

AMF TROMP POWERSHOT

High speed, extreme accuracy in depositing of sauces on Pizza & Flatbread

The Powershot depositor is especially designed to dose and deposit tomato sauces and white sauces on to a pizza or flatbread in a production line. A dotted or smooth pattern of sauce will be deposited very accurate, at high speed and full capacity of the line. For any shape or size of pizza we can create a 'personalized' depositing head.

NEW
INNOVATION



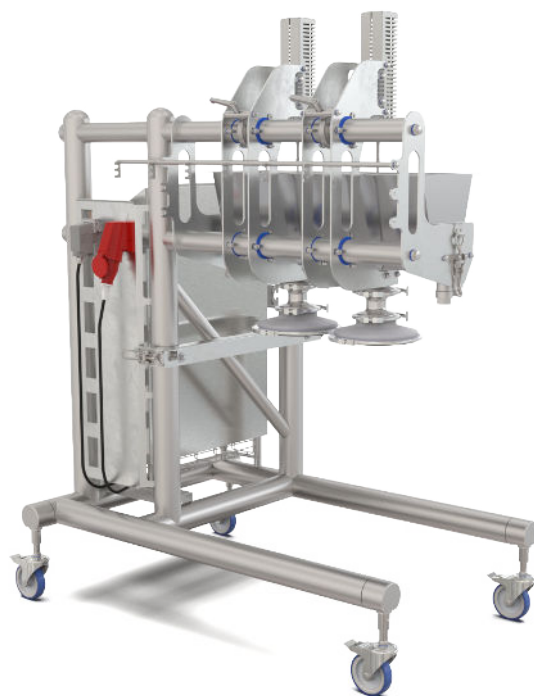
THE PERFECT DOSAGE OF (TOMATO) SAUCE

Benefits & features:

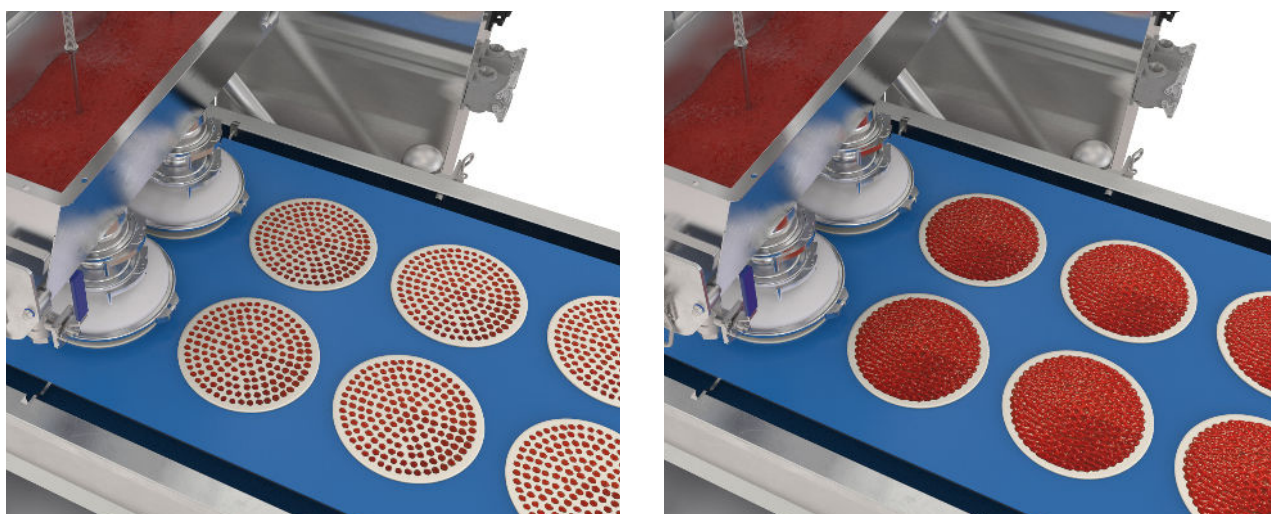
- Full inline depositing without delays
- No product, no deposit!
- 100% accurate and targeted deposit, without waste
- Sustainable - no compressed air needed - low energy use
- Short changeover times, flexible in settings
- Plug & Play unit, easy to operate
- 50% above market standard in accuracy
- Easy disassemble for complete wash down
- Low noise
- Hygienic (EHEDG) design - washdown execution
- Small Footprint
- Depositing image adjustable, so no need to adjust the head in height (dots / splash)
- No pressure on the sauce, by pumps
- No hollow body



Looking for an accurate and hygienic system to dose sauce on your pizza's and flatbreads? The AMF Tromp Powershot depositor is the best and most innovative option in the market. With Sustainability in mind and edge-free sauce depositing as target, we developed the NEW unit. It can be used in any production line in the world and seamlessly integrates in existing or Tromp topping lines. We are pizza topping specialists and we invite you to come see, test and run the Powershot in our Innovation Centre, to convince you of its benefits.



COST EFFECTIVE DEPOSITING | WITHOUT QUALITY LOSS



The new designed Powershot meets all requirements and has also some extra benefits.

POWERSHOT 2.0

Capacity	200 str/min
Depositing stroke	90 mm
Volume adjustment	HMI
Volume adjustment	On the fly
Depositing control	Deposit & suction via HMI
Accuracy	± 1 gr
Possibility splashing	++ (controllable!)
Sauce Bostwick	Bostwick (3) 5 - 17; 0 - 6° C
Controlled	Fully electronic (no air)
Cleaning	Full wash down; EHEDG
Components	IP69 on all components
Sound level	78 dB
Energy consumption	496 kWh/year*
Footprint	435 kg Co ₂ / year (92% reduction)
Outside dimensions WW600	1470x1000x1880mm (WxLxH)
Wear depositing cylinder	No wear
Setup & maintenance cost	Reduced/low

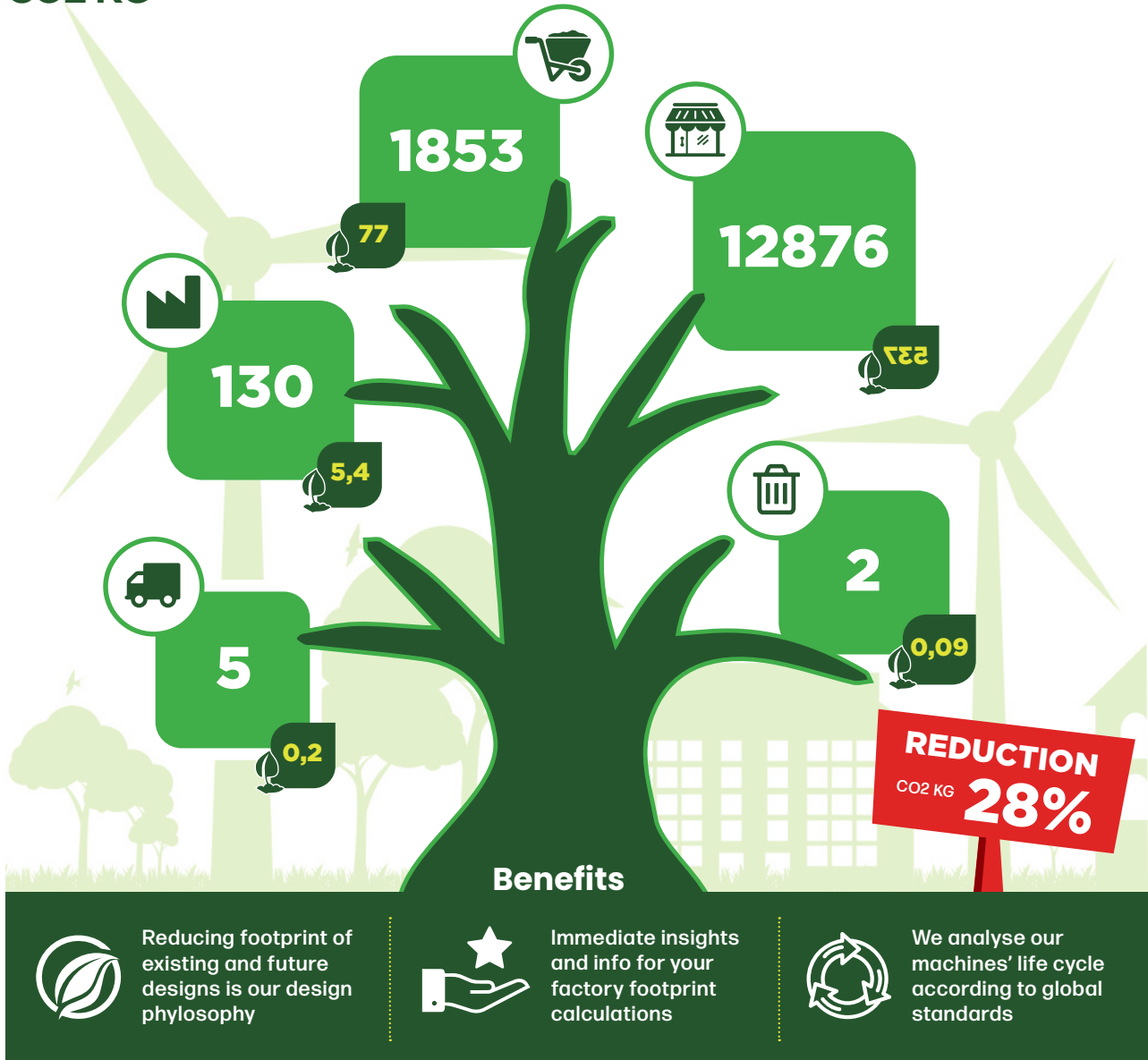
* With € 0.15/kWh yearly savings: € 1.575,- (5000h/y)



POWERSHOT SAUCE DEPOSITOR

POWERSHOT SERVO EXECUTION 2.0

CO2 KG



Product Life Cycle and CO2 Footprint

A life cycle of the product comprises five life phases. Each stage consumes energy which leads to carbon emission. According to worldwide standards, AMF also reports what the footprint of its machines and equipment is during its lifecycle.

1. Raw material creation for this type of machine
2. Processing of the material into its end shape in a machine
3. Transportation to its destination
4. Retail & use of the machine in food factories and bakeries
5. Waste and removal of the material in the machine at end-of-life



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

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AMF is a Markel Food Group company