



RISE TOGETHER

Complete bakery solutions & best-in-class unit equipment from mixer to marketplace

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EMPOWERING YOUR BAKERY **TO RISE**





As the partner of choice for bakers around the world, we bridge the mindset and passion of a master baker with innovative, precision engineering. We craft best-in-class unit equipment and complete system solutions that empower your bakery teams. From design and manufacturing to installation, start-up, and lifetime customer care, we rise together to improve your products and operations – from mixer to marketplace.

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PRODUCT SOLUTIONS

We serve industrial and retail bakeries around the world with best-in-class unit equipment and complete system solutions for a wide variety of baked goods.

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01 SOFT BREAD & BUNS

Produce consistent product quality in both entry-level and high-speed production environments. Setting the industry standard, AMF's flexible soft bread, bun, roll, and English muffin systems incorporate the proven accuracy of FLEX extrusion dividers with the highest sanitary designs, ensuring maximum product quality with simple operation.

Complete system solutions for:

- Soft Bread (up to 14,400 pieces/hour)
- Soft Buns & Rolls (up to 96,000 pieces/hour)
- English Muffins (up to 26,000 pieces/hour)

02 ARTISAN BREAD & ROLLS

Achieve artisan-quality baguettes, ciabatta, focaccia, and more with the industry's leading high-speed sheeting technology. Designed with flexibility in mind to produce a wide range of artisan bread and roll products, the AMF Tromp stress-free sheeting lines grow with your bakery, incorporating modular units for easy product changeover and maximum variety.

Complete system solutions for:

- Swirl/Tin Breads (up to 9,000 pieces/hour)
- Artisan Rolls (up to 60,000 pieces/hour)
- Baguettes (up to 8,400 pieces/hour)

03 PIZZA & FLATBREADS

Work alongside our dough process experts to produce expertly crafted sheeted or pressed pizzas, flatbreads, pita, and tortilla products. Delight your senses with targeted decoration and topping capabilities. Leverage reliable, flexible baking solutions to achieve premium product quality for thin-and-crispy or thick crust products.

Complete system solutions for:

- Sheeted Pizzas (up to 80,000 pieces/hour)
- Pressed Pan Pizzas (up to 30,000 pieces/hour)
- Flatbreads & Pita (up to 80,000 pieces/hour)

04 CAKES & PIES

Control every step of the baking process from air circulation to depositing and decorating with the gentleness needed for a variety of cakes, waffles, muffins, and scrap-less pies. We offer a variety of mixing, baking, and cooling solutions that help you consistently produce cakes with an indulgent, moist crumb, thick, spongy waffles, and flaky pie crusts.

Complete system solutions for:

- Cupcakes & Muffins (up to 100,000 pieces/hour)
- Loaf Cakes (up to 10,000 pieces/hour)
- Sweet & Savory Pies (up to 30,000 pieces/hour)

05 PASTRIES & CROISSANTS

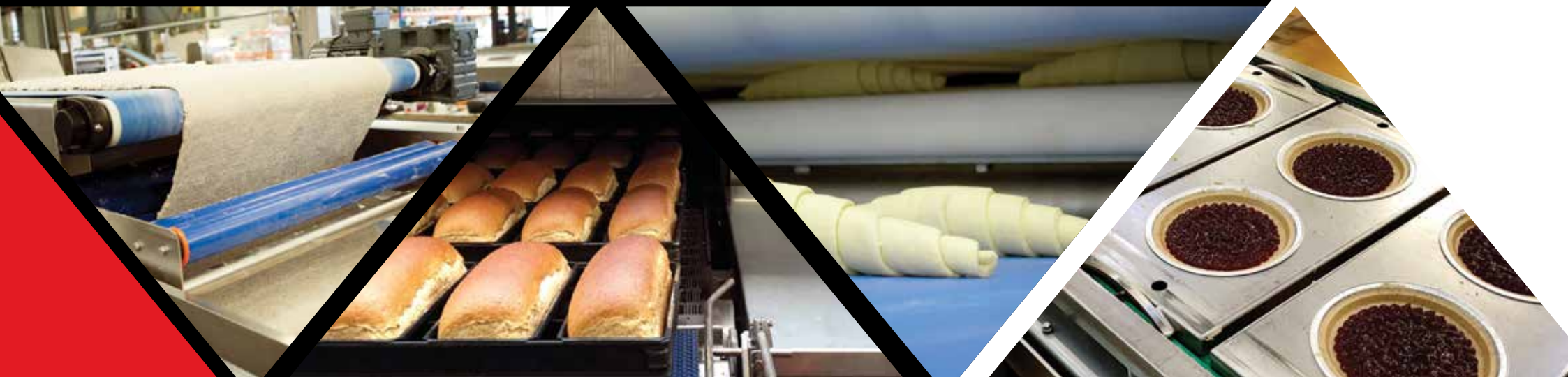
Increase production capacity, uniformity, and quality with the gentle handling that pastries and croissants require with our best-in-class laminating, baking, and cooling systems. With complete system solutions that help you control every aspect of the baking process, AMF's scalable technologies help you achieve more flaky, golden pastries and perfectly puffed croissants.

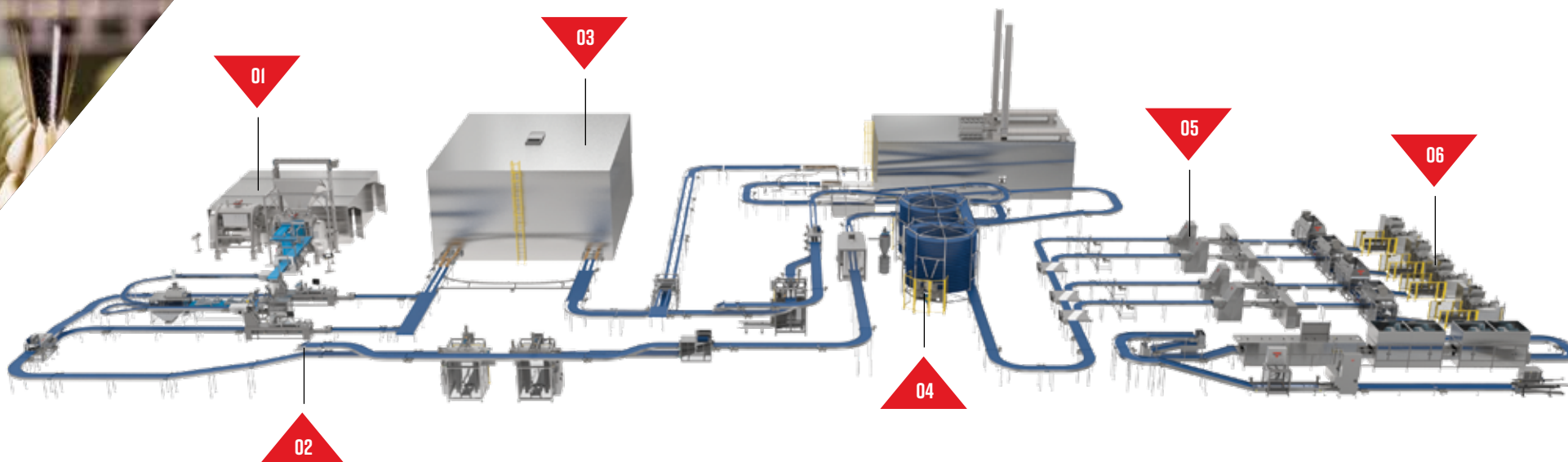
Complete system solutions for:

- Croissants (up to 30,000 pieces/hour)
- Danishes & Puff Pastries (up to 80,000 pieces/hour)

COMPLETE SYSTEM SOLUTIONS

As the first truly integrated global supplier of bakery equipment, we support bakeries around the world with complete system solutions that optimize operations, perfect products, and empower bakeries to rise.





01 MIXING

Achieve more consistent dough quality with AMF's simple, sanitary mixing solutions. Seamlessly integrated dough distribution systems increase efficiency and production capacity while maintaining optimal dough temperature control.

02 MAKEUP

Increase product quality and uniformity with industry-leading makeup solutions. Our dough process experts leverage our accurate dough dividing and moulding systems as well as industry-leading sheeting, laminating, depositing, and decorating technology to help grow your bakery with the most ideal processing solution.

03 PROOFING & BAKING

Maintain precise proofing and baking environments for a wide range of baked products. Custom-configured BakeTech Continuous Systems, compact Vesta Tray Ovens, modular Den Boer Tunnel Ovens, and unparalleled repair and modernization capabilities ensure we design the most optimal baking solution to achieve the perfect bake every time.

04 COOLING & CONVEYING

Improve line efficiencies and sanitation with flexible cooling, freezing, pan and product handling, and conveying systems for a variety of pan and product applications.

05 PACKAGING

Increase package quality and speed with the proven performance of our slicing, bagging, and bulk packing solutions. Designed for easy maintenance and outstanding reliability, our packaging solutions ensure consistent package quality and seamless product changeover.

06 POST-PACKAGING

Reduce operational costs while conserving resources with fully integrated post-packaging systems. Automated product loading, basket and tray stacking, washing and drying, dolly loading, and palletizing technologies ensure the safety of your employees while offering the most flexible configurations for any bakery layout.

MIXING SYSTEMS

Flexible enough to handle a variety of dough types and batch sizes, our line of horizontal and vertical mixers, automated fermentation solutions, and dough and trough handling equipment help bakers scale up operations with simple sanitation and proven durability.





01 MIXING

With over 60 years of experience in mixing innovation, our complete line of horizontal mixers offers maximum flexibility with unmatched durability for a variety of dough types. Constructed with patented DuraBowl™ technology, AMF's enclosed and sanitary Open Frame Mixer designs are available with either Triple Roller Bar or Sigma Arm Agitators to accommodate our complete portfolio of product solutions.

02 FERMENTATION

Automated Fermentation Rooms are custom-designed to provide superior quality control when conditioning dough to meet your specific production requirements. Manual fermentation is also available for entry level production through AMF's APEX solutions.

03 TROUGH HANDLING

Stainless steel dough troughs and trough hoists are integrated with AMF's complete dough systems to transfer dough throughout the fermentation process, delivering developed dough to the mixer for final processing.

04 DOUGH DISTRIBUTION

Seamless dough distribution systems provide efficient movement and handling of raw dough. Our sanitary dough handling equipment includes custom-configured raw dough conveyors, dough pumps, traveling dough chunkers, and dough feeders for a variety of dough types, ensuring simple, daily sanitation.

MAKEUP SYSTEMS

With best-in-class technology and equipment, our dough makeup systems offer some of the most sanitary designs in the industry to help your bakery improve product quality, optimize operations, and reduce waste.





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01 DIVIDING & ROUNDING

Industry leading extrusion, volumetric, and direct deposit dividers integrate with AMF's precision rounding systems to accurately portion dough with improved scaling and sanitation.

02 MOULDING

Setting the industry standard for high-speed sheeting, moulding, and panning, AMF's FLEX makeup systems improve product consistency and flexibility while improving line efficiencies.

03 SHEETING & LAMINATING

Ensuring stress-free dough handling, AMF Tromp Sheeting and Laminating Lines offer flexible, quick product changeover with sanitary, low maintenance design.

04 PIZZA PRESSING

Superior, symmetrical dough shaping allows you to easily scale your production while also achieving a consistent bake and reliable quality.

05 FLOURING

Improved sanitation and decreased waste via custom-built flour application and recycling systems.

06 DEPOSITING

Precise AMF Tromp depositing solutions available in multiple configurations to accurately handle a variety of sauces, toppings, batters, and fillings with flexible tooling and programming possibilities.

07 DECORATING

A variety of finishing solutions, including strewing systems, water cutters, yolk sprayers, and tiger paste add an appealing finish to your product.

08 INTERMEDIATE PROOFING

Industry-leading proofing technology is easily configurable and integrates seamlessly into bakery processes and footprints.

PROOFING & BAKING SYSTEMS

From custom-configured continuous proofing and baking solutions to modular baking unit equipment, we gives you precise control with automated solutions for every step of the proofing and baking process.

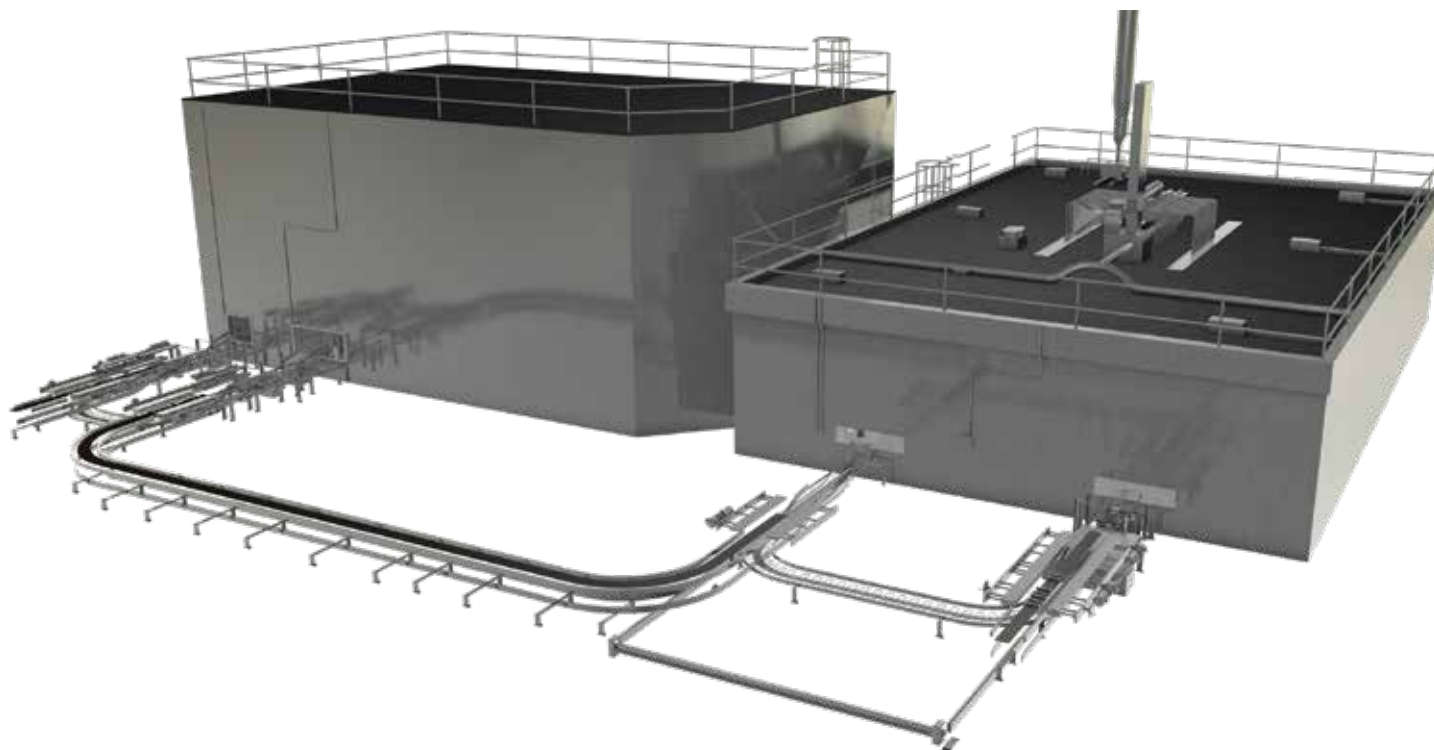




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01 **PROOFING**

BakeTech Continuous Proofers and Den Boer Step Proofers offer ideal proofing conditions with unmatched reliability and the most available configurations to fit virtually any layout.

02 **BAKING**

Control critical baking parameters over a wide range of products with the proven performance of BakeTech Continuous Ovens, modular Den Boer Tunnel Ovens, or compact Vesta Tray Ovens, ensuring the most optimal solution for all of your baking needs.

03 **THERMAL SERVICES**

Thermal profiling, improved energy efficiency, partnership maintenance plans, and dedicated repair and modernization teams optimize your bakery's process and line efficiency while extending the life of your existing baking systems.

COOLING & CONVEYING SYSTEMS

Employed with patented technology to facilitate easy access sanitation and simple maintenance, our custom-configured cooling and conveying systems offer a seamless solution for product proofing, cooling, handling, and freezing.





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01 COOLING

AMF's sanitary Vesta Spiral, BakeTech Racetrack, and Den Boer Step Cooling Systems are custom-configured to meet your bakery's exact specifications. Made with high quality components and materials, our cooling systems are designed for high operating efficiency with minimum power operating requirements and for easy sanitation to meet the highest food processing standards.

02 FREEZING

Vesta Spiral Freezers are custom-configured to optimize cold per square foot, minimizing footprint within your manufacturing environment. Tailored to efficiently and consistently meet the freezing requirements for a variety of applications where proper freezing is critical, including pies, muffins, pastries, pizza, and more.

03 PAN HANDLING

The most efficient, automated, and easily integrated systems in the industry for pan stacking, relidding, storage, cleaning, and depanning extend the life of your pans and reduce the number of parts that require cleaning.

04 CONVEYING

A-Series, S-Series, and D-Series conveying solutions accommodate a wide range of products and bakery layouts. Designed with sanitation in mind, AMF conveying systems are engineered to eliminate accumulation and provide easy access sanitation while improving downstream processes. When integrated into complete bakery systems, AMF's innovative sanitary designs help your bakery meet the most rigorous food industry standards while increasing efficiency and safety.

PACKAGING SYSTEMS

With flexibility and reliability built-in, our complete packaging systems are designed to grow with your bakery. From slicing and bagging to basket and case loading, our automated packaging systems and unit equipment deliver more efficient, gentle product handling.

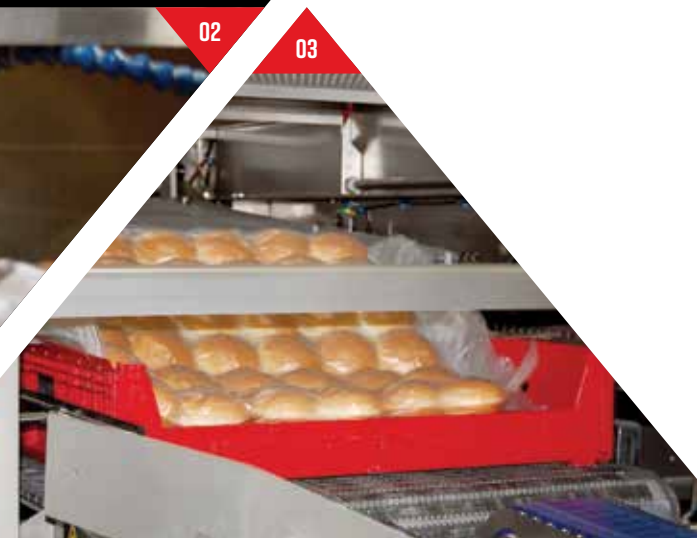


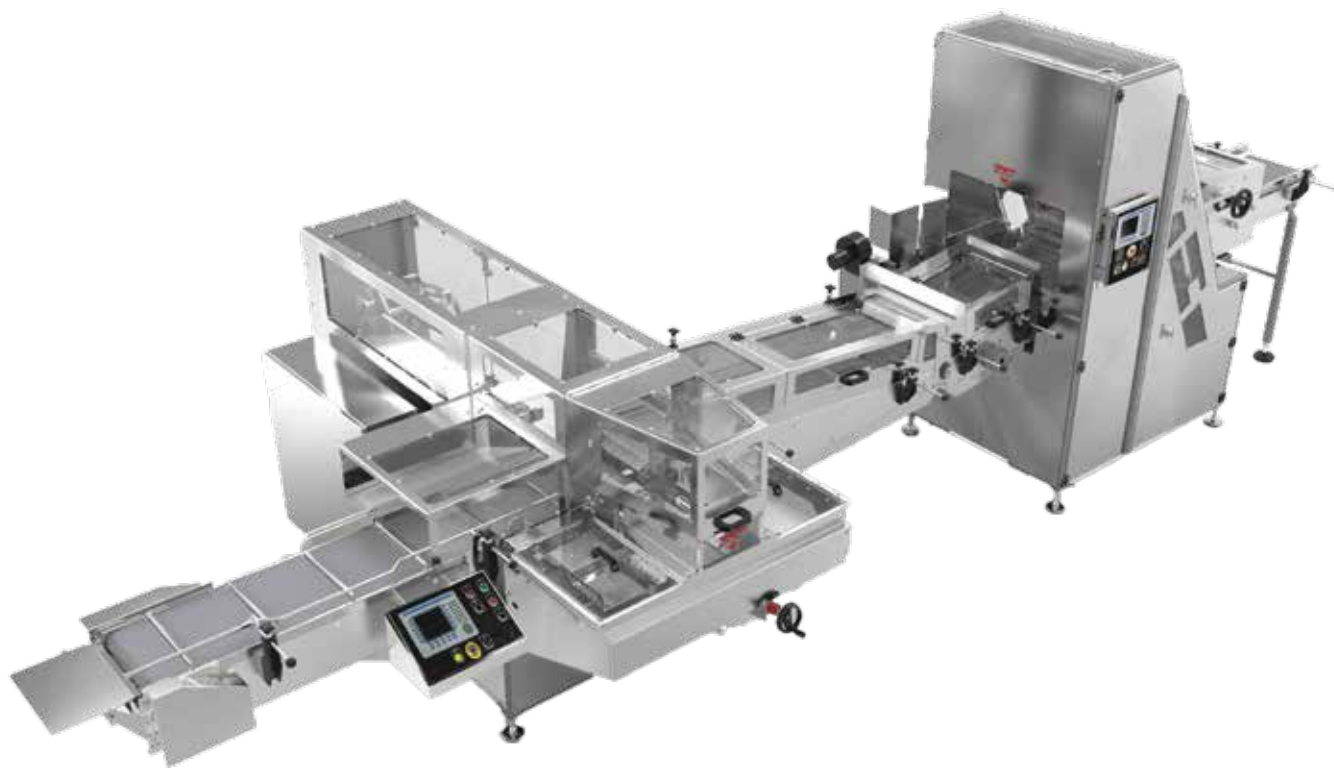
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01 SLICING

Our line of Saber Slicers is engineered with a heavy-duty lattice and blade guide system to improve slice quality and extend machine life. Using electronic synchronization, AMF Saber Slicers integrate seamlessly with complete bread packaging systems without high maintenance chain or shaft drives. Designed with minimal parts and a self-supporting pull-out mechanism for quick and efficient sanitation and maintenance.

02 BAGGING

AMF's Mark Baggers are the only automated bread bagging solution engineered with a patented pendulum scoop drive so your bakery can operate at a higher speed without the maintenance and product damage caused by high-friction slide actuators. The bag over bread scoop system technology protects bags from crusty loaves and minimizes damaged packages so you can be sure you are delivering the highest quality product to market.

03 BULK PACKAGING

AMF provides the highest speed packaging solutions available for bun and roll products. AMF's solutions offer maximum flexibility and outstanding reliability for a variety of bun and roll packaging configurations with seamless product changeover.

POST-PACKAGING SYSTEMS

We help you manage every step of the baking process, from mixer to marketplace and beyond. Our reliable, high-speed post-packaging solutions help you improve your bakery's safety and efficiency at every step, from product loading to basket washing and drying.





01 PRODUCT LOADING

AMF's fully automated basket loading systems incorporate a variety of robotic loading technologies, including AMF's Articulating Arm Basket & Case Loader and VersaLoader to deliver tightly grouped product packages into baskets, trays, or corrugate cases.

02 BASKET STACKING

Our fully automated stacking technology seamlessly integrates with AMF's complete basket handling solutions and works with all basket types to reduce labor costs and improve plant safety. Fewer parts and higher quality materials and components give your bakery high performance, minimum maintenance, and longevity.

03 DOLLY LOADING

Dolly Loaders and Unloaders serve multiple lines with servo-driven movements to accurately and gently transfer basket stacks to dollies. Available in single and double stack configurations, for smooth stack transfer.

04 PALLETIZING

AMF's Palletizer automates the transfer of basket stacks to each individual pallet, delivering fully loaded pallet stacks to your bakery's downstream equipment and loading zones. Designed for heavy-duty applications, the Palletizer ensures smooth basket transfer of up to 35 pallets per hour.

05 WASHING & DRYING

AMF's basket washing and drying systems can be configured to meet your specifications and bakery layout needs. Designed to accommodate a variety of basket sizes at production rates up to 80 baskets per minute.



AMF is a Markel Food Group Company
www.amfbakery.com

