

AMF

INTERMEDIATE PROOFER



- **Overhead Proofer is Designed for Intermediate Proofing of Bread Dough Pieces**
- **Available in Many Different Configurations to Meet Specific Proofing and Production Requirements**

FEATURES & BENEFITS

- All stainless steel sanitary design to reduce sanitation downtime
- High precision servo-controlled loading system
- Incremental encoders for electronic timing
- Access doors all around with lift-off hinges
- Advanced dough ball transfer system from loader buckets to proofer trays that eliminates the chute and prevents dough hesitation and/or sticking



Sanitary Stainless Steel Design

MECHANICAL FEATURES

- Servo-drive infeed conveyor system
- Combination of straight and "V" conveyors to perfectly center and inject the dough pieces into the buckets of the loader system
- Dough ball transfer to the buckets is done via a servo-drive unit and conveyors use a specially design plastic belt for optimal precision
- Loader system is equipped with removable hinged top covers and teflonized loader buckets to prevent dough sticking
- Tray conveyor and enclosure are designed with modular stainless steel sections
- Stainless steel doors all around the overhead section for easy access to all internal parts and catch pans under the overhead area
- Proofer tray frames are made from stainless steel formed sheet with removable mesh screen moulded plastic proofer cups
- Flour duster is made from a flat mesh with longitudinal motion of the agitator, hinged top cover is supplied to ease flour loading
- A specially designed discharge is supplied to dust the cup area only therefore optimizing the flour utilization
- Single discharge system is equipped with hardened tilting pins and roller cam arrangements and teflonized hinged gates and funnel to prevent dough sticking
- Proofer drive, idlers and take-up shafts are designed for easy access
- Two take-up shafts are mounted on the nose end of the overhead section in order to keep the proper chain tension in the system



Servo-Drive Infeed Conveyor System



Dough Ball Transfer and Centering System



Teflon Coated Loader Buckets



Stainless Steel Proofer Trays With Mesh Cups and Discharge System

ELECTRICAL FEATURES

NEMA 4 rated operator control station mounted on the front of the machine

- **Allen Bradley PanelView 400+ keypad operator interface with alarm messages on operator panel to control:**
 - Proofing time
 - Homing sequence
 - Infeed conveyors speed
- **Allen Bradley push buttons on control station:**
 - Two-button start
 - Stop/Emergency stop
 - MCR reset
 - Flour duster speed adjustment

NEMA 12 painted remote electrical enclosure including:

- Main disconnect switch
- Allen Bradley PowerFlex AC inverters
- Allen Bradley Ultra3000 servo amplifier for infeed V-conveyor
- Allen Bradley PLC control

Incremental encoders for electronic timing



Operator Control Station

OPTIONS

- **Servo-drive infeed conveyor system with double eliminator option is a combination of straight and "V" conveyor to perfectly center and inject the dough pieces into the buckets on the loader system. For optimum precision, the dough ball transfer to the buckets is done via a servo-drive unit and conveyors use a specially designed plastic belt. Double eliminator system allows recuperation of the dough balls (no loss).**
- **Transpositor option provides automatic dough ball transfer from one tray to another (generally used when the proofing time exceeds 10 minutes, but the dough characteristic can also affect the need)**
- **Double discharge system option to feed two moulders. It is equipped with hardened tilting pins and roller cam arrangement, teflonized hinged gates and funnel to prevent dough sticking and adjustable inside deflectors to feed dough balls to one moulder or cross-sorted to feed two moulders.**
- **Discharge conveyor option is suspended from the overhead section and depending on the application, the conveyor may be a full width belt or a dual belt system and is equipped with a shaft mounted drive. The conveyor speed can be adjusted using the operator interface.**
- **Recirculation fan option accelerates the development of dry crust on the dough balls. The air displacement can be adjusted by changing the motor speed using the operator interface.**
- **NEMA 12 stainless steel remote electrical enclosure**
- **PLC other than standard**
- **Inverter other than standard**
- **CE compliant design**

SPECIFICATIONS

PROOFER 12 ACROSS - MAXIMUM CAPACITY (LOAVES PER MINUTE)									
Number of Section	Total Length	Live Trays	Proofing Time (min.)						
			6	8	10	12	14	16	18
1	16'-6 1/2" (5042 mm)	58	116	87	70	58	50	44	39
1.5	20' (6096 mm)	76	152	114	91	76	65	57	51
2	23'-5 1/2" (7150 mm)	94	188	141	113	94	81	71	63
2.5	26'-11" (8204 mm)	112	224	168	134	112	96	84	75
3	30'-4 1/2" (9259 mm)	130	260	195	156	130	111	98	87
3.5	33'-10" (10312 mm)	148	296	222	178	148	127	111	99
4	37'-3 1/2" (11367 mm)	166	332	249	199	166	142	125	111

Note: Dual discharge recommended for capacities in red
 Shaded capacities are not recommended
 Dough condition and characteristic may affect the above capacities

Headquarters:
 2115 W. Laburnum Ave.
 Richmond, Virginia 23227
 Tel: 1-800-225-3771
 or 1-804-355-7961
 Fax: 1-804-342-9724
sales@amfbakery.com

Europe Office:
 6 The Sidings
 Station Road, Guiseley
 Leeds LS20 8BX, England
 Tel: 44-1943-875703
 Fax: 44-1943-871806
sales-europe@amfbakery.com

Asia Office:
 Room 15-2, A-Building
 Thunis Dev. Building
 No.11 Hui Xin East St.
 Chaoyang District
 Beijing, China 100029
 Tel: 86-10-64823613
 Fax: 86-10-64934259
sales-asia@amfbakery.com

FOR MORE INFORMATION PLEASE CALL YOUR ACCOUNT MANAGER OR

1-800-BAKERS-1
www.amfbakery.com