

Dough Trough

The AMF stainless steel Dough Trough is the appropriate carrier for all types of dough designed to integrate with AMF's trough hoist system and with fully or semi automated fermentation handling systems.



Fermentation Room Dough Trough



Standard Dough Trough



DESIGN INNOVATIONS

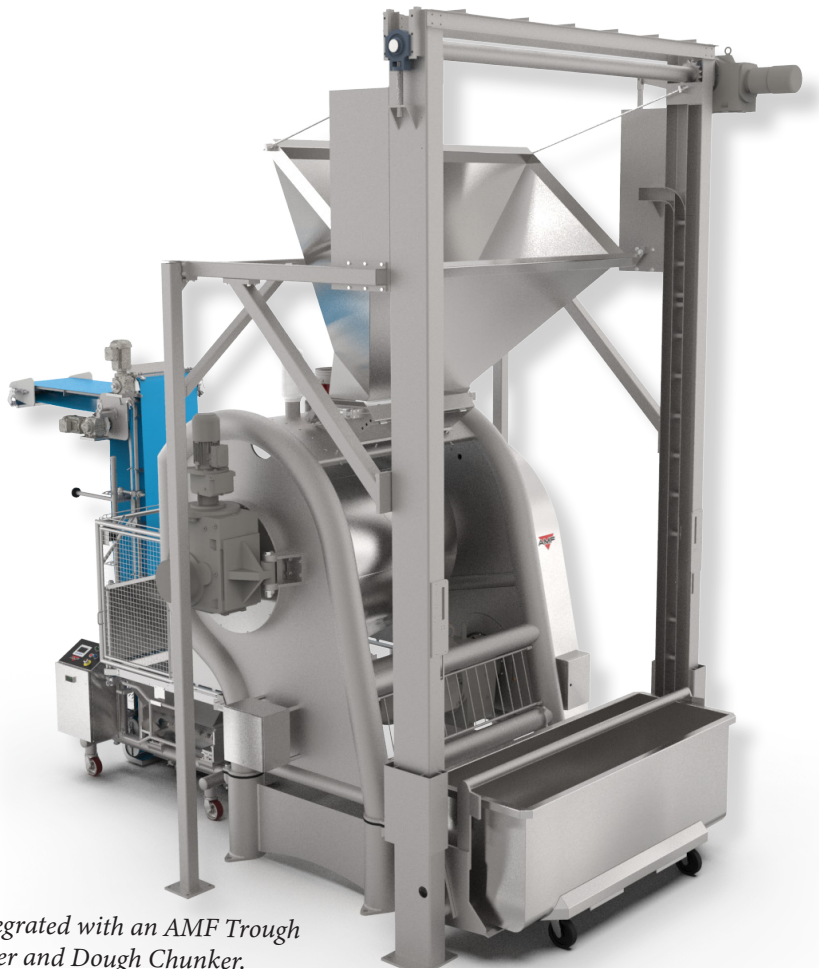
The stainless steel AMF Dough Troughs are sanitary by design and built to withstand the rugged demands of the dough handling process. The large heavy-duty casters provide ease of movement on the bakery floor or integrated in a semi or fully automated fermentation system.

QUALITY

The heavy-duty AMF Dough Troughs are constructed of high quality 11 gauge 304 stainless-steel. The 1" (2.5 cm) square stainless-steel tubing continuously welded to the top of the trough provides the strength and rigidity required to maintain the trough's shape. Bead blasted to a 2B finish provides excellent dough release characteristics.

SANITATION

Welds are ground and polished to provide a smooth surface for ease of cleaning. A built-in drain plug reduces the sanitation process and directs waste water to a floor drain. Large heavy-duty ball bearing swivel plate casters mounted to sanitary caster shoes provide easy of movement.

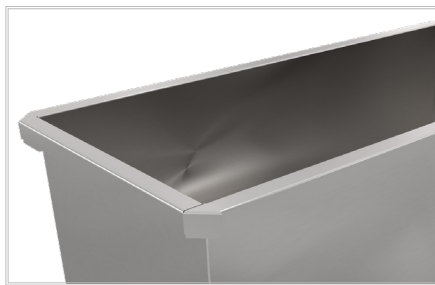


Shown integrated with an AMF Trough Hoist, Mixer and Dough Chunker.

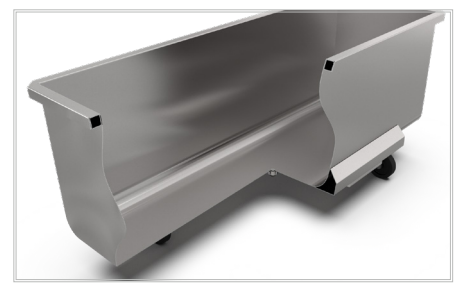
Sanitary, Seamless Construction

OTHER ADVANTAGES

- ▼ Quality material ensuring minimal sanitation and maintenance.
- ▼ Bottom radius corners improve functionality and sanitation.
- ▼ Bottom drain for efficient water discharge.
- ▼ Bumpers protect trough frame during the fully or semi automated fermentation handling process.
- ▼ Heavy-duty ball bearing swivel plate casters are mounted for ease of travel throughout the fermentation system.
- ▼ Sanitary casters and caster shoes.
- ▼ Special size troughs are available upon request.



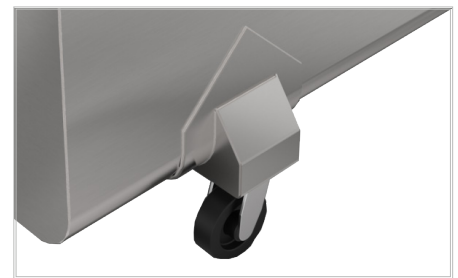
Designed with Quality Material



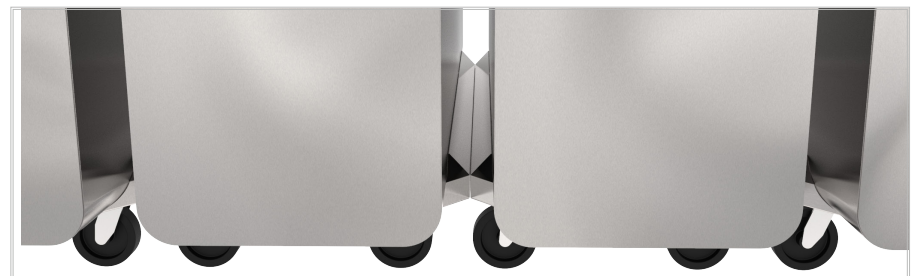
Bottom Radius Corners



Bottom Drain

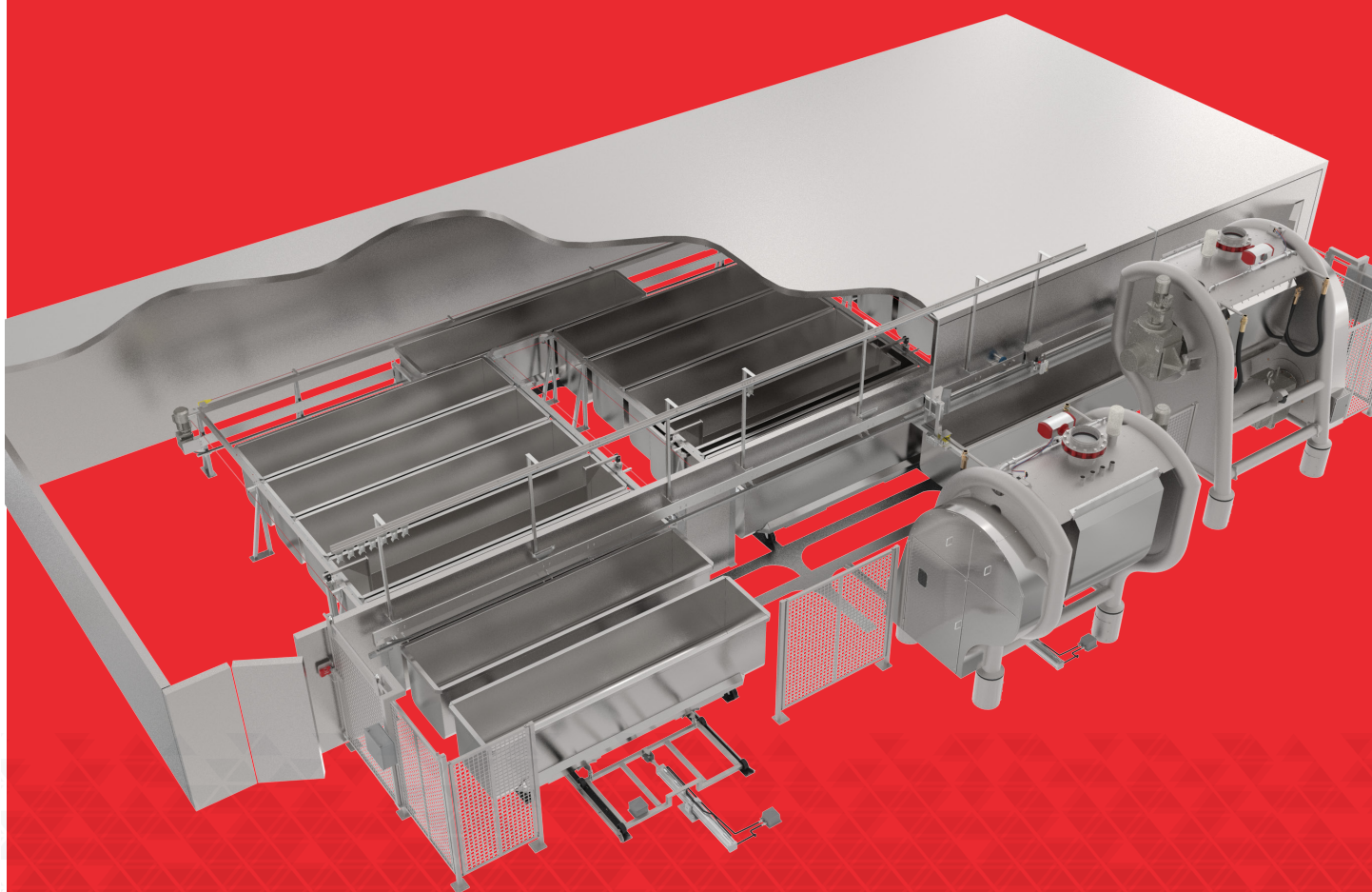


Sanitary Casters



Fermentation Room Dough Trough Bumpers

AMF Dough Troughs are designed to integrate perfectly with AMF manual, semi-automated and fully-automated fermentation processes.



AMF IS A MARKEL FOOD GROUP COMPANY

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

04.2021