



ARTISAN BREAD PRODUCTION SYSTEMS



**EXPAND YOUR PORTFOLIO
WITH FLEXIBLE, LOW
STRESS SHEETING
FOR A WIDE RANGE OF
ARTISAN-STYLE BREADS**



BAKERY SYSTEMS

A Markel Food Group Company



MULTIFUNCTIONAL BREAD SYSTEMS FOR AUTHENTIC, ARTISAN-STYLE BREADS

MADE POSSIBLE BY A UNIFIED FAMILY OF BRANDS

Backed by focused leadership, each with a dedicated team of engineers, AMF's family of brands collaborate to deliver seamlessly integrated automation solutions that help bakers produce a vast range of artisan-style baked products from mixer to marketplace.

- ▼
FUSION
- ▼
DEN BOER
- ▼
CONVAY
- ▼
TROMP
- ▼
BAKETECH
- ▼
PACKTECH
- ▼
FLEX
- ▼
VESTA
- ▼
WORKHORSE

ABOUT ARTISAN-STYLE BREAD

Growing category - bread popularity grows worldwide.

From baguettes to petit pain, from robust artisan boules to dinner rolls. The possibilities are endless!

We create 95% of the world's bread types on AMF systems.

Craftmanship, tradition and artisan work achieved at industrial production speeds.

Artisan bread automation trends:

- High hydration doughs
- Clean label & sourdough
- Vegan & vegetable inclusions
- Gluten-free
- Custom & premium products

With global reach & local presence, we support AMF customers worldwide.



Making the hard work easier, low stress bread production!

EXPLORE NEW ARTISAN PRODUCTS

FLEXIBLE & VERSATILE PRODUCTION SYSTEMS

Variety is endless on AMF's complete systems and localized products can be easily created from a continuous dough sheet. AMF Tromp, an AMF Bakery Systems brand, designs sanitary and flexible sheeting lines that deliver cut, rounded and/or moulded products to be positioned on trays, pans, peelboards or directly on the stone floor of AMF's production ovens.

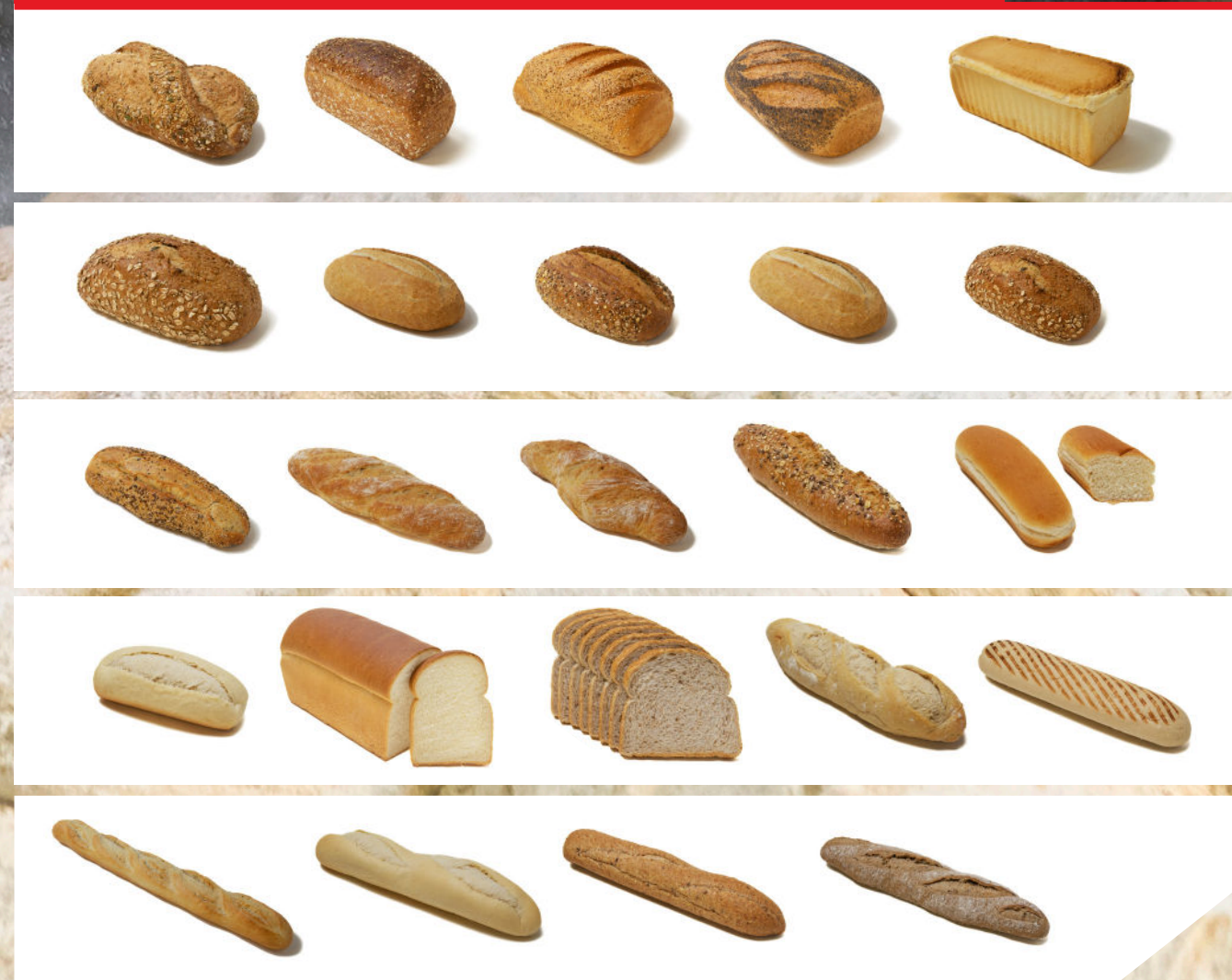
Cut breads



Rounded breads



Moulded / Rolled breads (Tin/Loaf breads)



VEGAN



BIO



GLUTEN FREE



VEGAN



BIO



GLUTEN FREE

ABOUT SHEETED BREADLINES

Sheeting dough ensures the gentle and low stress reduction of dough chunks into a continuous sheet. From these dough sheets, an endless range of authentic, artisan-style products can be produced.

AMF Tromp sheeting lines are able to run high hydration doughs as well as natural & clean label products, with the flexibility for simple and efficient product changeover.

HIGH HYDRATION DOUGHS

More water is used in traditional doughs and Artisan style breads these days. This requires gentle and stress free handling of the dough sheet. Like the artisan baker would do with his hands massaging the dough to its final shape.

Tromp lines gently reduce the sheet and keep dough properties and processes intact. Resulting is beautiful products in every production run, like if the artisan baker made them by hand.

NATURAL PRODUCTS

Trends show consumers desire healthier and clean label bread using traditional grains and as little additives as possible. Those leading a healthy lifestyle and diet are asking for bread products that are nutritious and covered with seeds, pits and bran.

For sheeted bread production this means long processing times and longer fermentation, one reason why sourdough is increasing in popularity. An additional benefit is the increased shelf life of sourdough or clean label products are limited or have no additives.

Of course other recipes and yeast based doughs run fluently on these Tromp sheeted breadlines.

FLEXIBILITY OF SHEETING LINES

To be able to produce a large variety of products in one day, or on one line, a sheeting line is worth the investment.

BENEFITS OF SHEETING:

- ▶▶ wide variety of products on a single line
- ▶▶ many shapes are possible
- ▶▶ different sizes and weights are possible
- ▶▶ recipe controlled production
- ▶▶ long proof or no proofing is possible
- ▶▶ sheeting of high or less hydrated doughs

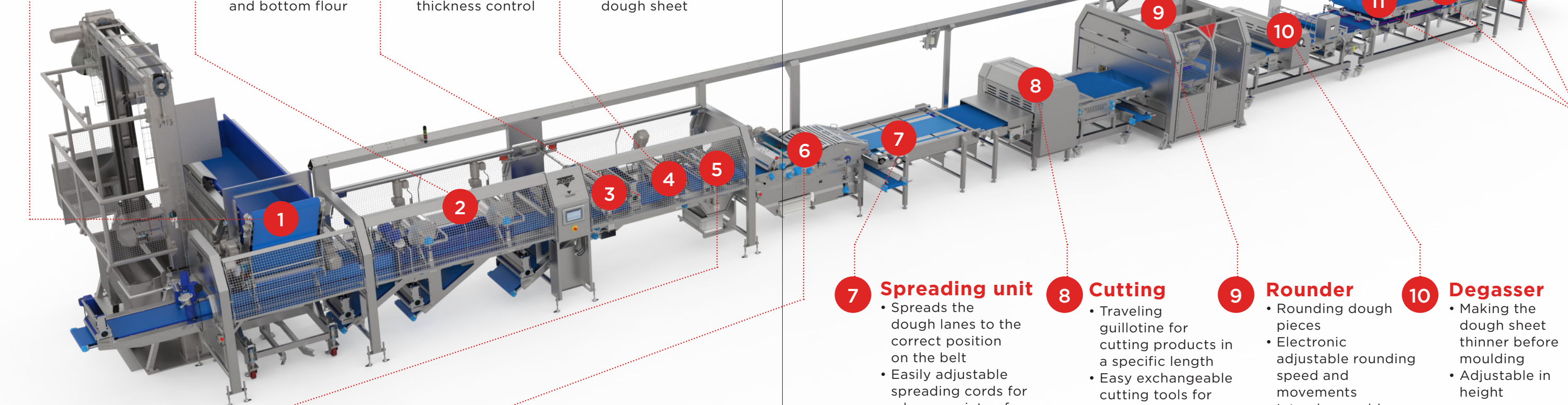
Europe's leading sheeting technology designed and engineering by AMF Tromp is seamlessly integrated into AMF's complete system solutions for high-speed, artisan bread production. These complete systems ensure maximum productivity, throughput, flawless re-work integration, less waste and simple operation. All AMF equipment is backed by the dedicated service and support of one global customer care team to extend the life of your equipment investment.



The most complete, multi-functional and sustainable sheeted breadline, the SFA Sheeting Line by AMF Tromp offers low-stress sheeting and high-speed, gentle production of consistently moulded products to maintain artisan-style characteristics.

- 1 Chunker**
 - Controls quantity above the chunker blades
 - Discharge not above the blades
- 2 Pre-sheeting**
 - No oil
 - Gently creates a continuous sheet out of dough chunks
 - Control over top and bottom flour
- 3 Multi roller**
 - Large drum with 10 rollers for gentle reduction of the dough
 - No falling heights
 - Automatic thickness control
- 4 Cross roller**
 - Large roller for gentle reduction of the dough
 - Controls the width of the dough sheet

95% OF THE WORLD'S BREAD TYPES CAN BE PRODUCED ON AMF SYSTEMS



- 5 Two roll gauging station**
 - For the final reduction of the dough sheet
 - Large roller ø 200mm for gentle reduction of the dough
- 6 Flour removal with length cutting**
 - Double flour brush for the removal of the excess flour from the top and bottom of the dough sheet
 - Center control automatically controls the center of the dough sheet to ensure minimal trim
 - Interchangeable cutting/seal knives for cutting the sheet into lanes

- 7 Spreading unit**
 - Spreads the dough lanes to the correct position on the belt
 - Easily adjustable spreading cords for a large variety of products on the line
- 8 Cutting**
 - Traveling guillotine for cutting products in a specific length
 - Easy exchangeable cutting tools for creating numerous shapes in products
- 9 Rounder**
 - Rounding dough pieces
 - Electronic adjustable rounding speed and movements
 - Interchangeable tools for various dough piece sizes
- 10 Degasser**
 - Making the dough sheet thinner before moulding
 - Adjustable in height
- 11 Moulder**
 - Produces moulded products like baguettes and loaves
 - Adjustable moulding board by speed and height for optimal process control
 - Adjustable guides for various sizes
- 12 Strewing unit**
 - For strewing seeds onto the products
 - Interchangeable hopper for various seeds
 - Apply seeds to the bottom of products
- 13 Panning unit**
 - Places the products onto baking trays, peel boards, baskets or in tins

A CLOSER LOOK AT THE SHEETING PROCESS

1 Chunker

2 Pre sheeter

3 Multi roller

4 Cross roller

5 Two roll gauging station

6 Flour removal

7 Centering unit

8 Lane cutting

9 Spreading

10 Guillotine cutting

11 Degassing

12 Moulding

13 Barra cutting

14 Spraying

15 Decorating/Strewing

16 Rounding

17 Water scoring

18 Panning

The image displays 18 sequential steps of the sheeting process in a 3x6 grid. Each step is represented by a numbered photograph with a red caption bar at the bottom. The steps are: 1. Chunker (yellow dough chunks), 2. Pre sheeter (dough sheeting), 3. Multi roller (dough rolling), 4. Cross roller (cross-rolling), 5. Two roll gauging station (gauging), 6. Flour removal (brushing flour), 7. Centering unit (centering), 8. Lane cutting (cutting lanes), 9. Spreading (spreading dough), 10. Guillotine cutting (cutting sheets), 11. Degassing (degassing sheets), 12. Moulding (moulding sheets), 13. Barra cutting (cutting bars), 14. Spraying (spraying bars), 15. Decorating/Strewing (decorating bars), 16. Rounding (rounding bars), 17. Water scoring (scoring bars), 18. Panning (panning bars).

AMF TROMP ▶ UNIQUE SHEETING LINE FEATURES



PROCESS CONTROL

- Dough sheet control eliminates falling height so dough stays consistent
- Flour duster with extremely fine strewing for better distribution and to avoid sticking
- Controlled amount of dough on chunker blades to ensure constant size of chunks
- Loop controls to ensure constant control over the line, less operator monitoring required
- Centering control of the dough sheet to minimize trim (and thus rework)



SUSTAINABILITY

- Flour duster stations use 30% less flour, because of better coverage on the product
- Open design, easily accessible to use less water when cleaning
- Open design, uses much less raw material like steel, product life cycle savings on CO2 emissions



HYGIENIC DESIGN & CLEANING

- AMF Tromp designs adhere to the latest sanitary design guidelines, like EHEDG, for cleaning of industrial lines
- Open, easy access frames simplify access to all parts
- Fully wet cleanable
- Scrapes and brushes easy removable without the use of tools
- No tools needed for cleaning, belt relaxers provide immediate access underneath units



PRODUCT FLEXIBILITY

- Modularly built lines offer flexibility in the process
- Functional decorating units can be wheeled-in and out easily to achieve the desired, unique end product characteristics
- Changeover times are short delivering multiple product runs per day/shift



DOUGH RECYCLING

- Center control of the dough sheet minimizes the amount of trim or scrap dough
- Rework collected can be used and conveyed back to the mixer or the beginning of the line / process

AMF FUSION ► MIXING & DOUGH HANDLING



FULLY-AUTOMATED DOUGH SYSTEMS

IMPROVE REPEATABILITY WITH MAXIMUM DOUGH TEMPERATURE CONTROL

HORIZONTAL BATCH MIXERS

AMF Fusion horizontal batch mixers deliver consistently high performance for artisan or clean label doughs from 100 lb (45 kg) to 3,200 lb (1,452 kg) batches. This process ensures all ingredients are mixed thoroughly for a more consistent, uniformly developed dough. Integrated with the operator interface, AMF's Mixer Guardian technology ensures **maximum dough temperature control** using a mix by energy concept.

DOUGH & TROUGH HANDLING SYSTEMS

For semi- or fully-automatic dough delivery, AMF Fusion pumps, chunkers, and conveyors transfer uniform streams of dough from mixer to divider with **unmatched reliability** and **efficiency**. Trough storage systems automatically manage trough movements through fermentation. Self-propelled vehicles or AGVs move dough troughs precisely to specified positions.



PROOFING & HANDLING

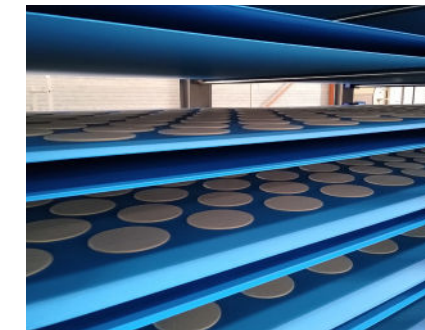


PROOFING SYSTEMS | AMF DEN BOER & AMF BAKETECH



Den Boer Step Cabinet

- Climate controlled
- Optimal use of space



Den Boer Belt Proofer

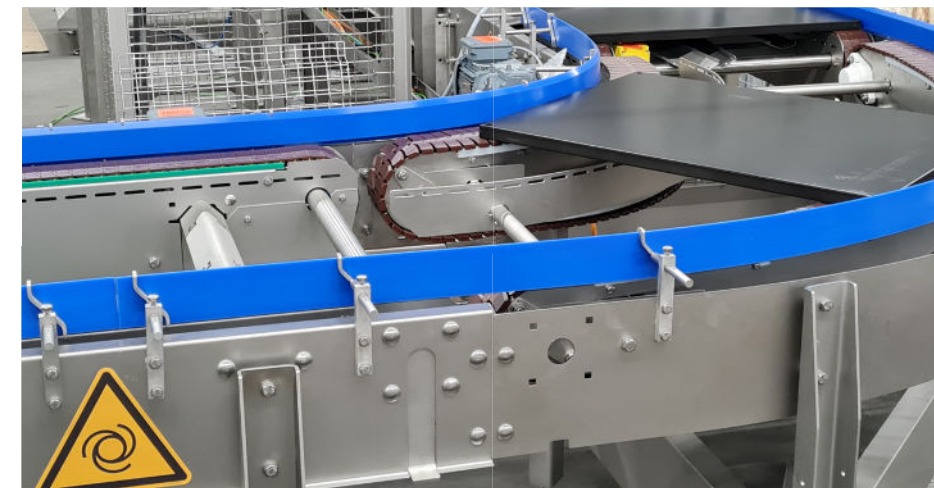
- Multi-deck proofing
- Flexible, varying proof times



BakeTech Continuous Proofer

- High speed system
- High capacity production volumes

HANDLING SYSTEMS | AMF WORKHORSE & AMF DEN BOER



- Infeed, outfeed, loading
- De-panning
- Wing-loading (double acting retractor)
- Robots for pan handling, de-panning, pan stacking
- * Pan coolers and pan cleaners
- * Automated guided vehicles for moving pan stacks



BAKING SYSTEMS | AMF DEN BOER MULTIBAKE TUNNEL OVENS



Multibake® tunnel ovens

- Impingement technology
- Indirect heating & baking



MB-R tunnel oven

- Cyclotherm & radiant tubes
- Indirect heating & baking



MB-D & MB-HT tunnel oven

- High temperature & Pre-bake
- Direct fired ovens



Multibake-VITA tunnel oven

- Hydrogen & direct fired oven
- Sustainable, no CO2



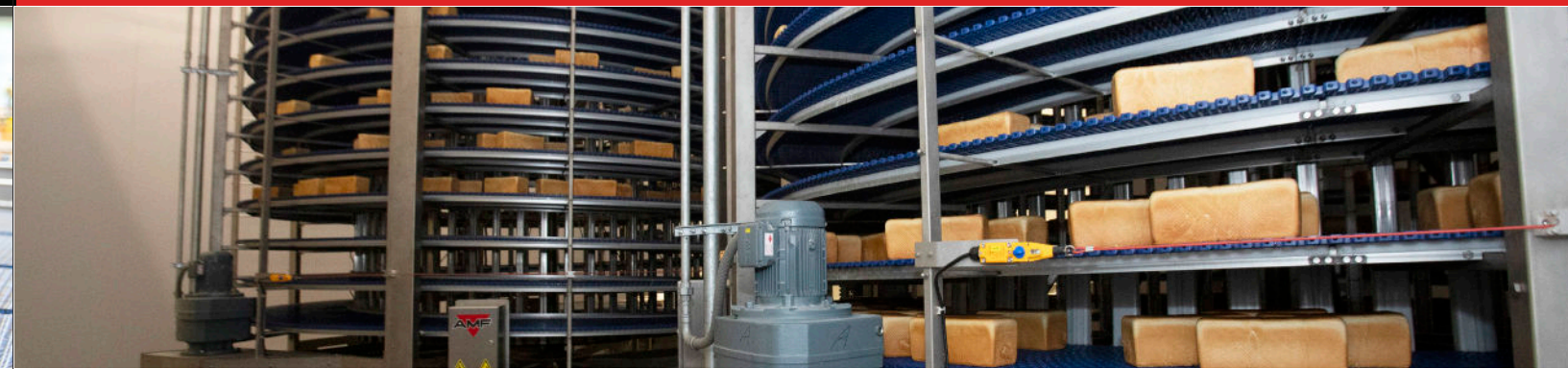
Hybrid / Dual-fuel ovens

- Combination of heating principles, ie. Gas/propane and Hydrogen or Electric



Multibake-E tunnel oven

- Electric heating & baking
- Sustainable, no CO2
- Green energy use



SPIRAL COOLERS

AMF Vesta delivers modular spiral cooling solutions for the industry's premier artisan bakers. Vesta spirals are designed with **simple sanitation** and **efficient maintenance** in mind to offer consistent reliability and optimal cooling conditions in a continuous flow.



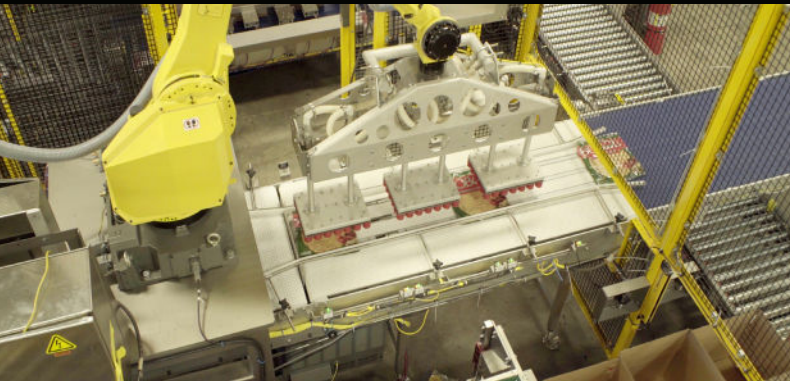
CONTINUOUS COOLERS

AMF BakeTech Continuous Coolers are designed for high operating efficiency at minimum power requirements and are available with suspended cooling structures to **maximize floor space**.



STEP COOLERS

The AMF Den Boer step cabinet is the compact solution to concentrate a great number of baking trays within a small footprint and hold them for a period of time in a controlled environment. Paternoster-style movements offer **control in a continuous flow** for buildings with limited height or floor space. The step cabinet can function as a cooler, proofer or freezer.



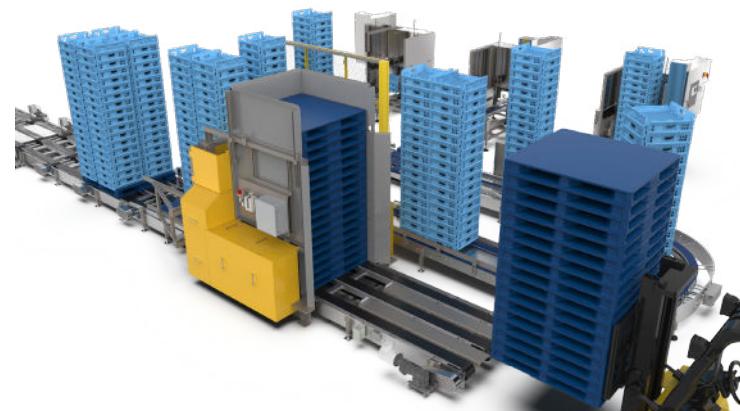
LABOR-FREE DISTRIBUTION SYSTEMS

IMPROVE LINE EFFICIENCY AND OPERATOR SAFETY WITH AUTOMATION

As you look to scale bakery operations, robotic product loading, fully-automated basket handling, dolly loading and palletizing solutions deliver the efficiency needed to effectively reduce labor costs and increase productivity downstream.

Able to handle any configuration or pattern, the recipe-based operator controls of AMF Workhorse technologies ensure simple operation and quick product changeover. Custom-configured for your bakery's needs, AMF Workhorse is equipped to load any packaged product into plastic or corrugate cases with final handling onto pallets prepared for distribution.

- ▶▶▶ Constant production with **reduced labor costs** and **improved operator safety**.
- ▶▶▶ Custom-configurations designed to fit virtually any bakery layout.



CLIMATE-CONTROLLED, TEST PRODUCTION ENVIRONMENT

Multiple full-scale production lines, unit equipment and testing equipment are available to test and validate your recipes on our processes at the AMF Innovation Center including:

- ▶▶▶ Horizontal batch mixers
- ▶▶▶ Extrusion dividers
- ▶▶▶ Sheeting and laminating lines
- ▶▶▶ Depositing, decorating, and injecting units
- ▶▶▶ Tunnel ovens
- ▶▶▶ And much more...

Location: Gorinchem - The Netherlands

Book your innovation session today, joined by our team of Master Bakers and Food Technologists. We are open for testing, validating, demonstrations, training, consultations and more.

Contact us: IC@amfbakery.com or scan the QR code to book a session.

Visit amfbakery.com/innovation



LIFETIME SUPPORT. ANYTIME. ANYWHERE.

AMF's customer care team provides a range of parts, repair, service agreements, and training solutions to empower your bakery teams and keep your production lines running at optimal efficiency for the enduring success of your bakery.

- ▶▶▶ Reduce Downtime with Service Plans
- ▶▶▶ Connect in Real-Time via VirtualCare
- ▶▶▶ Access AMFMethod™ Training Tutorials

Contact your regional customer care team:

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Or request support via email with a 24-hour response time during working hours at support@amfbakery.com. You can also download the **MyAMF Mobile App** from your App Store today to quickly connect with your customer care team and related support tools.



A Markel Food Group Company

Your artisan partner of choice for improved efficiency, consistency, and profitability.

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