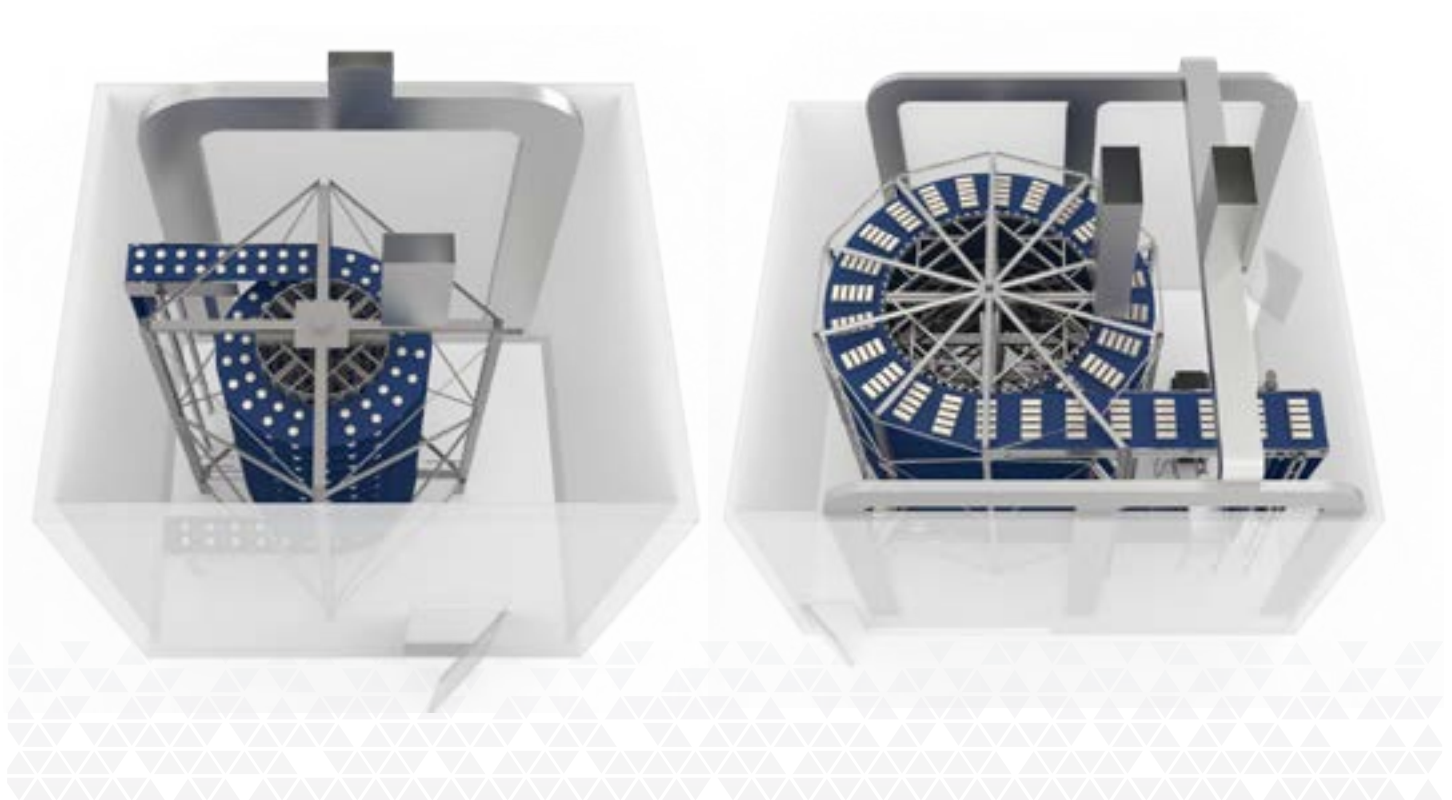


Vesta Spiral Proofer

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.

EFFICIENT

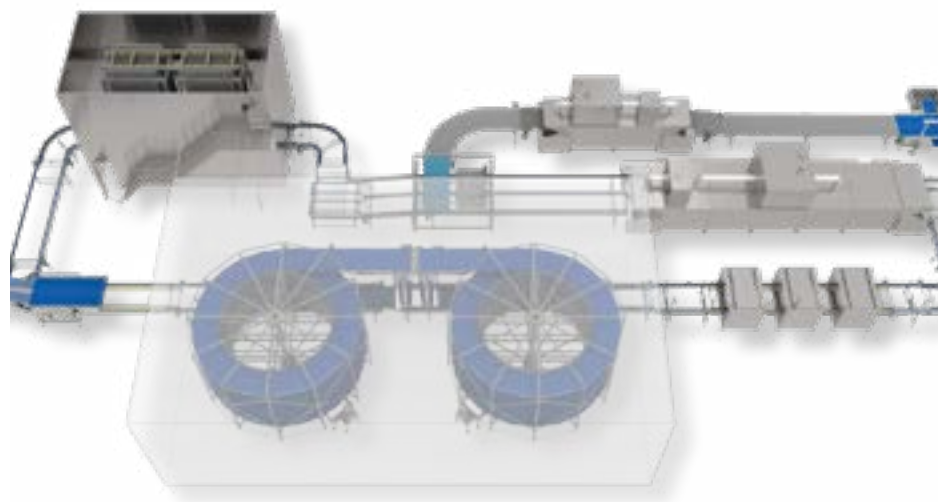
Easy to assemble enclosure design improves air flow circulation. A conditioning humidity unit ensures identical proofing conditions.

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.



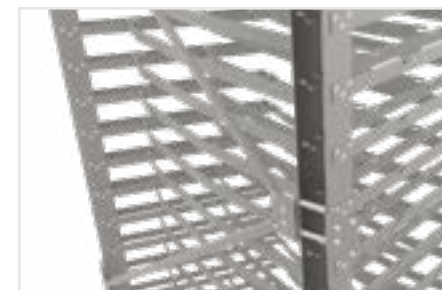
Maintain Optimal Product Flavor

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



Bend Plates



Easy to Clean, Adjustable Columns



Monopiece Cagebar

BELT PROOFING

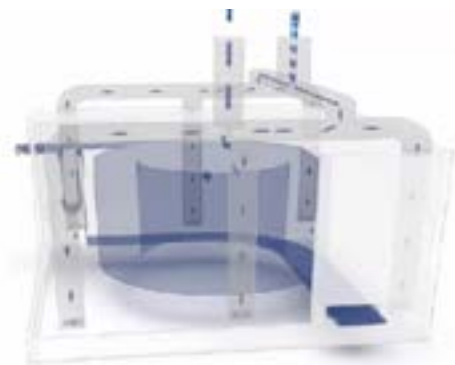
The Vesta Spiral Proofer by AMF achieves the perfect proofing conditions with consistently controlled moisture level, temperature and air flow around each product in a continuous delivery. The peel-off synthetic belt conveyor gently transfers proofed products between the spiral and conveyor and a scraper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

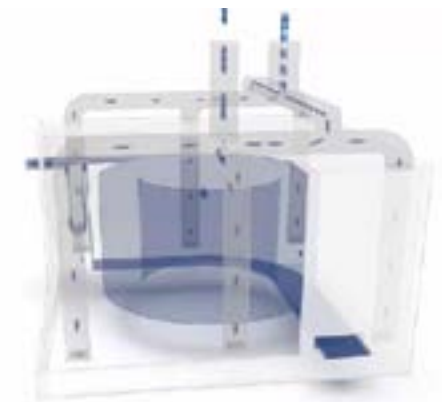
AMF's Vesta Spiral Proofer design consistently controls the moisture level ensuring a stable dough core temperature and maintaining product quality while traveling through the resting period. Guides enable proper pan position while conveyor belting is designed with inserts to adhere all bakery pan models.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

CIP OPTION

AMF's plastic modular Belt Washer and Dryer incorporates the latest hygienic design concepts to achieve high Spiral Cooler CIP (Clean In Place) performance. The plastic modular belt travels through the equipment in a washing section using maximum pressure with minimal water consumption. Belt keeps moving to the drying section which blows ambient air through the AMF air knives reducing air restriction for maximum energy efficiency. Manufactured with bent stainless steel material ensuring water is not trapped in crevices such as hollowed structural parts. The enclosure is designed so gravity pulls water into one drain drop point.

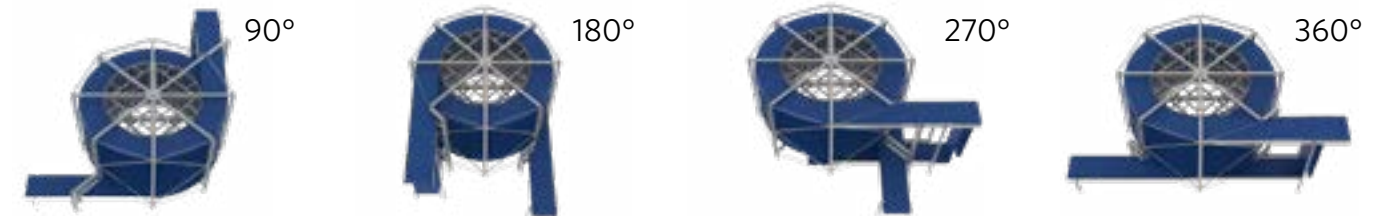
Belt Washer and Dryer System

- ▼ No compressed air for low operation cost and elimination of air bacteria contamination.
- ▼ Small footprint design
- ▼ Water rotary headers and energy efficient air knives for cleaning for optimal belt cleaning



Sanitary by Design
Simplicity in Operation

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 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 internal drum access platform eases maintenance.

- ▼ Optional temperature and humidity conditioning unit achieves the perfect proofing condition.

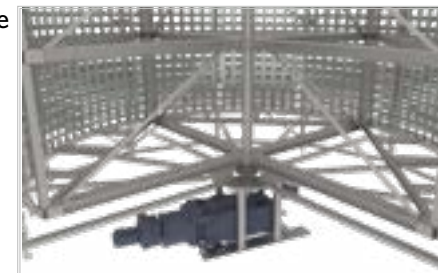
- ▼ Optional Remote VPN access allowing machine troubleshooting and data monitoring.



Easily Replaceable Upper Bearing



Monopiece Sanitary Cage Bar



Open Drum for Easy Sanitation



Internal Drum Access (Optional)



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

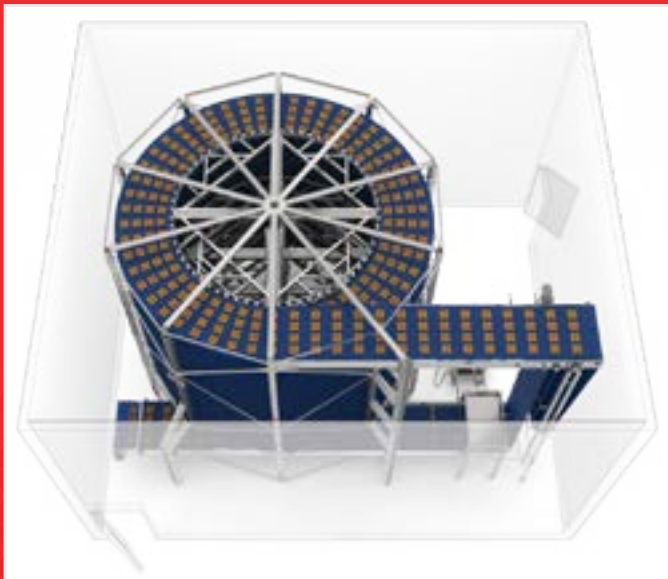
PRODUCT APPLICATIONS



Intermediate Proofing



Proofing



Cooling



Freezing



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