



# TORTILLA PRODUCTION SOLUTIONS



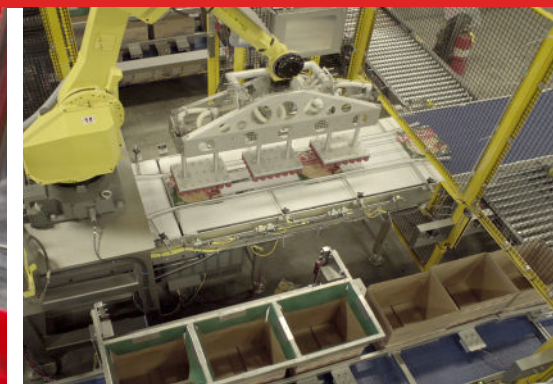
**WHERE INNOVATION  
MEETS TRADITION FOR  
IMPROVED EFFICIENCY  
AND PROFITABILITY**



A Markel Food Group Company

# AUTOMATED TORTILLA PRODUCTION SOLUTIONS

# WHERE INNOVATION MEETS TRADITION



FUSION

## PRECISE DOUGH PROCESSING

**AMF Fusion** horizontal batch mixers with fully integrated dough handling systems deliver consistently high performance for flour and corn tortilla doughs from 600 lb (272 kg) to 3,200 lb (1,452 kg) batches. Ensuring all ingredients are mixed thoroughly for a more consistent, uniformly developed tortilla dough, AMF's Mixer Guardian technology ensures **maximum dough temperature control** using a mix by energy concept.



DEN BOER

## HIGH PERFORMANCE BAKING

AMF Den Boer's modular Multibake® HT Tunnel Ovens offer a high-temperature, direct gas-fired baking solution that reaches maximum of 500°C or 932°F ideal for tortilla products. Engineered with a large opening angle of the burner, the Multibake® HT evenly distributes infrared radiation throughout the baking zone. **AMF Den Boer** Tunnel Ovens improve energy efficiency delivering **maximum process control** and **lower operating costs** compared to conventional ovens.



FLEX

## ACCURATE DIVIDING & ROUNDING

Having set the standard for soft bread and bun production, **AMF Flex** leverages the proven extrusion dividing and rounding technology for improved accuracy in flour tortilla production. The fully integrated Tortilla Divider, Belt Rounder, and Intermediate Proofer system deliver reduced maintenance, increased machine life, and **unmatched scaling accuracy**.



CONVAY

## SANITARY CONVEYING

**AMF Convay** delivers seamlessly integrated conveying and product handling solutions for moving raw dough, tortillas, baskets, cases and more from mixer to marketplace. Handling your bakery's most valuable assets, AMF's conveying and handling systems are designed for simple sanitation and engineered for **maximum sanitation access**.



TROMP

## FLEXIBLE DOUGH SHEETING

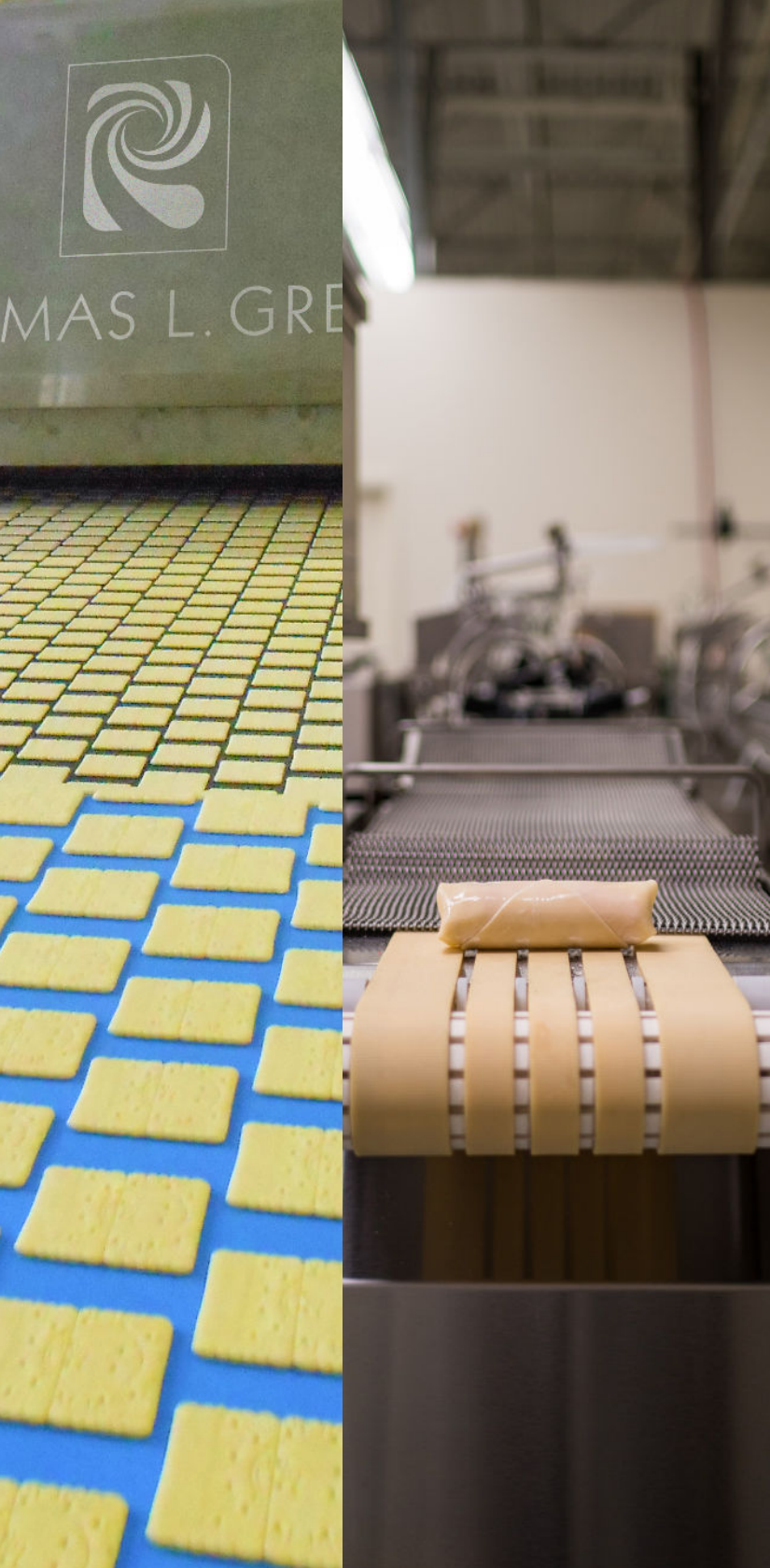
Designed for mid-size to large industrial bakeries, the **AMF Tromp** Extruded (EX) Sheetting Lines offer 55% water absorption by means of a 3-roll dough extruder to produce a finer dough structure for green or straight doughs. With capacities ranging from 6614 lbs (3,000 kilo/hour) to 13,228 lbs (6,000 kilo/hour), AMF Tromp sheeting solutions offer **consistent, reliable production** for all of your tortilla products.



WORKHORSE

## EFFICIENT POST-PACKAGING

As you look to scale your tortilla production, **AMF Workhorse** engineers gentle product loading solutions delivering the efficiency and accuracy needed to effectively **reduce labor costs** and **increase productivity** downstream. AMF Workhorse offers complete basket handling, palletizing and fully integrated downstream conveying solutions to **improve process flow** and **maximize operator safety**.



# MFG

MARKEL FOOD GROUP

## COLLABORATIVE LEADERS IN TECHNOLOGY

As a proud partner of the Markel Food Group family, AMF Bakery Systems, together with Reading Bakery Systems and Solbern, delivers high-quality automation solutions to tortilla producers around the world. Though our companies operate independently, our partnership allows us to share technologies and resources in a way that ensures we deliver the most optimal food processing solutions to our customers worldwide.



SCAN THE QR CODE BELOW TO LEARN MORE ABOUT THE MARKEL FOOD GROUP.



*Empowering your  
bakery to rise.*

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

USA | CANADA | NETHERLANDS | UK  
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