

# OPERATIONAL EFFICIENCY AND CONSISTENCY WITH CONTINUOUS PROOFER AND OVEN SYSTEMS



Automated baking solutions  
engineered to improve efficiency,  
scalability, and consistency in  
industrial bakeries.

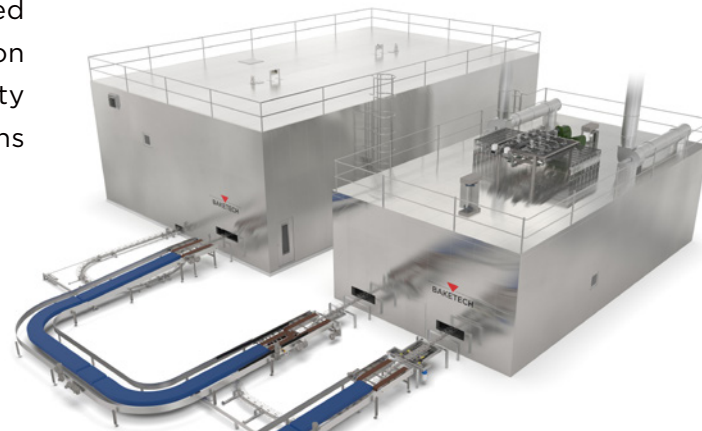


# REVOLUTIONIZING BAKERY OPERATIONS

**Efficiency, scalability, and consistent quality are crucial in modern commercial baking. To meet these requirements, many large-scale industrial bakeries use continuous proof and bake systems to scale up their operations and satisfy an ever-evolving market.**

The integration of cutting-edge hardware and intelligent software ensures every batch maintains uniform quality, establishing a heightened standard of excellence in a competitive market where high volume and consistency are paramount.

They also satisfy the need for producing staple items at the core of many bakery operations — like hamburger buns, hot dog buns, soft rolls, and pan breads, each requiring a delicate balance of texture, flavor, and appearance. Continuous systems create an ideal proofing and baking environment featuring a seamless conveyORIZED process, vital for achieving the desired characteristics of these popular baked goods. Precision control over variables like temperature and humidity guarantees consistent quality, meeting the expectations of both discerning consumers and bakery teams.





# OPERATIONAL ADVANTAGES OF CONTINUOUS PROOFING AND BAKING SYSTEMS

Continuous systems are particularly advantageous for meeting the needs of large-scale operations because of three key aspects: high throughput, repeatable baking conditions, and uniformity in the finished product. These systems excel in efficiently accommodating substantial product volumes, minimizing idle time, and maximizing productivity. Their seamless integration into a bakery's production process ensures a streamlined and consistent output, making them indispensable for the demands of a rapidly growing bakery market.



## HIGH THROUGHPUT:

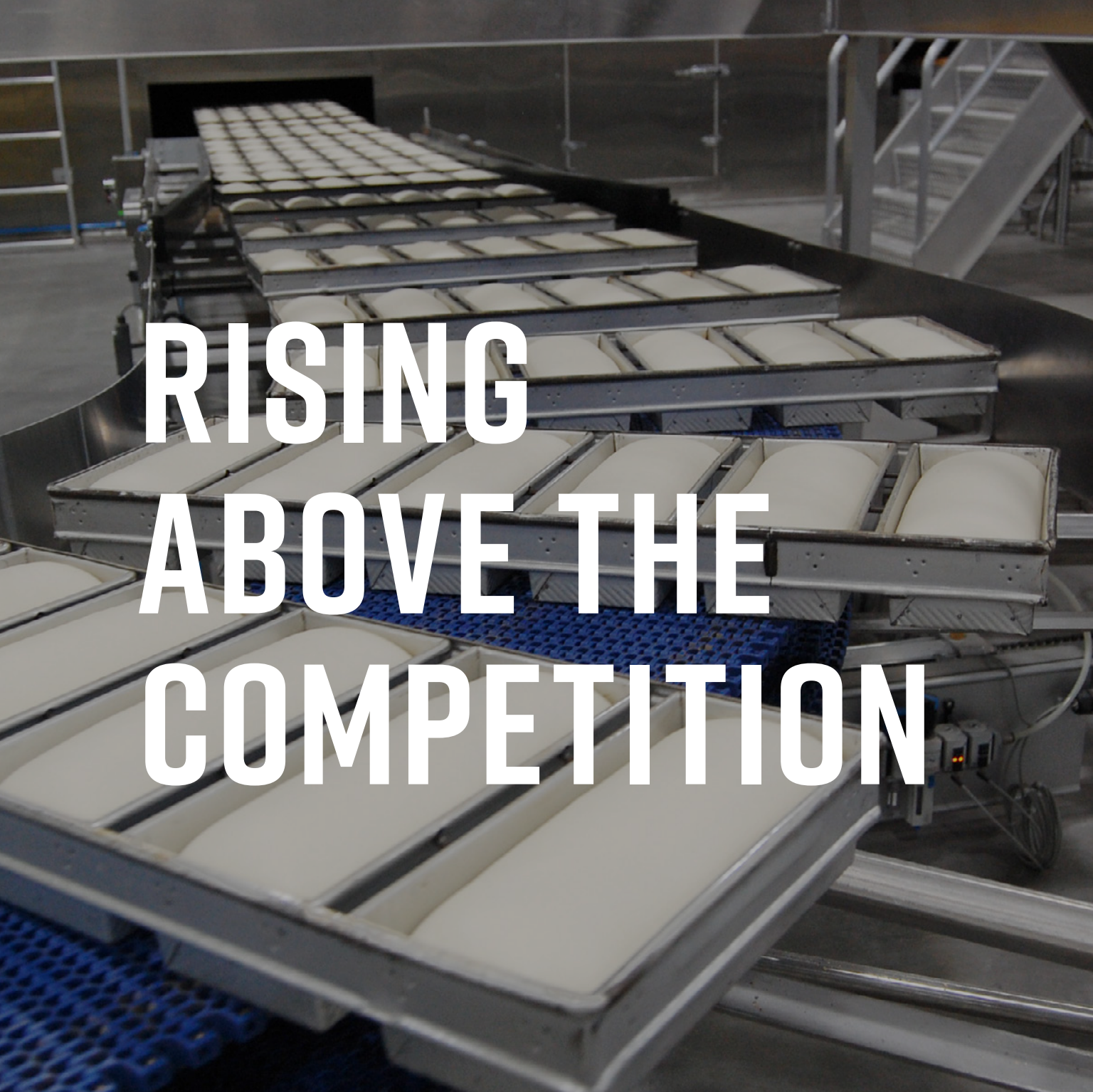
One of the key benefits of continuous proofer and oven systems is their ability to process a large amount of product at one time. They enable large-scale and high-speed bakeries to significantly increase their production volumes to enhance productivity, meeting the demands of growing markets. The result is a streamlined and efficient production process that minimizes idle time and maximizes profitability.

## REPEATABLE BAKING CONDITIONS:

Continuous proofer and oven systems carefully control key variables such as temperature and humidity throughout the entire process. Equipped with sophisticated air conditioning and burner systems, continuous proofers and ovens can regulate and maintain the internal atmosphere to create a consistent and reliable process that delivers identical baking conditions for every batch.

## UNIFORMITY IN FINISHED PRODUCT:

The precise control over variables like temperature and humidity throughout the proofing and baking stages ensures that every bun, loaf, or pastry emerges with consistent quality from product to product. Each pan of product travels one behind the other along the same conveyor system, ensuring products are exposed to exact conditions for optimal repeatability. This uniformity is particularly essential for staple bakery items like hamburger buns, hot dog buns, and pan breads, where consumer expectations for consistent taste and appearance are high. Continuous systems play a pivotal role in delivering products that meet these expectations, reinforcing the reputation of bakeries in a competitive market.



# RISING ABOVE THE COMPETITION

Oven systems are at the forefront of technological advancement in the industry, setting new standards for efficiency, consistency, reliability, and safety in bakery operations. AMF BakeTech's systems are engineered with the industry's most reliable components and are designed for seamless integration into any bakery's layout. These Continuous Proofers and Ovens redefine how bakeries navigate the dynamic demands of the market.

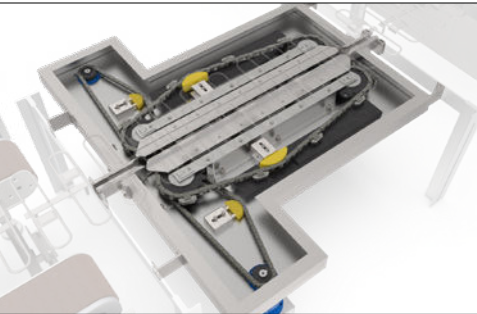


# BAKETECH DESIGN INNOVATIONS

AMF's BakeTech Systems are engineered so each pan of product travels one behind the other, exposing products to identical conditions to deliver the most uniformly baked products. By focusing design innovations on efficiency, consistency, reliability, and safety, BakeTech Systems are able to produce a wide range of baked products and provide value for commercial bakeries of any size.

## EFFICIENCY:

AMF BakeTech Continuous Proofer and Oven Systems feature robust track systems to maximize baking output, extend machine life, and enhance overall operational efficiency. The exclusive dual-drive system in both the proofer and oven provides an even load distribution and built-in redundancy to maximize Overall Equipment Effectiveness and operational uptime. This integrated design contributes to a streamlined and high-performance baking process.



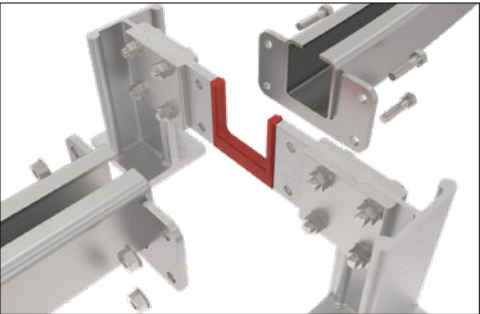
## CONSISTENCY:

Exposing products to identical proofing and baking conditions is paramount for producing uniform, high-quality baked products. BakeTech Continuous Proofers and Ovens Systems are operated using state-of-the-art, pre-wired electronic control systems that allows operators to track pans from proofer to oven, as well as precisely control air circulation, temperature, and humidity to guarantee unmatched product consistency.



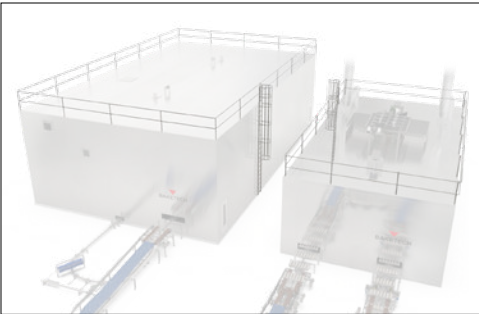
## RELIABILITY:

The BakeTech Continuous Proofer and Oven Systems feature gasketed and bolted track curves to enhance rigidity, ensure extended track life, and facilitate easier replacement. Interchangeability of proofer and oven track curves adds another layer of versatility and reliability.



## SAFETY:

AMF's commitment to safety is reflected in the automation of these systems, requiring fewer operators, and thereby reducing operational risks. This emphasis on safety aligns with contemporary practices and enhances overall operational reliability. Additional features include secured top access hatches, ladders, and top perimeter safety rails that provide safe access for sanitation and maintenance.



# WANT TO LEARN MORE?

To explore ways to achieve greater efficiency and consistency in bakery operations, visit our website or contact our team directly to find out more about AMF BakeTech Continuous Proofer and Oven Systems.



[AMFBAKERY.COM](http://AMFBAKERY.COM)  
[SALES@AMFBAKERY.COM](mailto:SALES@AMFBAKERY.COM)

(800) 225-3771

