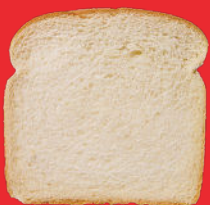
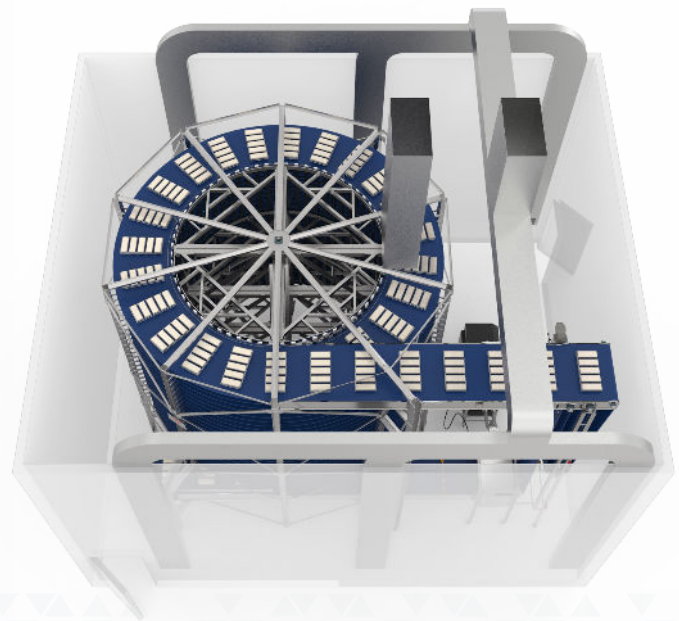
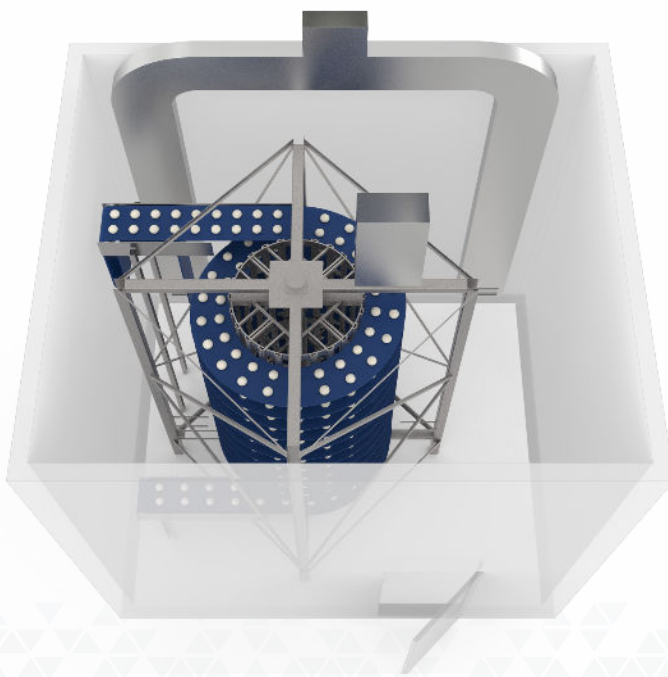


Vesta Spiral Proofer

Custom-configured, sanitary design with adjustable humidity and proofing time to improve proofing conditions in a continuous flow preserving final product quality.



DESIGN INNOVATIONS

The Vesta Spiral Proofer incorporates the most sanitary design elements including patented monopiece cage bars 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

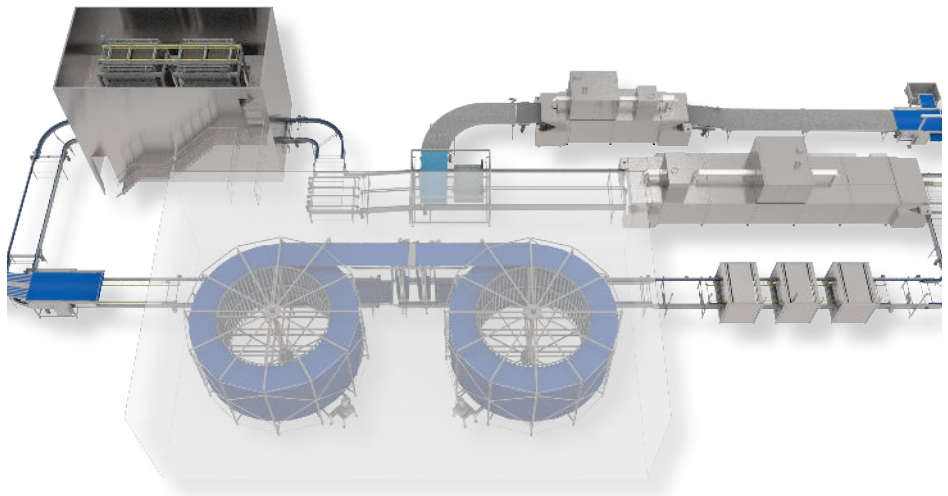
For better, faster decision-making, AMF's proprietary integrates the AMFConnect™ solution delivering real-time production line data and equipment status information.

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.



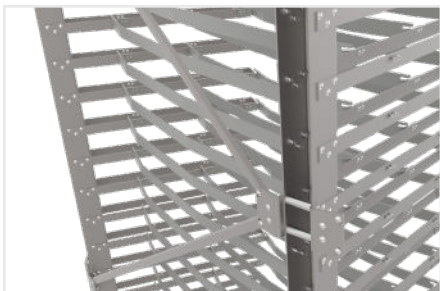
Maintain Optimal Product Flavor

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.



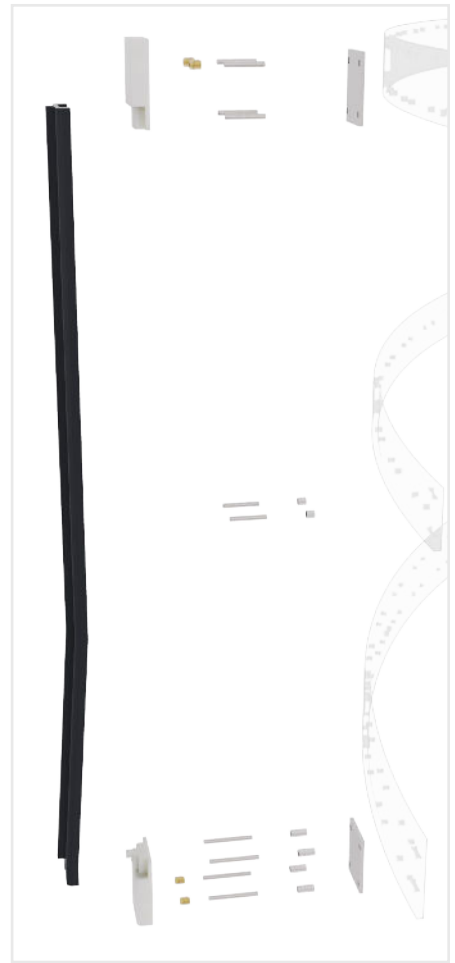
Open Channels



Bend Plates



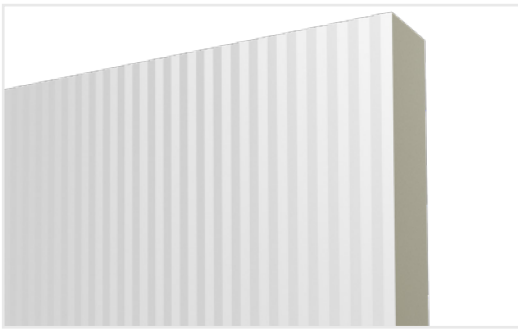
Easy to Clean, Adjustable Columns



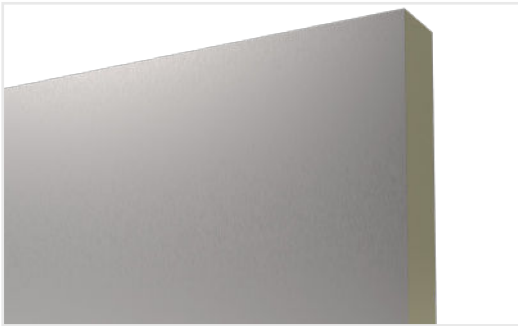
Monopiece Cagebar

CONTROLLED PROOFING

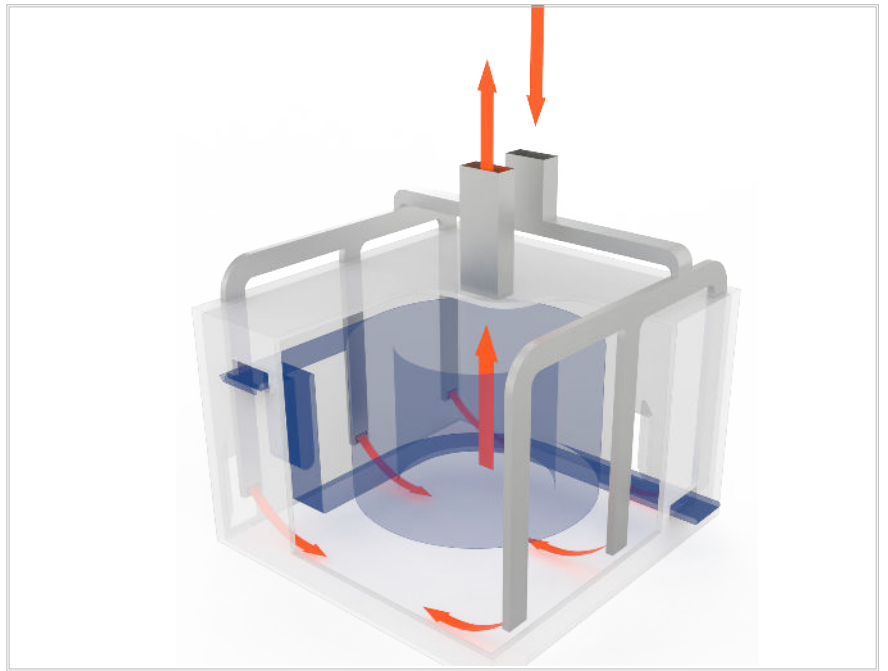
The Vesta Spiral Proofer by AMF achieves the perfect proofing conditions with consistently controlled moisture level, temperature and air flow around each product in a continuous delivery. The easy to assemble enclosure improves air flow circulation while the conditioning humidity unit enables identical proofing conditions in a continuous flow to optimize the fermentation process. Adjustable humidity and proofing time parameters create a desirable environment for maintaining flavor and texture while traveling through the resting period.



Standard White Panels



Optional Stainless Steel Panels



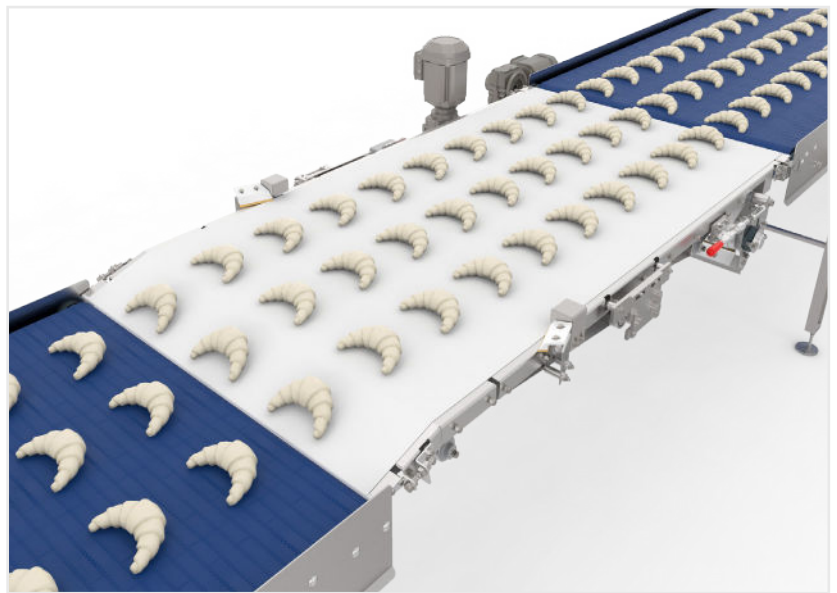
Humidity Control Unit

BELT PROOFING

AMF's Vesta Spiral Proofer design consistently controls the moisture level ensuring a stable dough core temperature and maintaining product quality while traveling through the resting period.

Peel-off Bridge Conveyor

- ▼ The peel-off synthetic belt conveyor gently transfers proofed products between the spiral and conveyor and a scraper removes remaining dough preventing contact with incoming fresh dough.



Gentle Peel-off Bridge Conveyor

Pan Guides

- ▼ The pan guides enable proper pan position. The conveyor belting is designed with inserts to adhere all bakery pan models and to ensure a stable pan positioning for appropriate traveling and discharge.



Pan Guides and Belt Inserts

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.

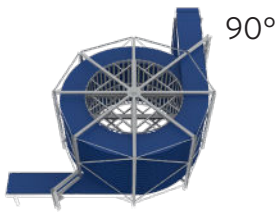
Belt Washer and Dryer System

- ▼ 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

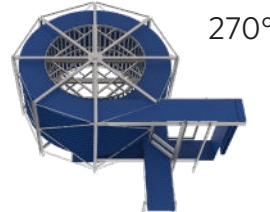
OTHER ADVANTAGES



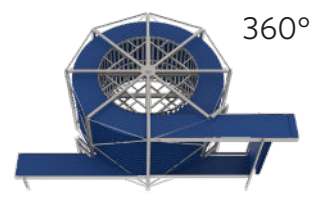
90°



180°

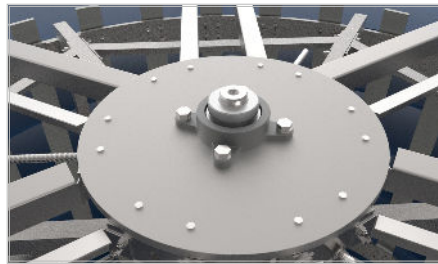


270°



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.

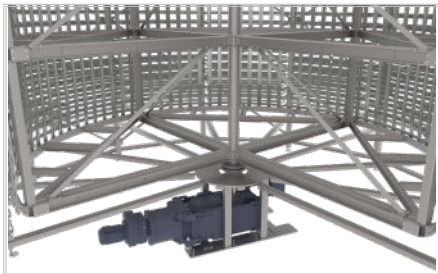


Easily Replaceable Upper Bearing

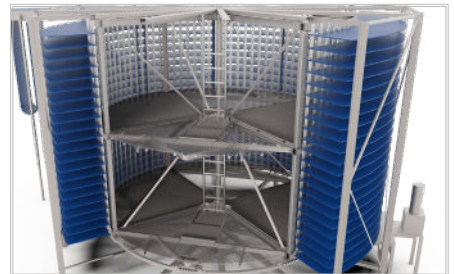


Monopiece Sanitary Cage Bar

- Modular structure, infeed and discharge conveyors allow for fast installation.
- Squirrel cage drum allows superior airflow with improved aerodynamic design.
- Exclusive motorized arch conveyor belt return system reduces belt tension and provides stable operation.



Open Drum for Easy Sanitation



Internal Drum Access (Optional)

- Optional internal drum access platform eases maintenance.
- Optional temperature and humidity conditioning unit achieves the perfect proofing condition.
- Optional Remote VPN access allowing machine troubleshooting and data monitoring.



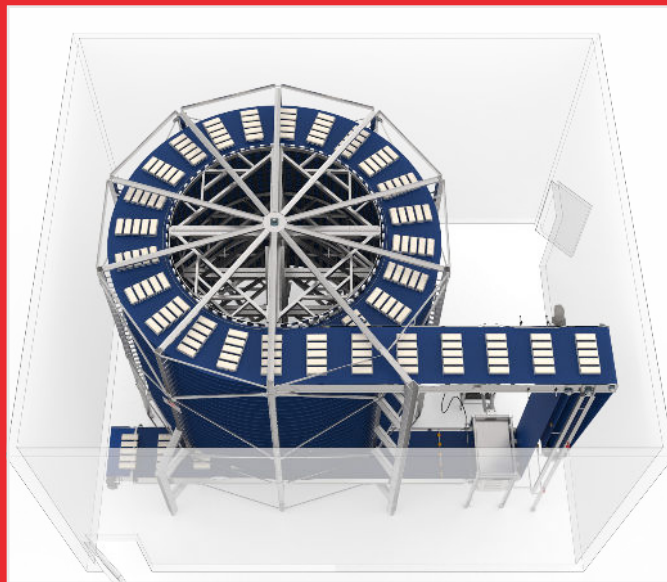
Motorized Arch Conveyor Belt Return System for 90° to 180° Configurations

- Easy to assemble enclosure design improves air flow circulation. A conditioning humidity unit ensures identical proofing conditions.

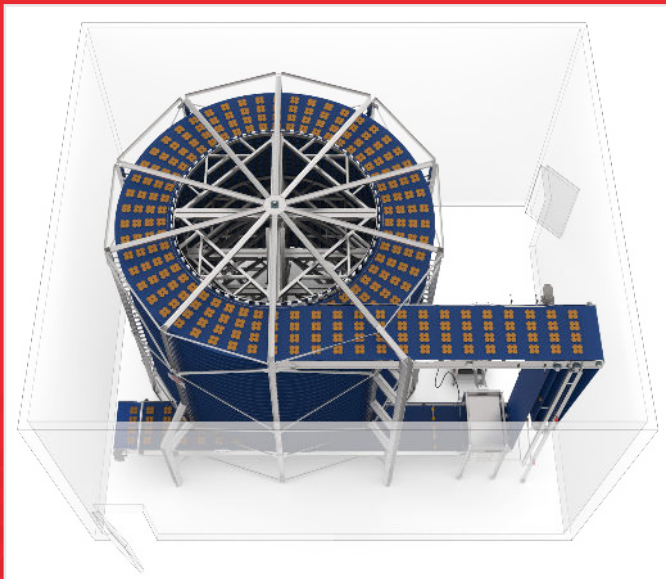
PRODUCT APPLICATIONS



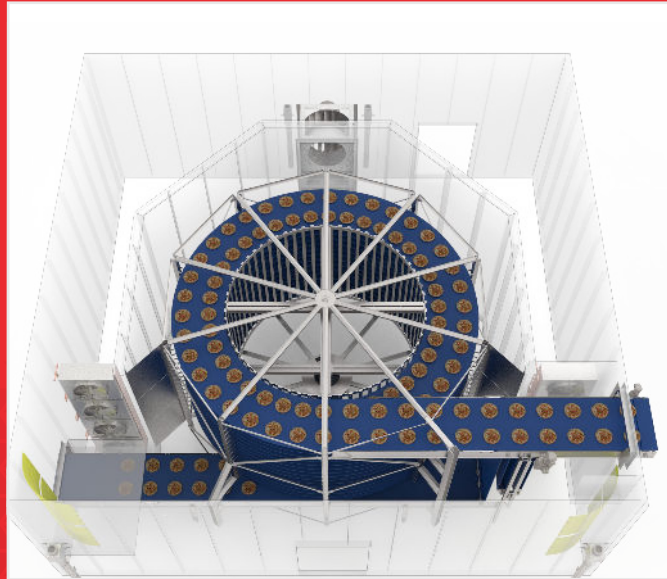
Intermediate Proofing



Proofing



Cooling



Freezing



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

02.2024