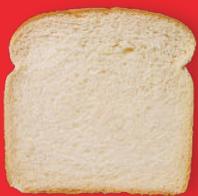
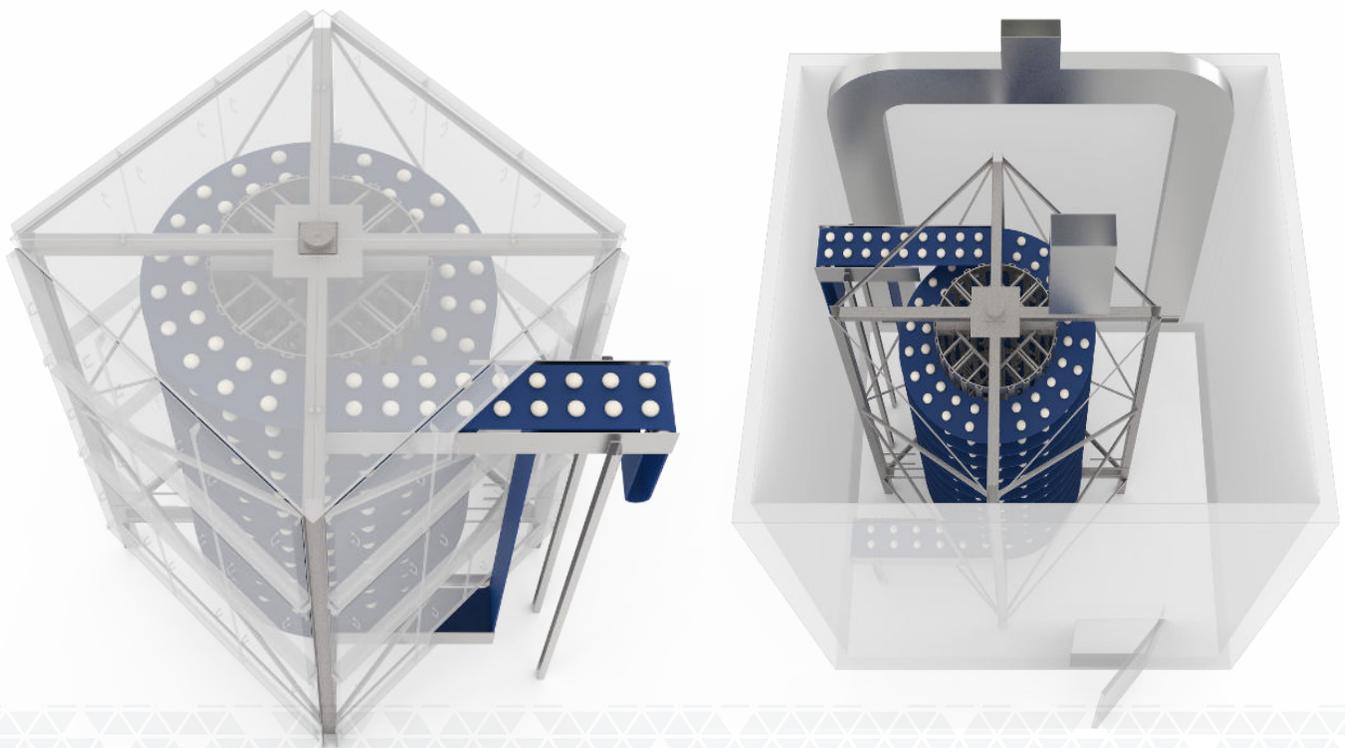


Vesta Intermediate Spiral Proofer

Custom-configured, versatile proofer in a self or controlled-humidity environment with adjustable proofing time to improve proofing conditions in a continuous flow preserving final product quality.



DESIGN INNOVATIONS

The Vesta Intermediate Spiral Proofer incorporates the most sanitary design elements including a patented monopiece cage bar for efficient cleaning and maintenance. Featured with appropriate conveyor belting between Acetal, Selm or a Stainless-Steel belt to fit your products ensuring optimal traveling performance. Spiral belting rides on low friction rails for even, continuous support with minimum friction to minimize energy consumption.

SANITATION

Patented monopiece cage bar design offers efficient installation and improved access for cleaning and maintenance. Full wash-down construction meets the highest food processing standards. Efficient clean-in-place (CIP) sanitation of modular belting uses the Belt Washer & Dryer System.

SIMPLICITY

For better, faster decision making, AMF's proprietary integrates the AMFConnect™ solution delivering real-time production line data and equipment status information.

CONTROL

Featured with Acetal, Selm or stainless steel modular belting using direct drive system over an alternative friction drive eliminates product movement on the belt, minimizing potential jams or downstream process complications.

QUALITY

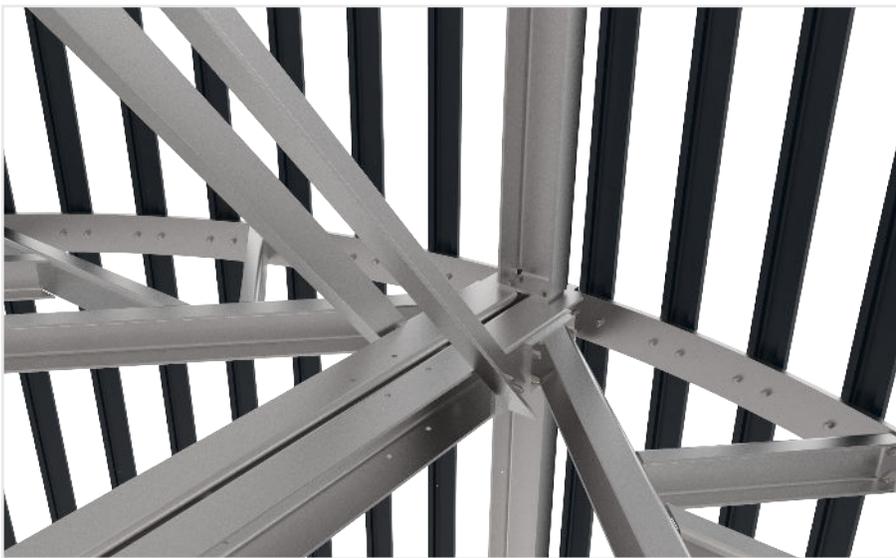
Built with high quality select components and the most sanitary, modular design elements including carrying belts and structural materials.



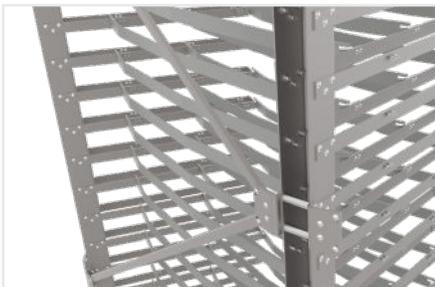
Optimize Your Dough Resting Time

SANITARY DESIGN IN MIND

AMF's Vesta Spiral incorporates the most sanitary design elements and an open channel design for improved cleanability to meet the highest food processing sanitation standards. Highly sanitary patented monopiece cage bar design offers efficient installation and improved access for cleaning and maintenance. Bent plate columns and structure are designed to eliminate niches on cross-members and tracks.



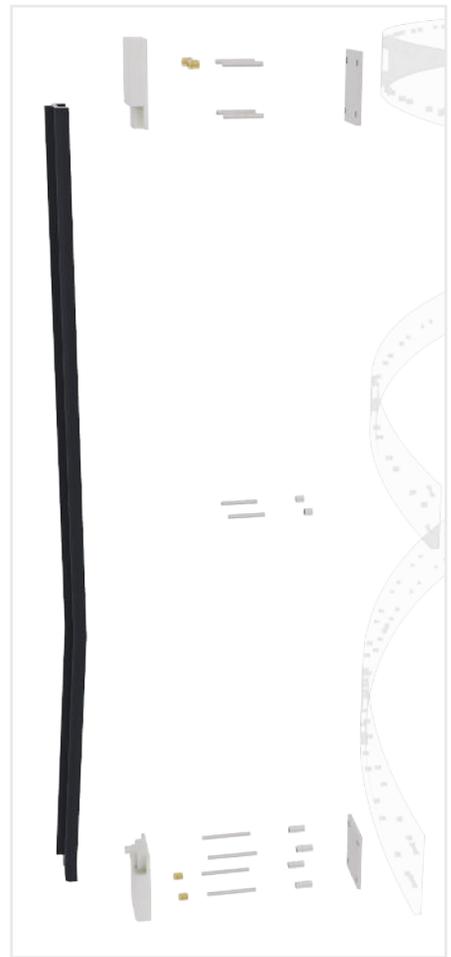
Open Channels



Bent Plates



Easy to Clean, Adjustable Columns



Monopiece Cagebar



CONSISTENT HUMIDITY

AMF's controlled-environment design maintains a continuous moisture level ensuring a stable dough core temperature and optimal product quality in a continuous delivery.

Self-Humidity Environment

- ▼ Delivers constant and natural moisture level ensuring a stable dough core temperature to maintain product quality in a continuous delivery.



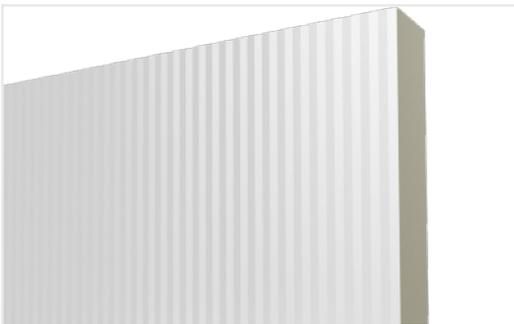
Machine Mounted Panels

- ▼ Structural mounted panels protect dough balls from external air drifts and humidity loss.
- ▼ Stainless steel panels limit temperature variation and use natural moisture for optimal proofing while traveling through the resting period.
- ▼ Individual, easily removable panels allow specific access for efficient maintenance and optimal cleaning.



CONTROLLED PROOFING

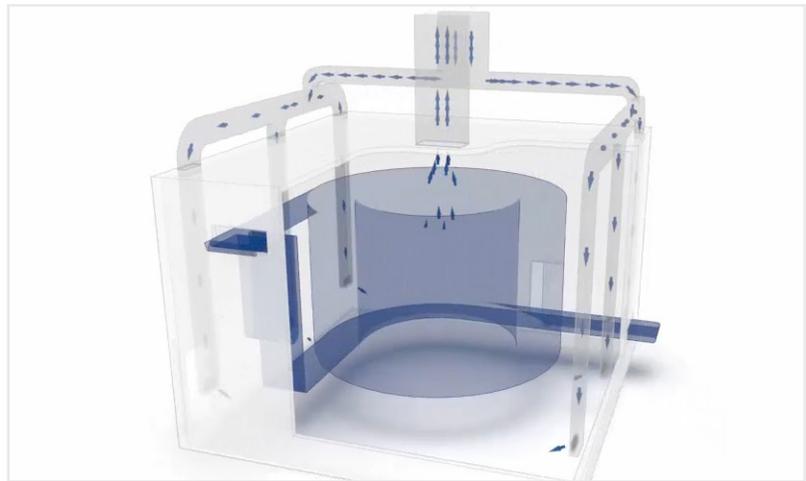
Easy to assemble, AMF's enclosure design improves air flow circulation enabling identical proofing conditions. Adjustable humidity and proof time parameters create a desirable environment for premium baked goods ensuring optimal flavor and texture while traveling through the rest period. The synthetic, peel-off belt conveyor gently transfers proofed products between the spiral and conveyor while a scraper removes remaining dough to prevent contact with incoming fresh dough.



Standard White Panels



Optional Stainless Steel Panels



Air Flow Conditioning Unit



Dough Ball System Integration

CIP OPTION

AMF's plastic modular Belt Washer and Dryer incorporates the latest hygienic design concepts to achieve high Spiral Cooler CIP (Clean In Place) performance. The plastic modular belt travels through the equipment in a washing section using maximum pressure with minimal water consumption. Belt keeps moving to the drying section which blows ambient air through the AMF air knives reducing air restriction for maximum energy efficiency. Manufactured with bent stainless steel material ensuring water is not trapped in crevices such as hollowed structural parts. The enclosure is designed so gravity pulls water into one drain drop point.

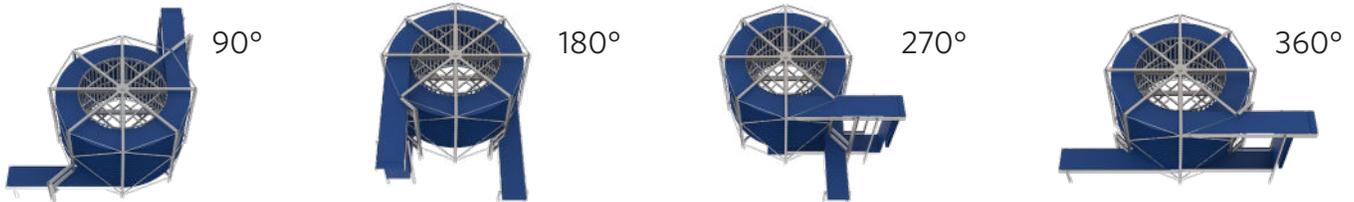
Belt Washer and Dryer System

- ▼ No compressed air for low operation cost and elimination of air bacteria contamination.
- ▼ Small footprint design
- ▼ Water rotary headers and energy efficient air knives for optimal belt cleaning



Sanitary by Design
Simplicity in Operation

OTHER ADVANTAGES



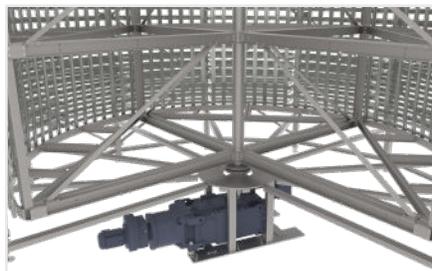
- ▼ Custom-configured with quality materials and components to ensure high performance, longevity and minimal maintenance.
- ▼ Non-lubricated, easily replaceable upper bearing. Direct shaft motor mount and heavy-duty chain drive for improved reliability.
- ▼ Modular structure, infeed and discharge conveyors allow for fast installation.
- ▼ Squirrel cage drum allows superior airflow with improved aerodynamic design.
- ▼ Optional internal drum access platform eases maintenance.
- ▼ Optional Remote VPN access allows for machine troubleshooting and data monitoring.
- ▼ Featured with the appropriate conveyor belting will ensure optimal products traveling, and ease of sanitation and maintenance.
- ▼ Exclusive motorized Arch Conveyor Belt Return system reduces belt tension and provides stable operation.



Easily Replaceable Upper Bearing



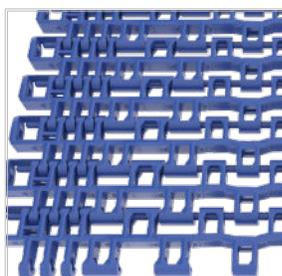
Monopiece Sanitary Cage Bar



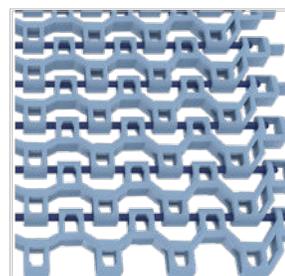
Open Drum for Easy Sanitation



Internal Drum Access (Optional)



Acetal Conveyor Belt



Selm Conveyor Belt



St-Steel Conveyor Belt

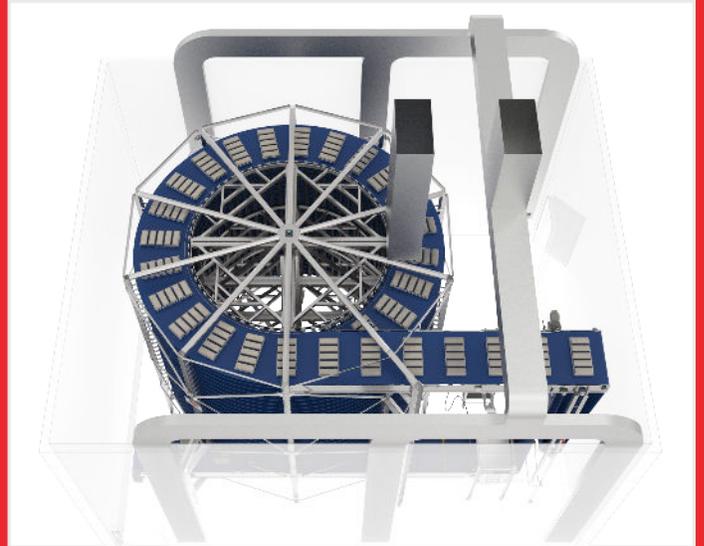


Motorized Arch Conveyor Belt Return System for 90° to 180° Configurations

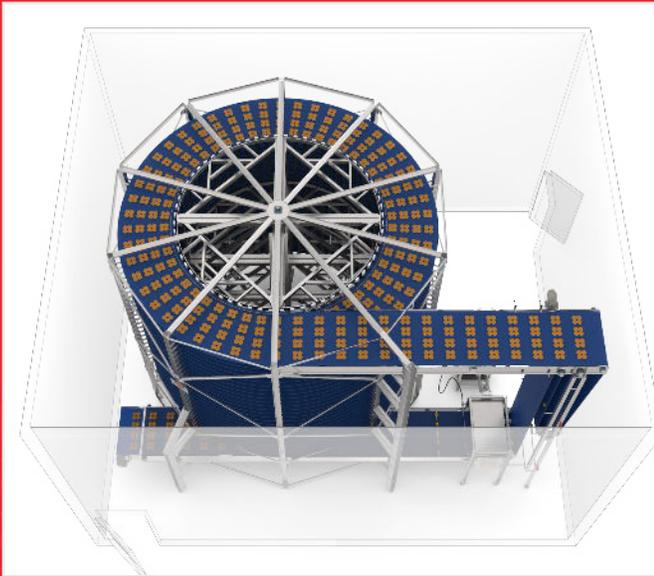
PRODUCT APPLICATIONS



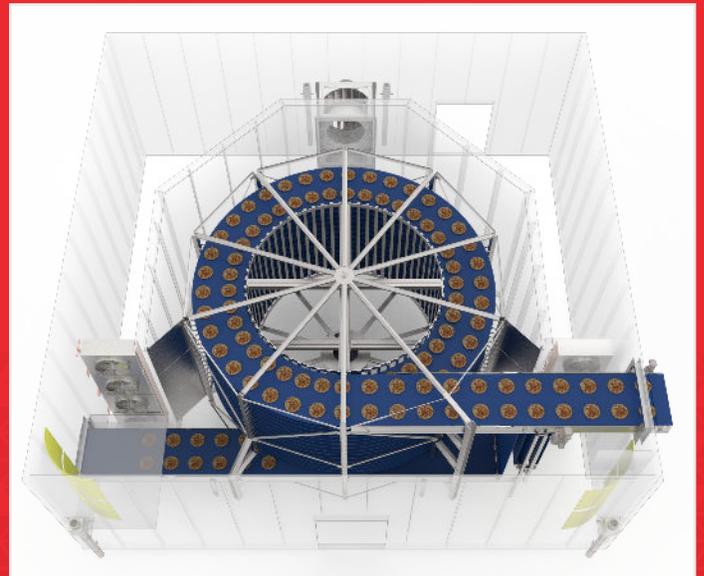
Intermediate Proofing



Proofing



Cooling



Freezing



AMF IS A MARKEL FOOD GROUP COMPANY

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

02.2024