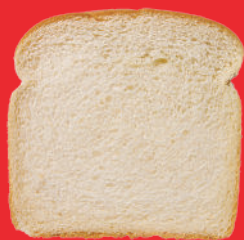
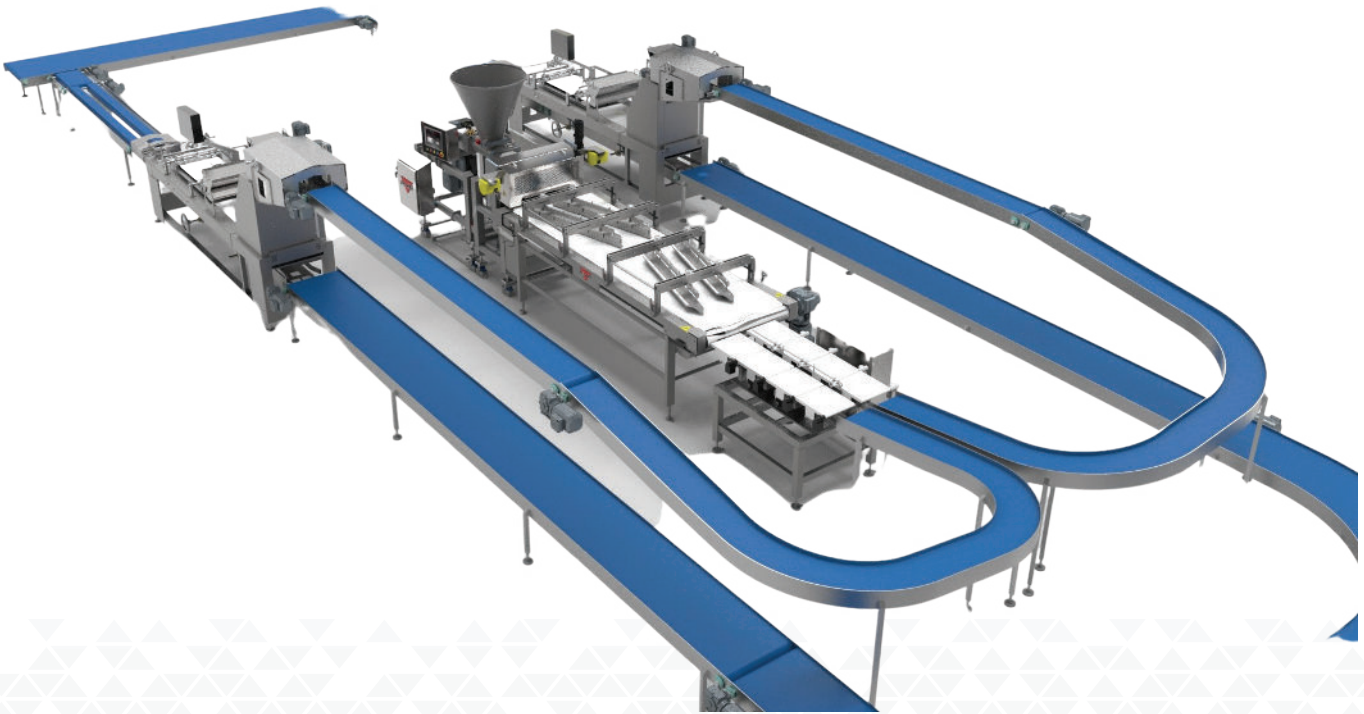


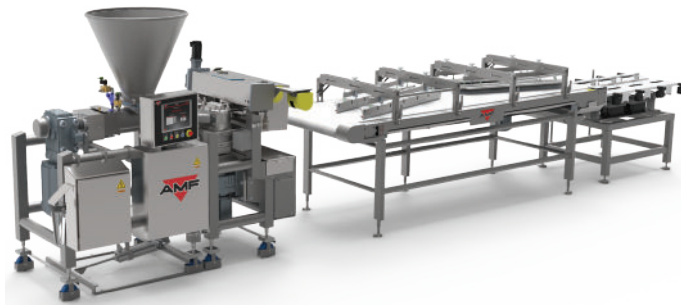
Flex Bread Make-Up System

The AMF Flex Bread Make-Up System delivers the most advanced, automated flexibility you need to handle a wide range of doughs. User-friendly, recipe-driven Servo technology gives you adjustable, precision dividing for the highest speed bread production. AMF's Complete Make-Up solutions set the world standard for bread production.



General Information

With FLEX, bakeries experience superior production efficiency, sanitary design, and minimal maintenance. Setting the industry standard for nearly 70 years, AMF Flex ensures outstanding reliability, quick changeover, and unparalleled scaling accuracy for soft bread and bun production.



Convenience Built In

- Sanitary Design
- System Reliability Spans 70+ Years
- Increased Accuracy
- Enhanced Sustainability
- SMART Technology Built-In



ADD-S Bread Divider

SANITARY



AMF's ADD-S Bread Divider is engineered to the highest sanitary design standards. With quick clean manifolds and easy access frames for efficient sanitation and maintenance, the ADD-S Divider offers the most efficient dough dividing available for bread, pizza, and specialty doughs. Provided with single or multiple metering pumps, the vector technology improves scaling, decreases dough shear, and increases vacuum system efficiency.

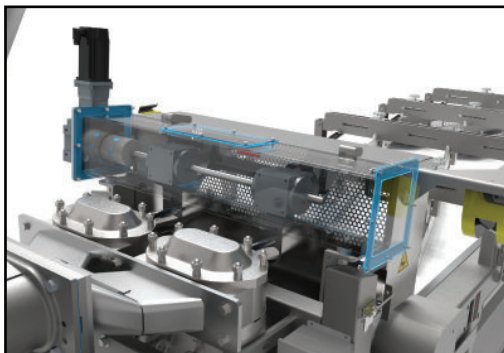
ACCURATE



Main Features and Benefits

- Open frame design for easy cleaning, PM, and inspection
- Round sanitary SS tubing construction
- Stainless steel auger gearbox with heavy-duty thrust bearings
- Direct drive motors, no belts, chains, or pulleys
- Vector SS Auger/tunnel system for open grain or tight grain bread production
- Durable metal detectable plastic augers
- No-tool removal of augers
- Washdown design, including vacuum pump
- Automatic CIP cycle with slide-out catch pan to collect water
- Single, Dual, or Triple Metering Pump Design
- Complete stainless steel metering pumps with top loading seals for easy sanitation and maintenance

CONSISTENT



Bread Rounder with Gram Saver, Checkweigher, and Flouring Belt

AMF's rounding equipment is designed with flexible, hinged rounder bars for easy access to mechanical components and simple sanitation procedures. In addition, a rigid laser-cut stainless steel frame design with a sanitary solid round bar design allows easy cleaning. Options include a chilled rounder bed for optimal temperature control.

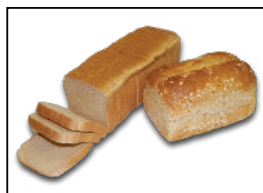


Bread Belt Rounder with Flouring Belt

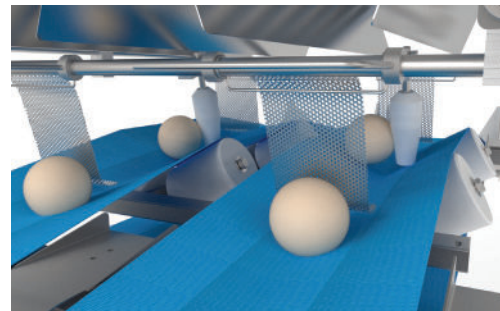
AMF's Gram Saver Checkweigher System offers immediate weight control taking the values just after rounding and feeding them back into the divider with automatic scaling adjustments.



Gram Saver Checkweigher System



AMF's Flouring Belt is used when processing sticky doughs that cannot be moulded without dusting flour. The system efficiently adds a light coating of flour to the dough piece to assist downstream processing.



Flouring Belt

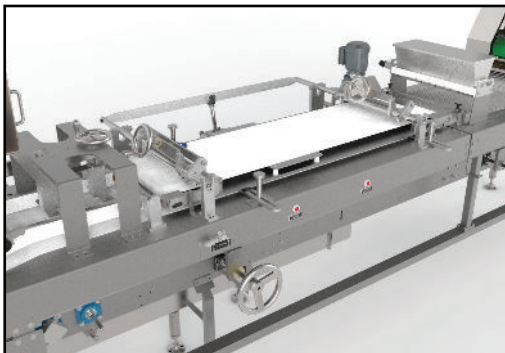
Bread Sheeter/Moulder Panner with Seed Enrober

All new bread moulder from AMF designed with sanitation and flexibility in mind.

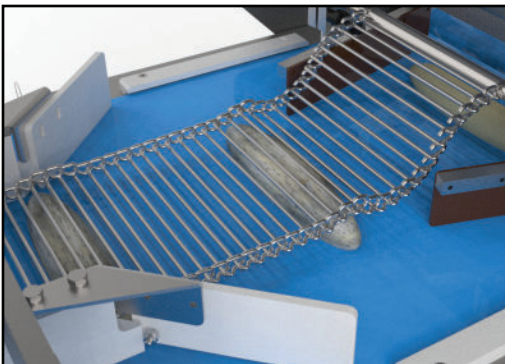
Straightline SMP



Moulder/Panner



Seed Enrober



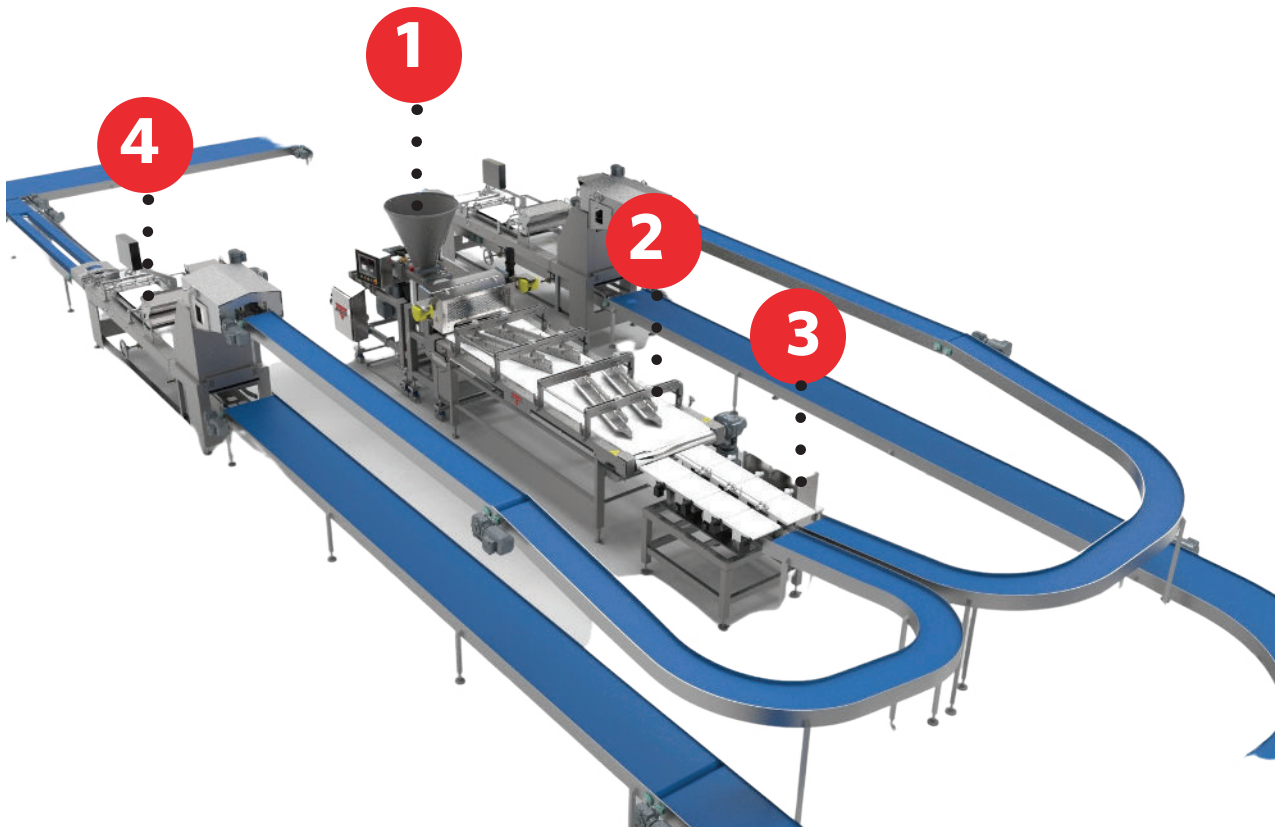
SMP'S HAVE OPTIONS TO CONFIGURE FOR SPECIFIC PRODUCTION NEEDS

- Triple sheeter rollers
- No sheeter rollers
- Dough ball spacer
- Extended moulder belt for stiff dough
- Secondary pressure board
- Seed enrober
- Spare seed hoppers and carts
- Optional seed ingredient loader
- Optional Cut & Turn device for 4-piecing
- Flourless operation available with integrated flourless dough ball system



AMF Full Bread Make-Up System

1. ADD-S Continuous Bread Divider	Single Dual or Triple Channel
2. Bread Rounder	Single Dual or Triple Channel Belt Rounder *Optional Flouring Belt
3. Gram Saver In-Line Checkweigher	Single Dual or Triple Channel
4. Straight Line Bread Sheeter Moulder Panner	Optional Seed Enrober





FEATURES & BENEFITS

- Complete high-speed bread production
- Produce from 600 lph up to 13,500 lph
- Grow your bakery
- Consistent product quality
- Unmatched scaling accuracy
- Flexible solution for a variety of baked bread

Why AMF Bakery Systems?

We engineer customer-driven solutions for bakers all around the world.

We listen to our customers and design products that are:

- Sanitary, washdown designs
- Low maintenance (direct drives and minimal parts)
- Easy to operate by bakers and operators

Our products are reliable and robust, with over 100 years of industry experience

Standard and easy-to-implement solutions, as well as made-to-order builds

We deliver turnkey solutions ready to improve production capacity and profit

Our value stands for low-risk investment

We offer 24/7 support from your AMF customer care team

AMF IS A MARKEL FOOD GROUP COMPANY

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

08.22