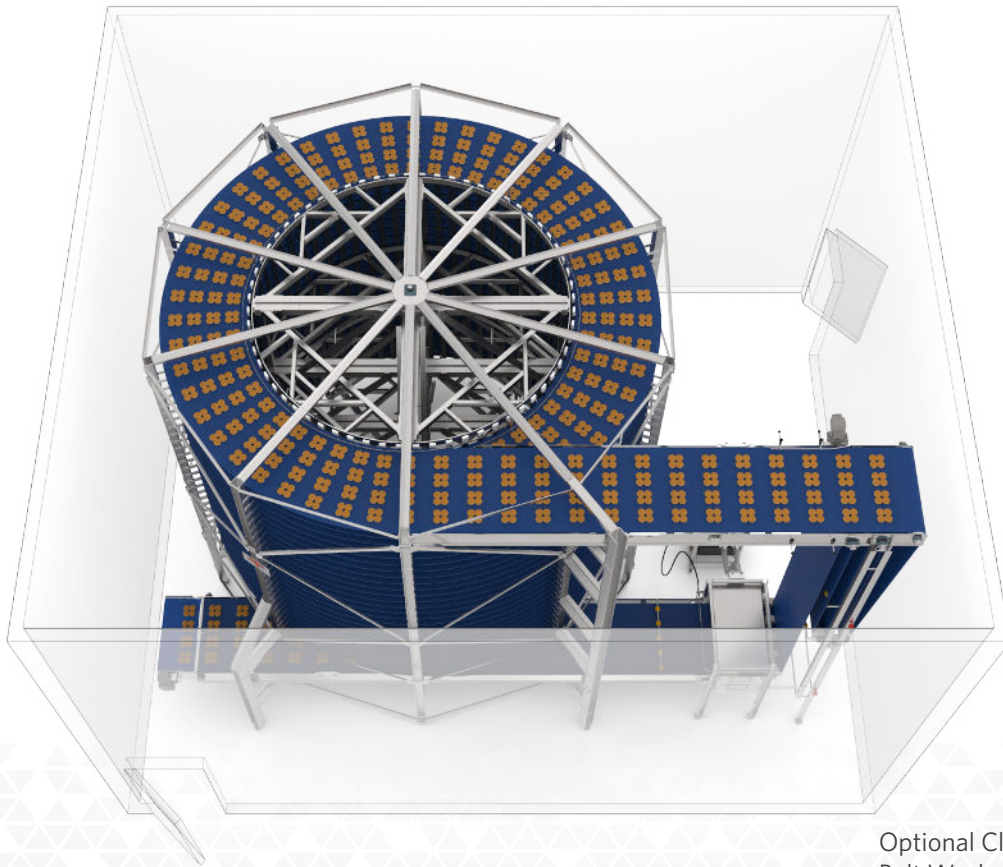
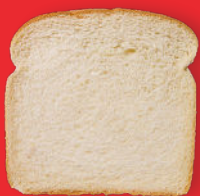


Vesta Spiral Cooler

Custom-configured with the most sanitary, modular design elements to improve cooling conditions in a continuous flow.



Optional Clean-in-Place
Belt Washer Shown



DESIGN INNOVATIONS

The Vesta Spiral Cooler 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

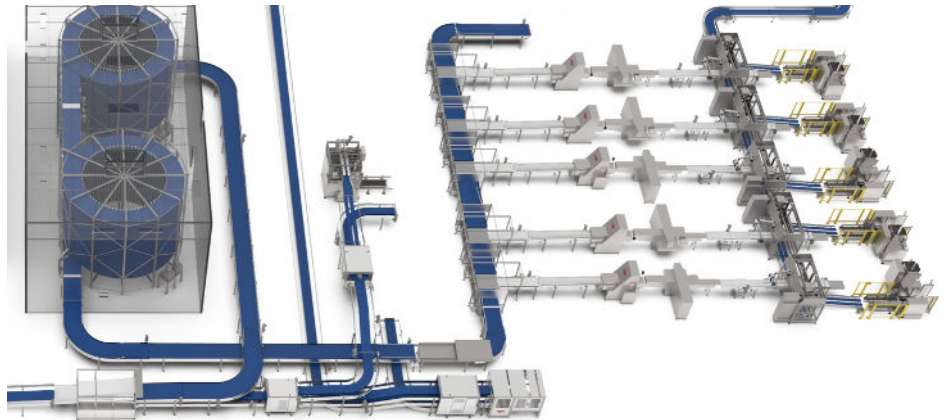
For better, faster decision making, AMF's proprietary integrates the AMFConnect™ solution delivering real-time production line data and equipment status information.

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.



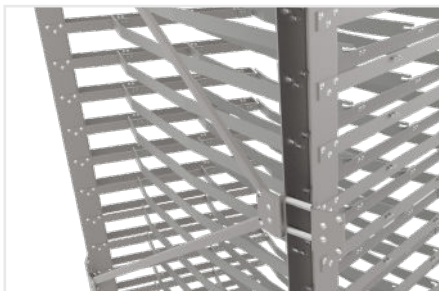
Designed with Sanitation in Mind

SANITARY DESIGN IN MIND

AMF Spirals incorporate the most sanitary design elements meeting the highest food processing cleaning standards. Open channel design offers better cleanability, more sanitary design. Highly sanitary patented monopiece cage bar design offers efficient installation and improved access for cleaning and maintenance. Bend plate columns and structure are designed for no niches on crossmembers and tracks.



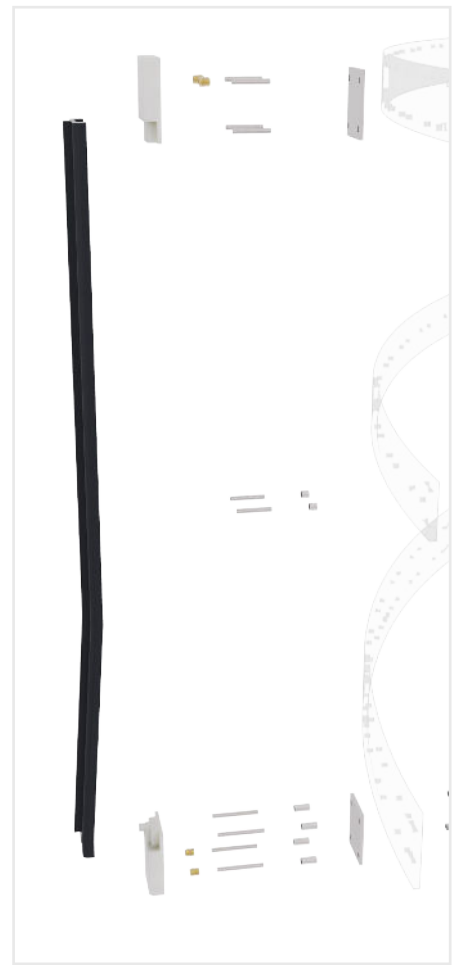
Open Channels



Bend Plates



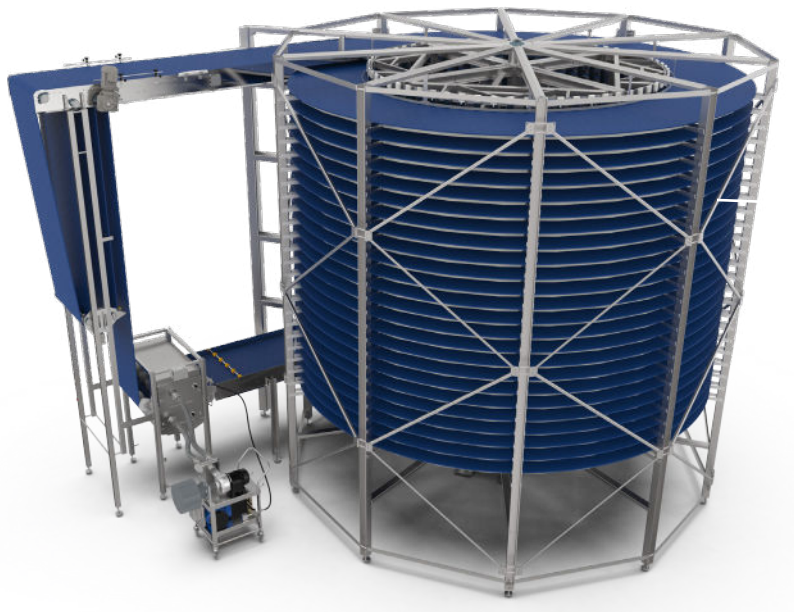
Easy to Clean, Adjustable Columns



Monopiece Cagebar

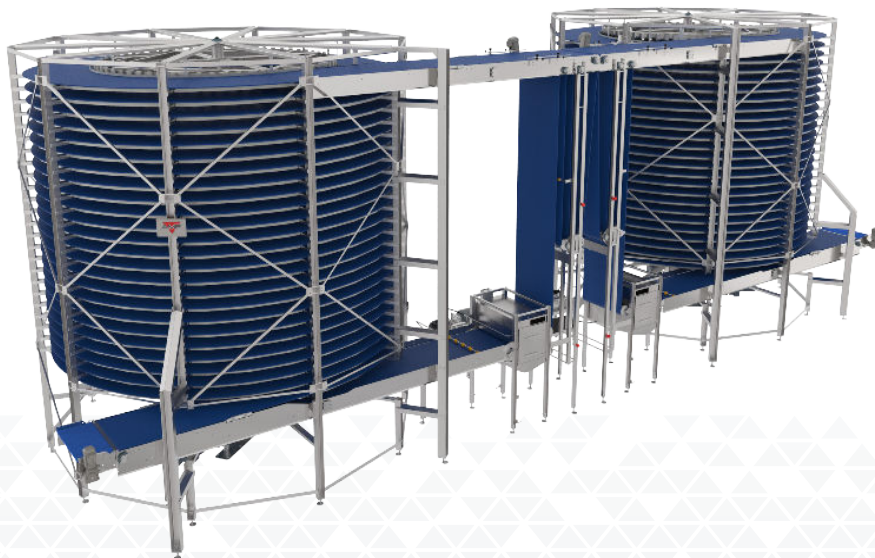
AMBIENT COOLING

AMF's Vesta Spiral Cooler design allows ambient air to circulate around baked products and to gradually decrease the internal temperature maintaining optimal flavor and texture in a continuous delivery. Ambient humidity and temperature data acquisition with adjustable traveling time parameters create a desirable cooling effect throughout the traveling period.



Single Configuration

▼ Shown with smallest footprint Belt Washer and Dryer.

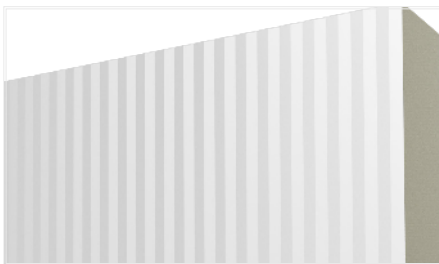


Dual Configuration

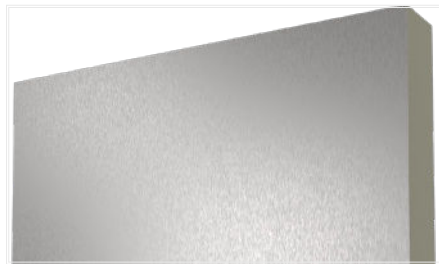
▼ Shown with smallest footprint Belt Washer and Dryer.

ENCLOSED COOLING

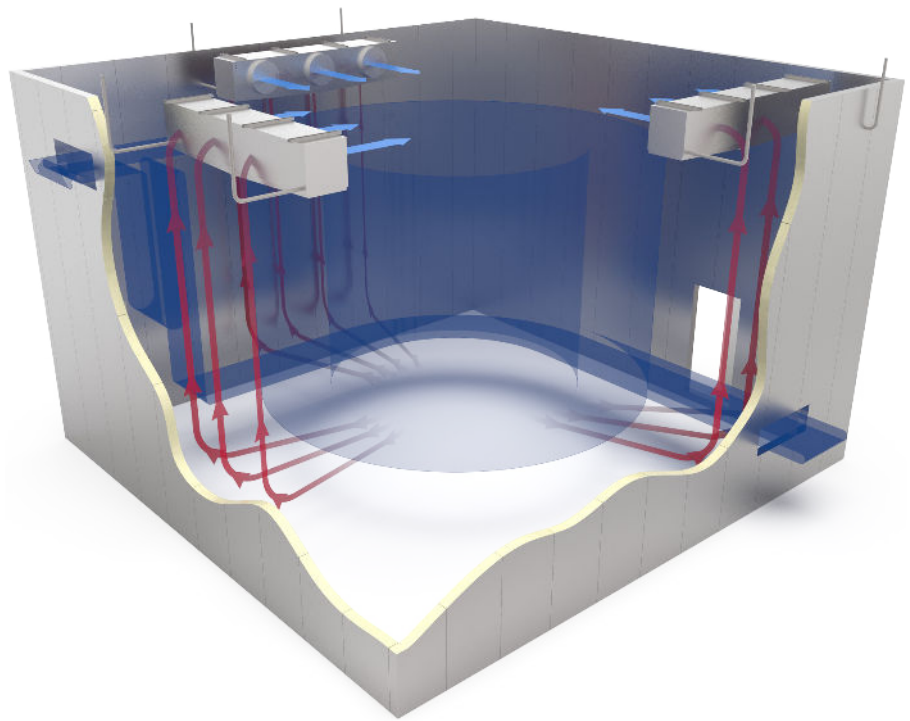
AMF Vesta Spiral Cooler enclosure built in collaboration with OEM, improves air flow circulation and conditioning humidity unit enables identical cooling. Humidity and temperature controls create a desirable environment for bakery goods to gradually cool down and reach appropriate temperature keeping flavor and texture.



Standard White Panels



Optional Stainless Steel Panels



Enclosed Air Conditioning

- ▼ Controlled temperature for consistent environmental product cooling conditions.

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.

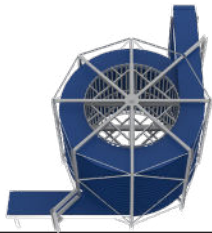
Belt Washer and Dryer System

- ▼ 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 cleaning for optimal belt cleaning



Sanitary by Design
Simplicity in Operation

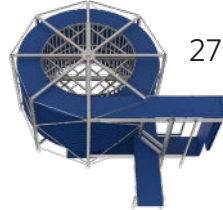
OTHER ADVANTAGES



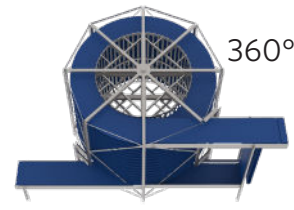
90°



180°

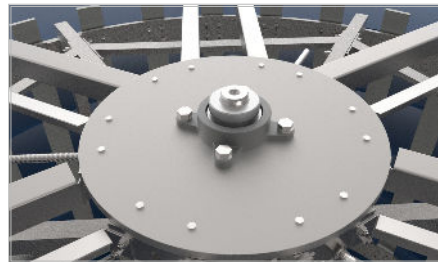


270°



360°

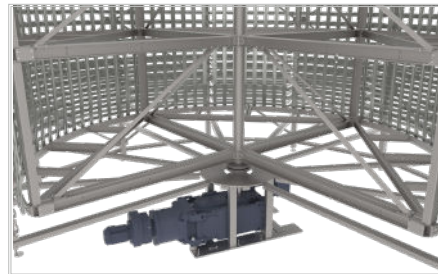
- Custom-configured with quality materials and components to ensure high performance, longevity and minimal maintenance.
- Non-lubricated, easily replaceable upper bearing. Direct shaft motor mount and heavy-duty chain drive for improved reliability.
- Modular structure, infeed and discharge conveyors allow fast installation.
- Squirrel cage drum allows superior airflow with improved aerodynamic design.
- Optional internal drum access platform eases maintenance.
- Optional Remote VPN access allowing 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.



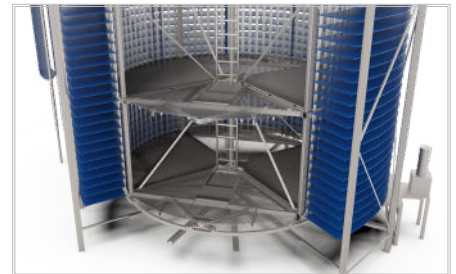
Easily Replaced Upper Bearing



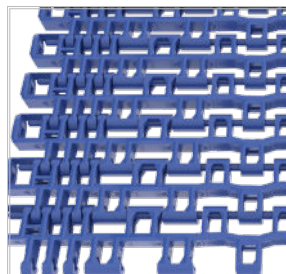
Monopiece Sanitary Cage Bar



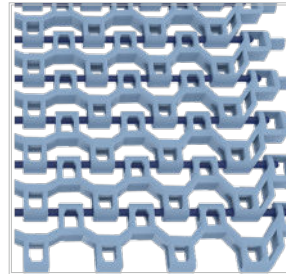
Open Drum for Easy Sanitation



Internal Drum Access (Optional)



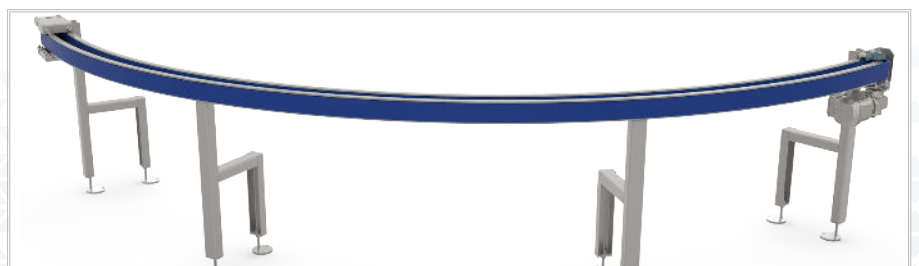
Acetal Conveyor Belt



Selm Conveyor Belt



St-Steel Conveyor Belt



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

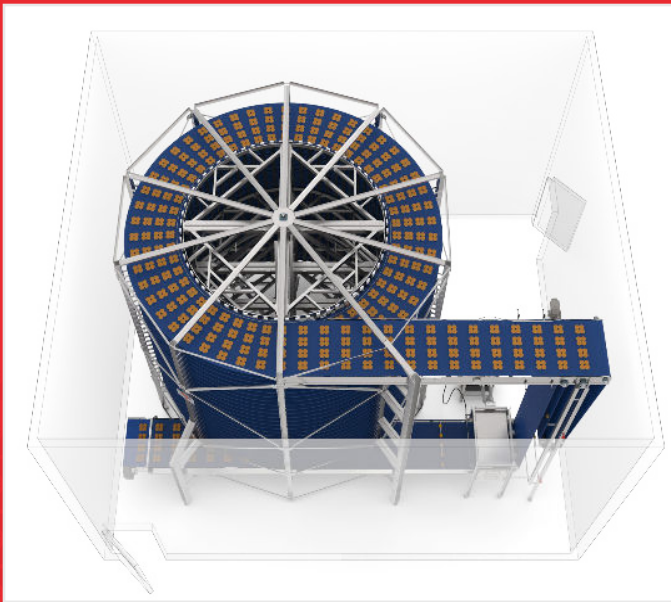
PRODUCT APPLICATIONS



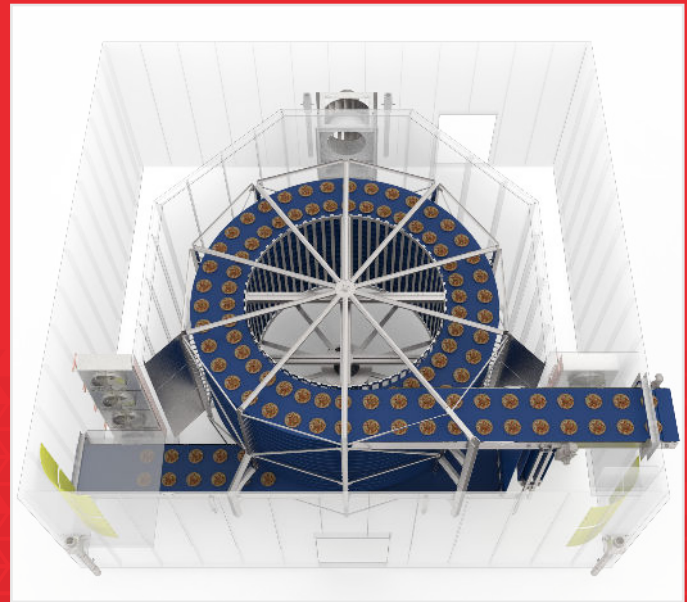
Intermediate Proofing



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