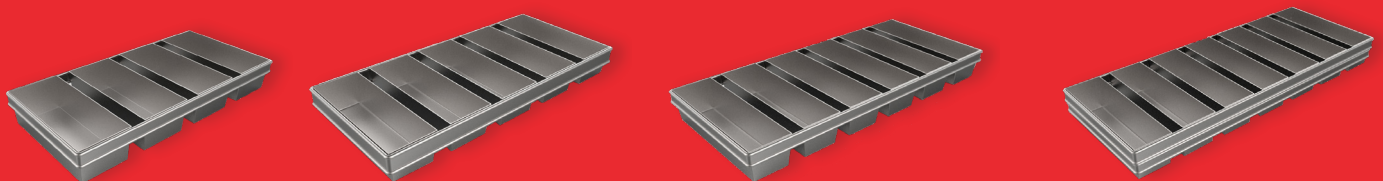
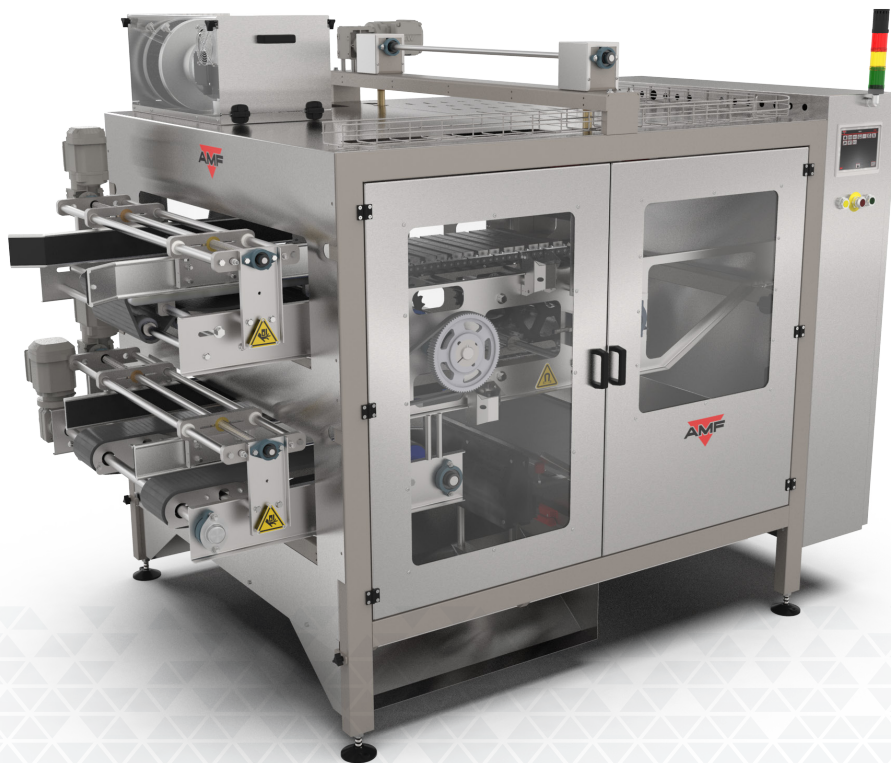


# Vesta Bread Pan Cleaner

AMF offers the gentlest pan cleaning solution with low energy consumption. Designed with high performance magnetic inversion system and customized air knives for outstanding cleaning in a continuous flow. Low footprint design suits all bakery layouts.



# DESIGN INNOVATIONS

AMF's Vesta Bread Pan Cleaner unique in and out configuration incorporates the gentle pan handling concept in which pans are carried hardway through the cleaning process and delivered upside down to the pan return system. Engineered for best cleaning access and ease maintenance, the sliding product recuperation conveyor increases internal access, high-performance air knife system fine tune cleaning, and the blower, now located on the top, outside of equipment reduces footprint in addition to supplying fresh "cold" air. Even though a pan cleaner is not a product zone by definition, crumb elimination process reduces allergens and food safety concerns.

## PERFORMANCE

The continuous gentle pan handling motion ensures all upcoming pans are delivered without stopping or accumulating pans. Improved magnetic inversion system ensures continuous invert pans up to 17"/20 lb at a rate of 50 pans per minute.

## SANITATION

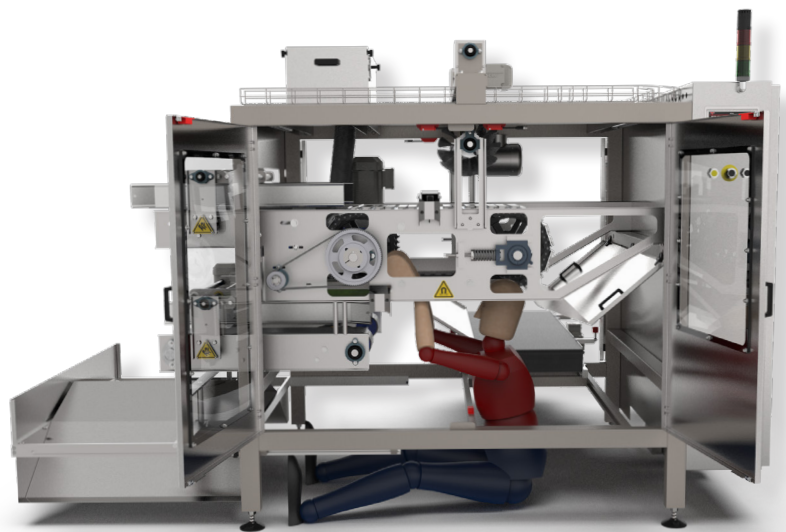
Engineered with sanitary design principles such as accessibility and elimination of hollow areas without niches. High strength sealed tubular frame facilitates sanitation. Magnetic belt cleaning mode integrated in HMI for automatic brushes height adjustment in addition to high performance air knife and 10 hp blower systems to fine-tune cleaning.

## SIMPLICITY

The use of gravity to remove crumbs in combination with the high efficiency AMF air knife makes pan cleaning simple. Easy blower filter replacement with enclosure position and air knife system design ensure low maintenance. Hard-way pans delivered to the Pan Cleaner require only simple carrying conveyors.

## SAFETY

Remaining loaves recuperation in a movable trash bin located outside of the equipment and supplied by AMF, improves operator safety and eliminate production interruption.



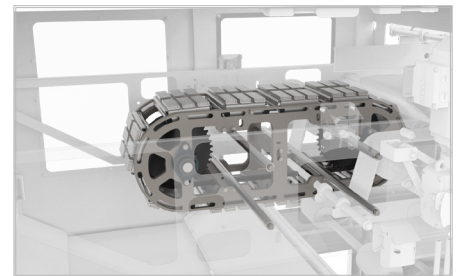
Safety by design,  
simplicity in operation,  
great access.

# EXTRA ADVANTAGES

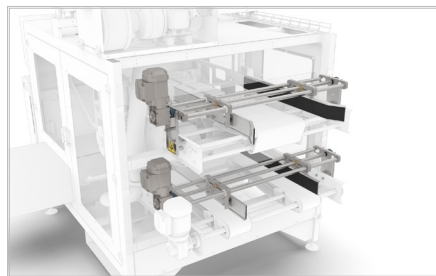
- ▼ Designed to ensure high operation performance, optimal cleaning access and minimal maintenance.
- ▼ Wide doors and easy removable crumb collector ensure great access for cleaning and maintenance.
- ▼ Pans are held and invert pans upside down by a strong magnetic conveyor belt for pans stability during brush cleaning process.
- ▼ Recipe driven infeed and discharge adjustable guides and brush height adjustments for fast pan set-up.
- ▼ Brush system removes crumbs while not damaging pan surfaces.
- ▼ High-performance air knives design to remove leftovers of crumbs and easy removable for cleaning.
- ▼ Energy efficient product recuperation conveyor automatically starts and stops to carry remaining breads out of equipment.



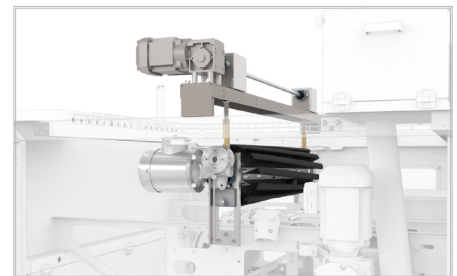
Wide Doors and Easy Removable Crumb Collector for Easy Maintenance



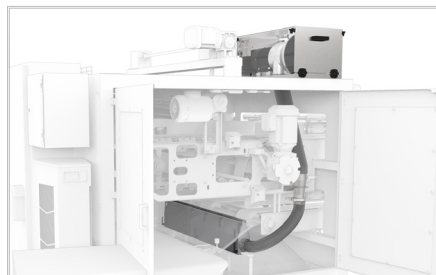
Strong Magnetic Conveyor Belt



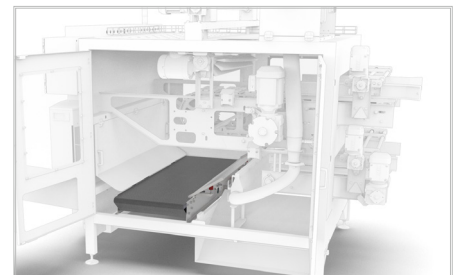
Automatic Guide System Adjustment



Automatic Brush Height Adjustment

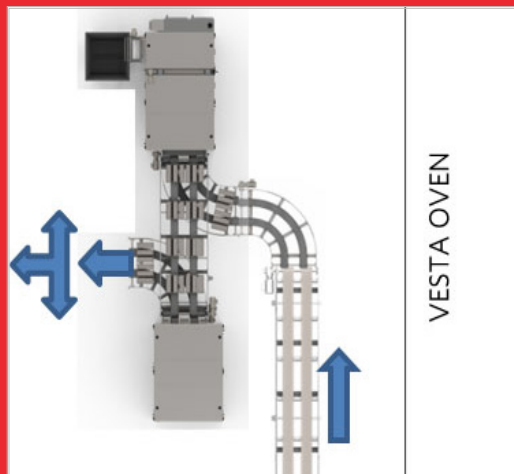


High Efficiency Air Knife System

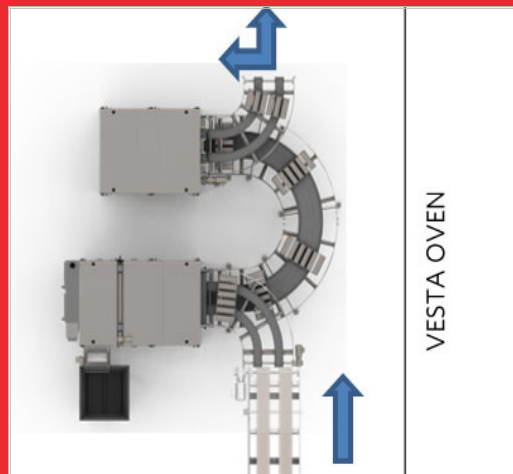


Automatic Start & Stop Product Recuperation Conveyor

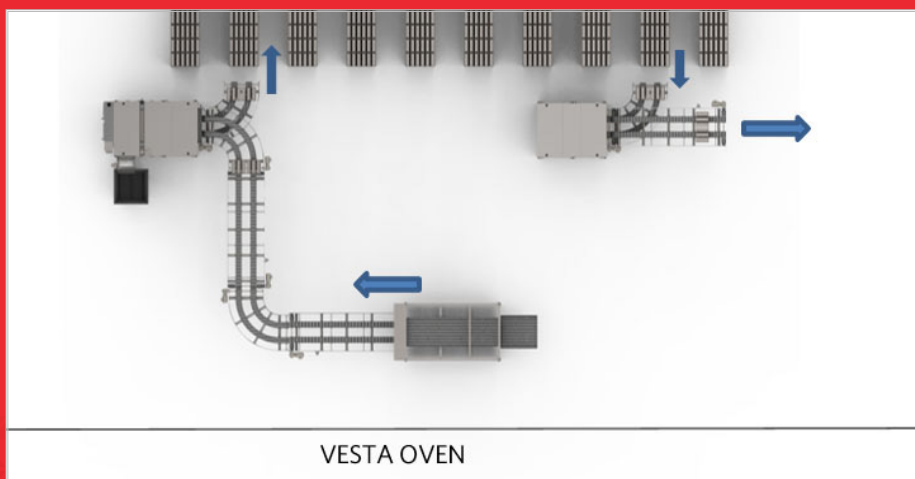
# LAYOUT FLEXIBILITY



PARALLEL TO PAN FLOW



PERPENDICULAR TO PAN FLOW



VESTA OVEN

UPSIDE DOWN PAN STORAGE



AMF IS A MARKEL FOOD GROUP COMPANY

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

08.2021