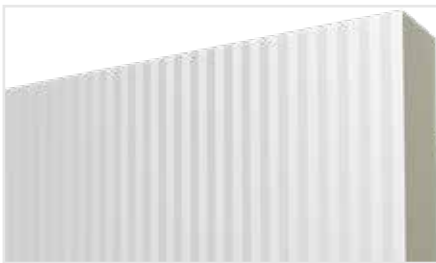
Humidity Control Unit



Gentle Peel-off Bridge Conveyor

PAN PROOFING

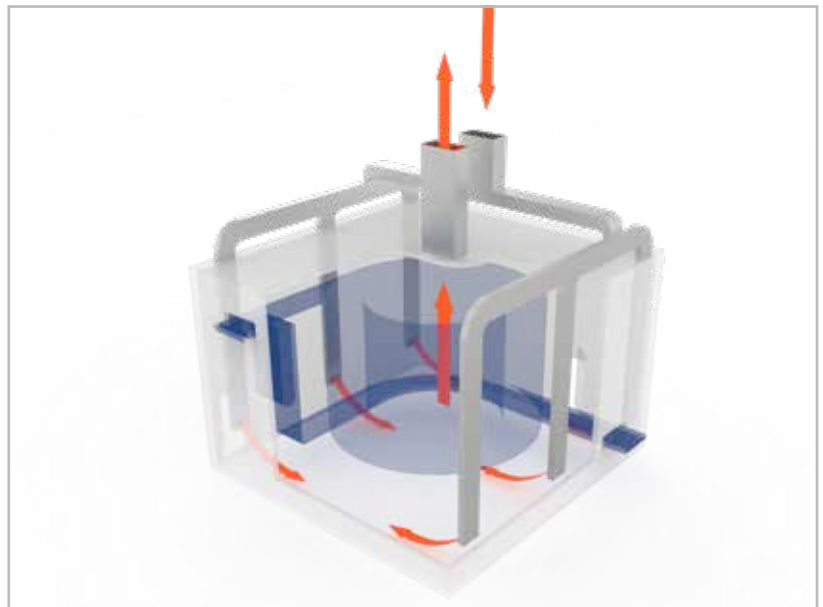
AMF's Vesta Spiral Proofer design consistently controls the moisture level ensuring a stable dough core temperature and maintaining product quality while traveling through the resting period. Guides enable proper pan position while conveyor belting is designed with inserts to adhere all bakery pan models. This ensures stable pan positioning for appropriate traveling and discharge.



Standard White Panels



Optional Stainless Steel Panels

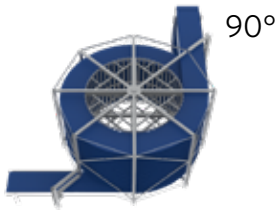


Humidity Control Unit

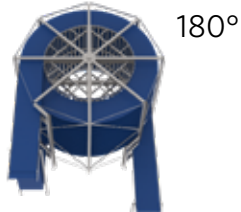


Pan Guides and Belt Inserts

OTHER ADVANTAGES



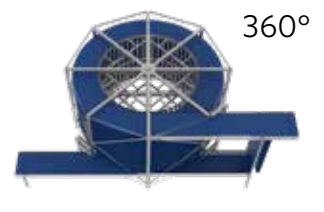
90°



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.

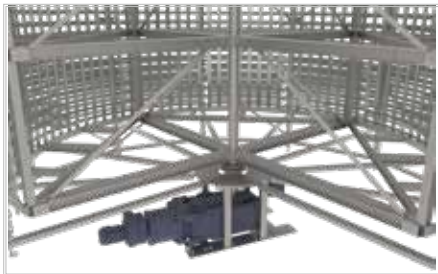


Easily Replaceable Upper Bearing



Monopiece Sanitary Cage Bar

- ▼ 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.



Open Drum for Easy Sanitation



Easy to Clean, Adjustable Columns

- ▼ Optional internal drum access platform eases maintenance.
- ▼ Optional temperature and humidity conditioning unit achieves the perfect proofing condition.
- ▼ Optional Remote VPN access allowing machine troubleshooting and data monitoring.



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



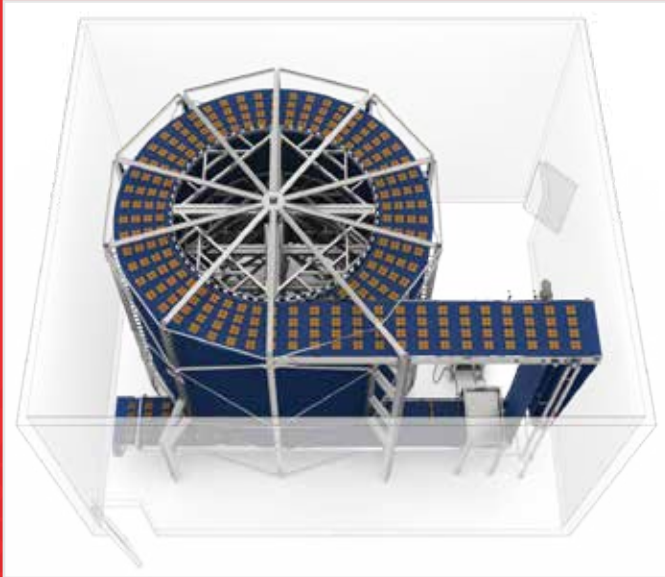
PRODUCT APPLICATIONS



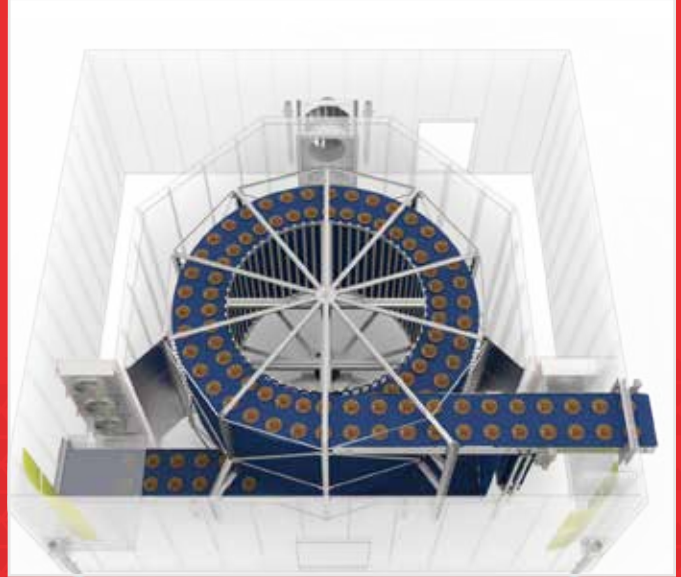
Intermediate Proofing



Proofing



Cooling



Freezing



AMF IS A MARTEL FOOD GROUP COMPANY

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

06.20