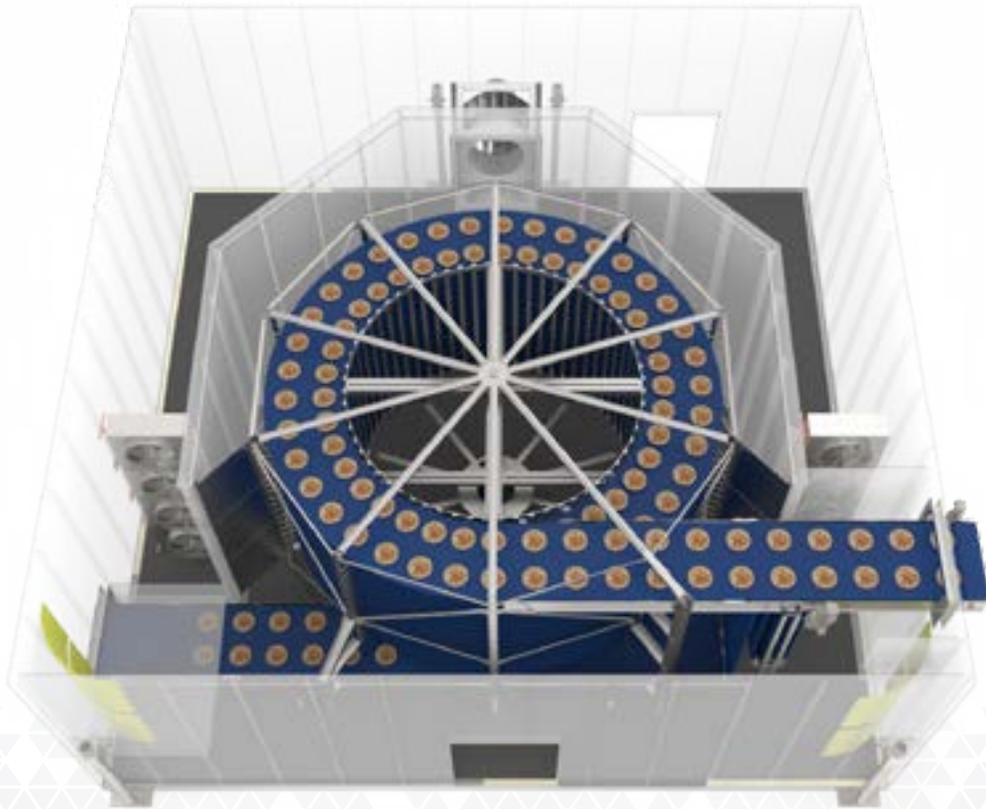


Vesta Spiral Freezer

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

SANITARY DESIGN IN MIND

AMF Spirals incorporate the most sanitary design elements meeting the highest food processing cleaning standards. Open channel design offers better cleanability, more sanitary design. Highly sanitary patented monopiece cage bar design offers efficient installation and improved access for cleaning and maintenance. Bend plate columns and structure are designed for no niches on crossmembers and tracks.



Open Channels



Monopiece Cagebar



Bend Plates



Easy to Clean, Adjustable Columns

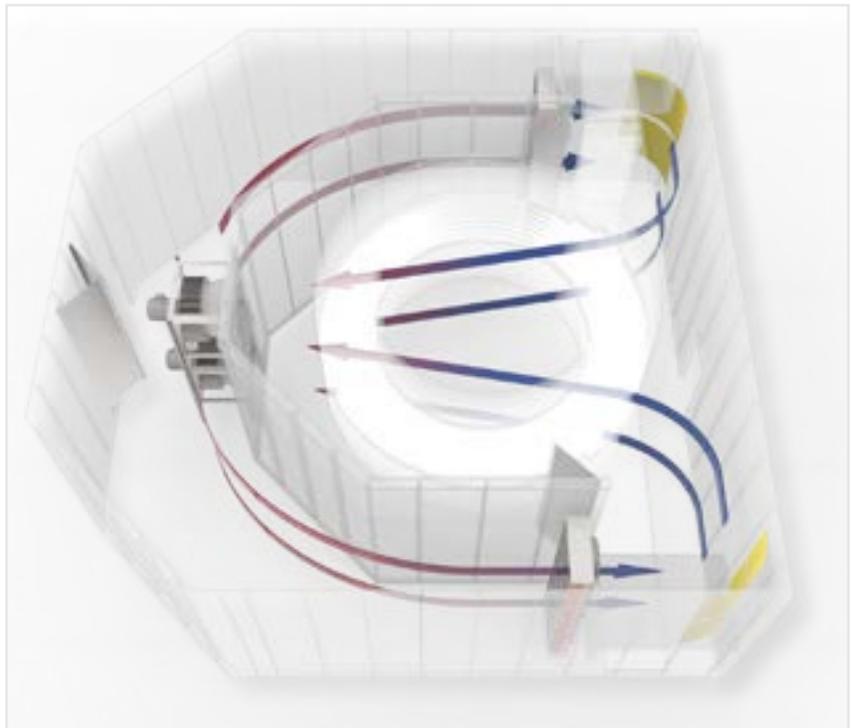


AIR BLAST ORIENTATION

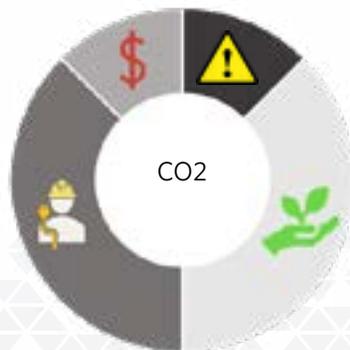
Blast Freezing System ensures superior and efficient product freezing. Air warmed by the products is drawn up by plenum style fans and turned into cold air through the coils. Precise installation of deflectors ensures the cold air is directly applied onto the products across all layers at the same time. Plenum-style fans control air displacement, transforming air into intense cold air. AMF Spiral Freezer is adapted for high performance operation with either refrigerant solution and meets regulatory compliance from safety to environmental impact.

Optimal Air Flow

- ▼ Maximum product heat exchange



Refrigerant Factors



Safety



Environmental Impact



Energy Efficiency (COP)



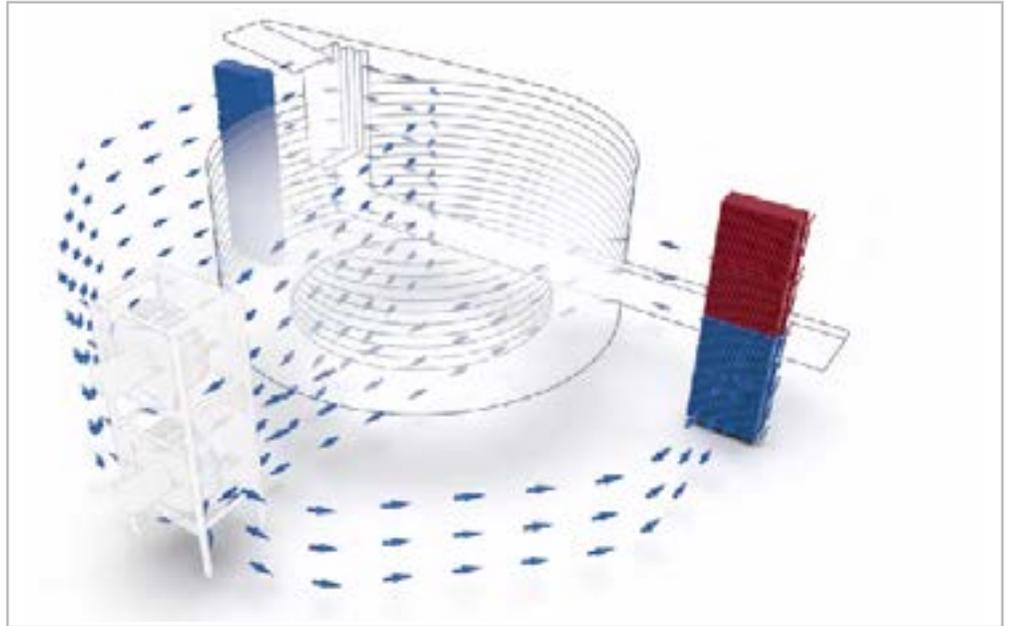
Cost Effectiveness

DEFROST CYCLE

AMF Spiral Freezer defrost cycle is the solution to prevent ice build-up and complete shutdown operation. Customized to meet your production, the automatic and distinct defrost cycle initiates heating element, one section at a time for optimal energy efficiency. Remaining operating coils guarantee an equal freezing flow preserving products freezing quality, minimize heat gain or space temperature fluctuations. Melted frost is collected by related heated catch pan and drain outside the enclosure.

Automatic Defrost Cycle

- ▼ Simple design air baffles reducing turbulences
- ▼ Improved air movement
- ▼ Automatic defrost sequence
- ▼ Insulated floor covered with a special anti-slippery coating



Defrost Cycle Customized to your Production

DROP-ON FLOOR

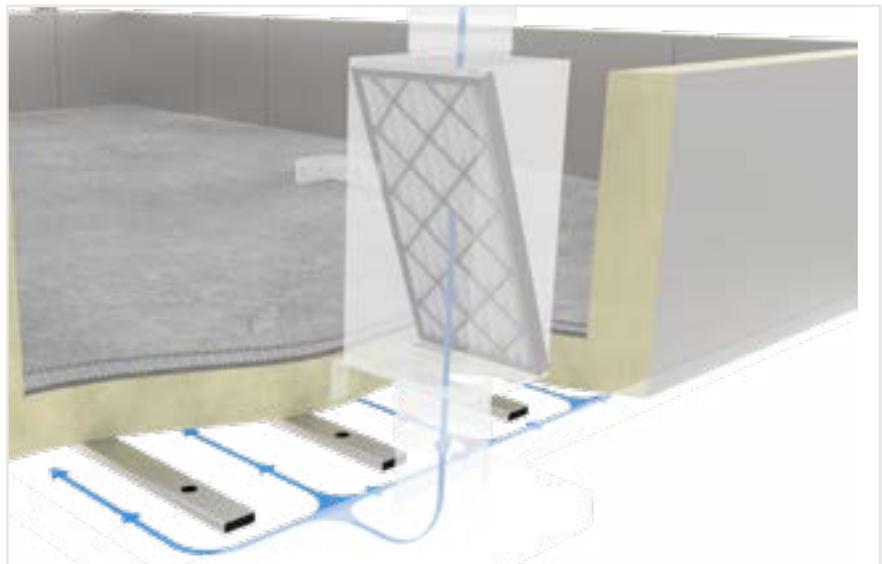
AMF's optional insulated enclosure floor offers easy installation of AMF Blast Freezer onto existing bakery floor. The walking surface is covered with a slip resistant, wear resistant and waterproof coating for easy sanitation. The freezer's floor surface is smoothly inclined to seamlessly evacuate defrosted 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



Standard Stainless Steel Panels



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



Drain Door

OTHER ADVANTAGES



180°



270°



360°

- ▼ Optional plastic modular Belt Washer and Dryer incorporates the latest hygienic design concepts to achieve high CIP (Clean In Place) performance.
- ▼ Modular structure, infeed and discharge conveyors allow for fast installation.
- ▼ Squirrel cage drum allows superior airflow with improved aerodynamic design.
- ▼ Optional internal drum access platform eases maintenance.
- ▼ 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.
- ▼ Non-lubricated, easily replaceable upper bearing. Direct shaft motor mount and heavy-duty chain drive for improved reliability.
- ▼ Optional Remote VPN access allowing machine troubleshooting and data monitoring.



Clean In Place (Optional)



AMF Patented Monopiece Cage Bar



Open Drum for Easy Sanitation



Internal Drum Access (Optional)



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

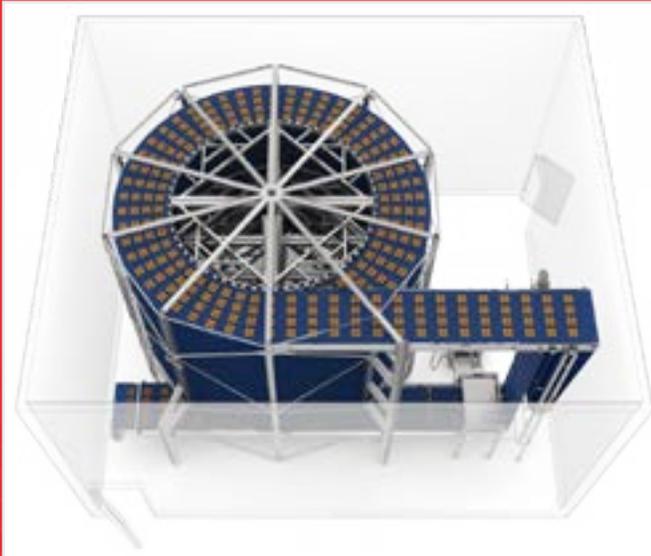
PRODUCT APPLICATIONS



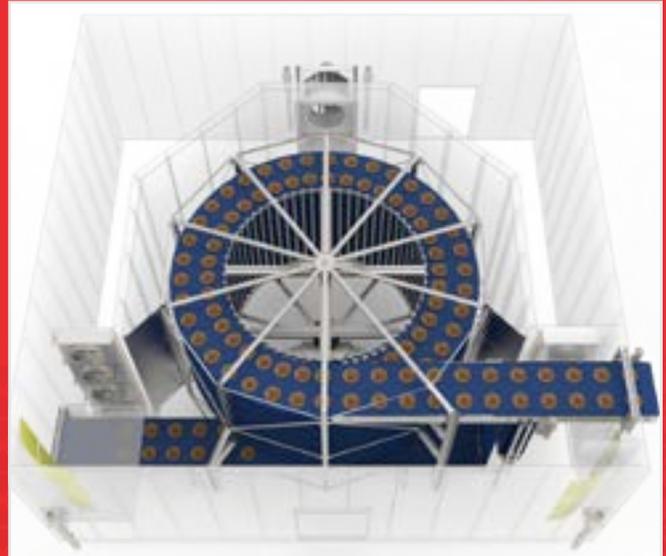
Intermediate Proofing



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.

D 09.17.2020