



PIZZA PRODUCTION SYSTEMS



**IMPROVE EFFICIENCY
AND CONSISTENCY FOR
A WIDE RANGE OF PIZZA
PRODUCTS**



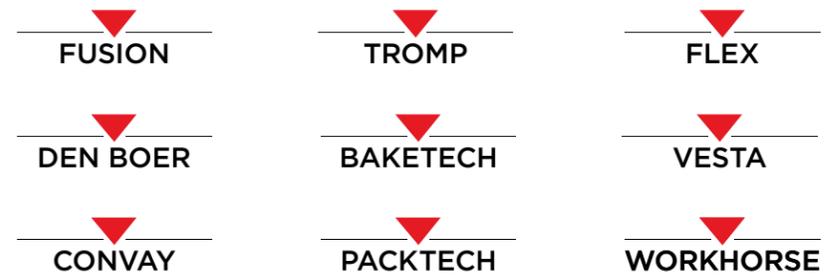
A Markel Food Group Company

WHY AMF BAKERY SYSTEMS?

We're a team of the world's leading bakers and engineers, pioneers and problem solvers, and industry leading brands, all committed to one common vision: to help bakers produce better food for families around the world while creating better lives for our teammates, families, customers, and communities. Pizza producers around the world partner with AMF for best-in-class unit equipment and complete systems solutions that improve efficiency, product quality, and bakery success while producing an endless range of premium baked pizza and flatbread products.

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 baked products from mixer to marketplace. Our fully integrated solutions offer modular, high-speed production solutions for the products of today with the ability to adapt to the changing consumer trends of tomorrow.



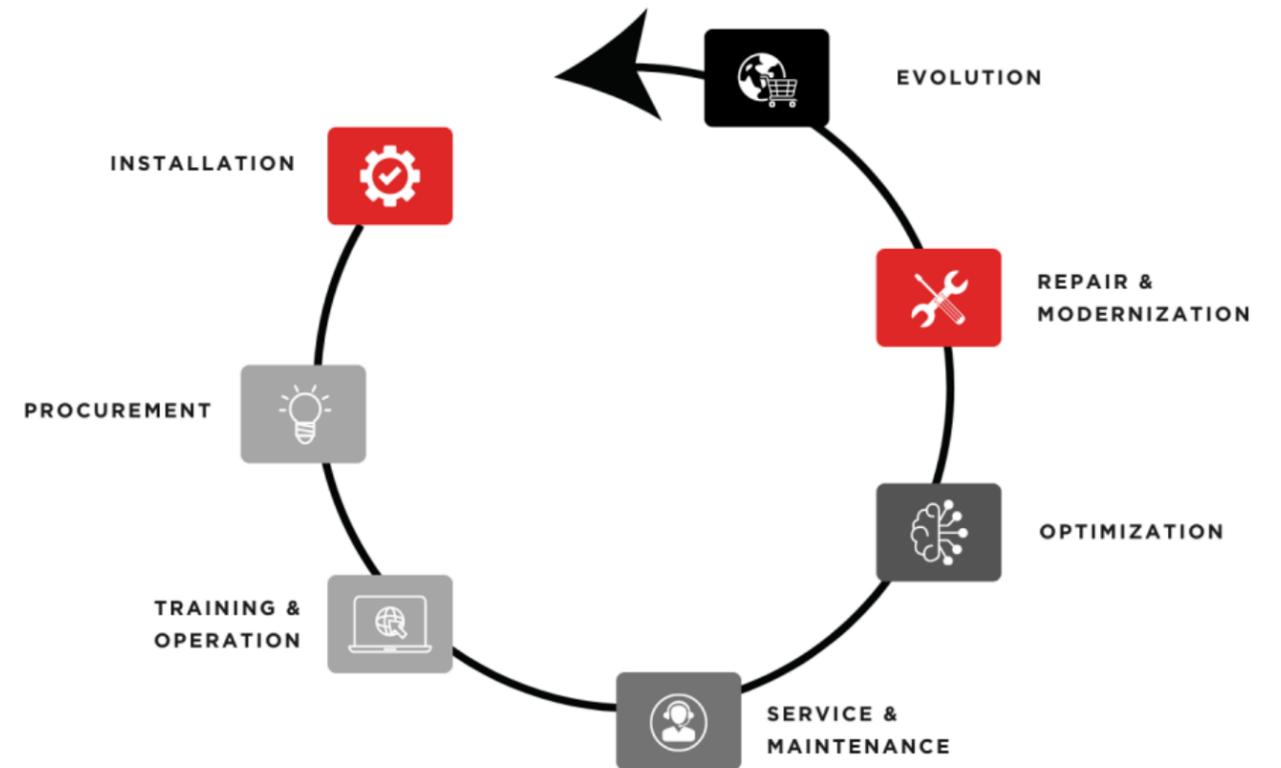
WORLD CLASS INNOVATION CENTER

At the AMF Innovation Center in Gorinchem, the Netherlands, you can work alongside our team of master bakers and technology experts to optimize, adjust, and fully test your recipes on our processes without disrupting production time in your own plant.

EMPOWERING YOUR BAKERY TO RISE

YOUR BAKING PARTNER OF CHOICE

With global reach and local presence, our 100+ customer care teammates are already in your region, rapidly responding to your needs with unparalleled service and support. Anytime. Anywhere. We know that commissioning and installation is just the beginning of a life-long customer care relationship and that's why AMF is and always has been, the baking partner of choice.



INDUSTRY OUTLOOK

- ▶▶▶ The global pizza market is forecasted to reach \$233.26B by 2027, growing at a CAGR of 11.6% from 2020 to 2027.
- ▶▶▶ The COVID-19 pandemic has had a positive impact on the pizza industry, as more people began ordering delivery and take-away food.
- ▶▶▶ Key drivers of the pizza industry will be the increasing consumption of pizza throughout developing countries.
- ▶▶▶ Regional and ethnic flavors are on the rise, such as Neapolitan-style, Chicago deep-dish, and New York-style pizza.
- ▶▶▶ Plant-based, low-carb and gluten-free pizza crusts are becoming increasingly popular, as consumer seek healthier food options.
- ▶▶▶ The use of technology focused on convenience, such as online ordering systems, delivery drones, and mobile apps, is becoming increasingly common.
- ▶▶▶ Fast-casual pizza restaurants are gaining popularity, offering a more upscale dining experience at a reasonable price.
- ▶▶▶ The popularity of artisanal and gourmet pizzas is on the rise with a prevalence of high value toppings such as truffle oil, exotic vegetables, specialty meats, and artisanal cheeses to elevate the pizza experience.
- ▶▶▶ Sustainable ingredients and eco-friendly packaging are increasingly important to consumers including locally-sourced ingredients and compostable packaging materials.

EXPLORE NEW PRODUCTS

Together, AMF Flex and AMF Tromp offer the industry's leading pizza technologies including dough dividing, sheeting, depositing, and decorating or topping to ensure the most optimal make-up solution for your most unique pizza product. From frozen doughballs to cut, moulded, or pressed pizzas, the range of pizza possibilities is only limited by your imagination.



Italian Neapolitan



Chicago Deep Dish



Handheld Snacks or Mini



Flatbread or Naan



Stuffed Crust



Sicilian Square



Pressed Pan Pizza



French Bread



Gluten-free or Low Carb



Vegan or Vegetable



Calzone



Dough Balls



Roman or Detroit



Pinsa



Sourdough



Pizza Bases



New York Thin Crust



Stromboli



Turkish Pizza



Baguette Style

COMPLETE PIZZA SYSTEMS



1 MIXING & DOUGH HANDLING
AMF Fusion sanitary batch mixers, fermentation rooms, and dough handling systems offer maximum dough control and unmatched reliability for a range of pizza applications and batch sizes to achieve optimal dough quality.



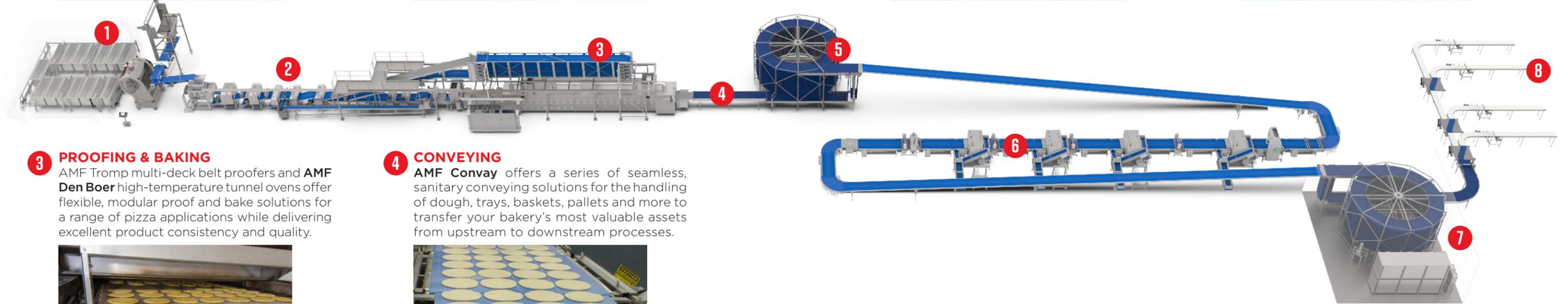
2 SHEETING
AMF Tromp low-stress sheeting lines offer gentle dough handling to maintain product characteristics and deliver authentic, artisan pizza quality. Other varieties of pressed pan pizza and pizza doughballs can be produced on AMF Tromp and AMF Flex lines.



5 COOLING
AMF Vesta spiral coolers improve cooling conditions in a continuous flow with full wash-down construction and an efficient clean-in-place (CIP) belt washer and dryer system to meet the highest food processing standards.



6 TOPPING
 To deliver any variation of premium pizza products, **AMF Tromp** offers sauce depositors and customized topping lines that focus on reducing waste, improving product consistency, and maximizing your bakery's return on investment.



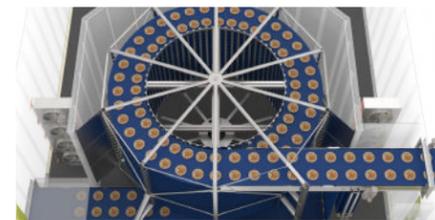
3 PROOFING & BAKING
AMF Tromp multi-deck belt proofers and **AMF Den Boer** high-temperature tunnel ovens offer flexible, modular proof and bake solutions for a range of pizza applications while delivering excellent product consistency and quality.



4 CONVEYING
AMF Convey offers a series of seamless, sanitary conveying solutions for the handling of dough, trays, baskets, pallets and more to transfer your bakery's most valuable assets from upstream to downstream processes.



7 FREEZING
AMF Vesta Spiral Freezers are custom-configured with the most sanitary, modular design elements to ensure efficient installation and improved access for cleaning and maintenance. Intralox DirectDrive™ belt technology minimizes potential product jams and process complications.



8 POST-PACKAGING
 Custom-configured based on your bakery's layout and product applications, **AMF Workhorse** robotic case loading and palletizing systems offer labor-free handling downstream to improve productivity and maximize profitability.



SEAMLESSLY INTEGRATED SYSTEM SOLUTIONS

Through our unified family of brands, AMF Bakery Systems delivers customized and fully-integrated, high-speed automated production solutions for pizza products in addition to endless variations of flatbread products. From mixer to marketplace, AMF Convey conveying systems seamlessly integrate processes to eliminate manual labor and deliver consistently high product quality, improved line efficiencies, increased profitability, reduced waste, and improved operator safety.



AMF FUSION ► MIXING & DOUGH HANDLING



LABOR-FREE DOUGH SYSTEMS

IMPROVE
REPEATABILITY
WITH MAXIMUM
DOUGH TEMPERATURE
CONTROL

HORIZONTAL BATCH MIXERS

AMF Fusion horizontal batch mixers deliver consistently high performance for pizza dough 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 pizza crust. Integrated with the operator interface, AMF's Mixer Guardian technology ensures **maximum dough temperature control** using a mix by energy concept.

DOUGH & TROUGH HANDLING

For semi- or fully-automatic dough delivery, AMF's 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.

AMF FLEX ► DOUGH DIVIDING & ROUNDING

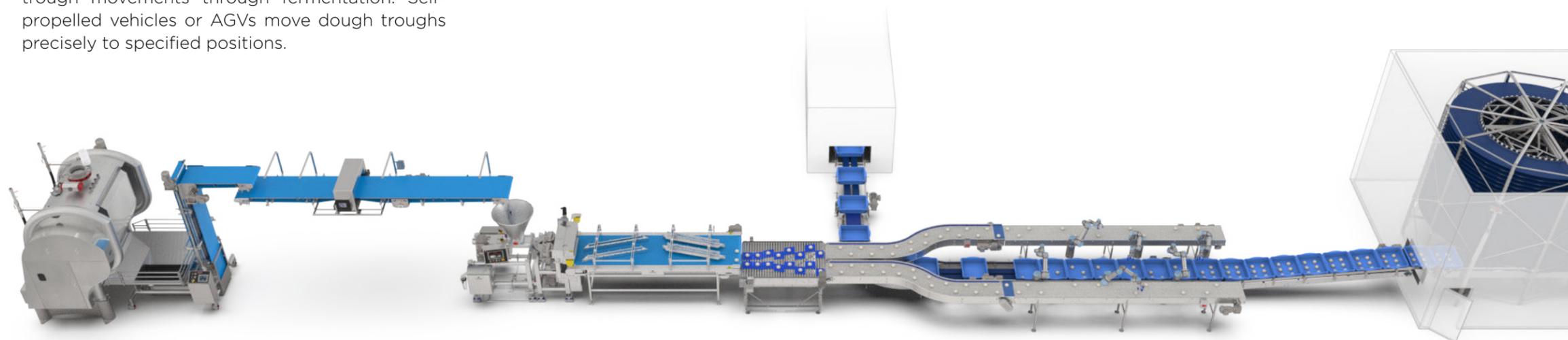


DOUGH DIVIDERS & ROUNDERS

Designed for pizza producers looking to introduce automation into their doughball making process as well as midsize to industrial bakeries looking for a high throughput solution from 10 to 800 pieces per minute, the latest AMF Flex extrusion dividing and rounding systems for pizza doughballs deliver consistently with three standard make-up configurations dependent on your bakery's throughput and automation needs.

Dough is divided into individual portions and rounded by a sanitary belt rounder into **perfectly portioned doughballs**. Direct deposit dividing solutions are also available for distribution directly into trays for pressed pizza applications. AMF Flex doughball dividing systems are easily integrated with manual tray loading or with AMF's Step Proofers or Spiral Freezers.

- ▶▶▶ **Increase profitability** and **reduce waste** with unmatched scaling accuracy at higher throughputs for a wide range of dough types and pizza applications.
- ▶▶▶ **Lower operating costs** with intuitive, user-friendly HMIs and recipe management systems.
- ▶▶▶ **Achieve consistency** with repeatable product changeover from one product to another, including automated port speed settings.
- ▶▶▶ **Improve sustainability** with simple, toolless sanitation procedures on easy access frame designs with no dusting flour or divider oil required.



ADD-S Pizza Doughball Line

AMF TROMP ▶ DOUGH SHEETING & LAMINATING

Designed for midsize to large industrial bakeries, AMF Tromp dough sheeting and laminating lines form a consistent sheet of dough to the exact thickness your pizza product requires with gentle dough handling and maximum control at every step of the process. AMF's experts in sheeting technology, AMF Tromp, offer simple, custom-configured sheeting solutions with **maximum flexibility for any variety or combination of pizza products** up to 65% hydration including vegetable-based, gluten-free, flatbread, focaccia, pita, naan, calzones, pizza baguettes and other handheld snack sized pizza products.

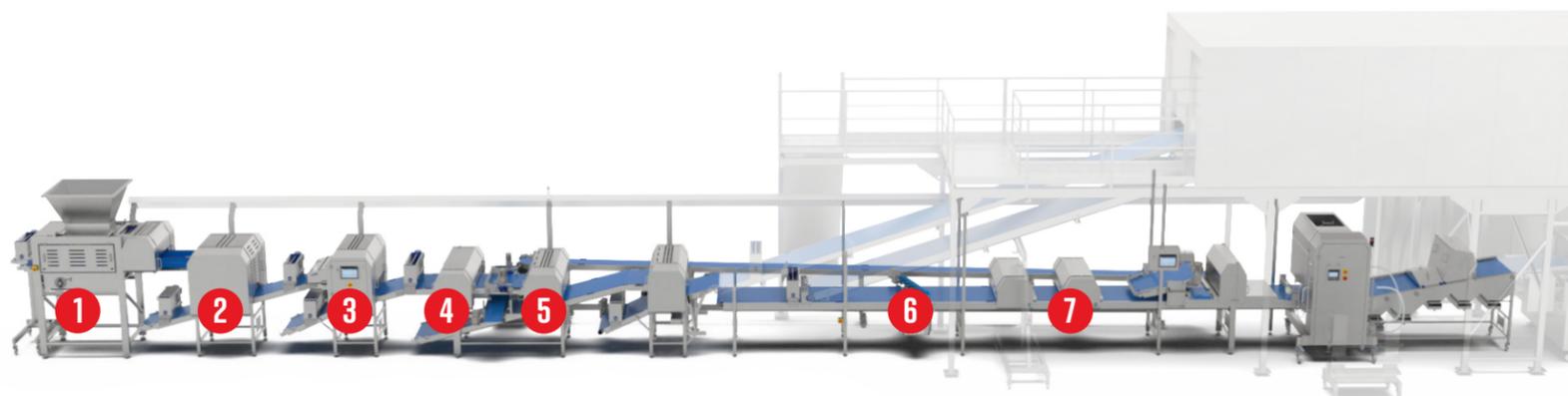
EXTRUDED SHEETING LINES

For efficient and high volume production of doughs with up to 55% water absorption, the **Extruded (EX) Sheeting Line** by AMF Tromp offers maximum product flexibility with consistent dough sheet thickness to produce any range of pizza products.

STRESS-FREE SHEETING LINES

Offering high-speed, stress free production of consistently moulded products with up to 65% water absorption, the **Stress-free (SF) Sheeting Line** achieves light, open grain structures with maximum flexibility for a wide range of pizzas.

- ▶▶▶ **Maximum product variety** with a wide variety of cutting, rolling, and moulding technologies for various shapes and sizes.
- ▶▶▶ High throughput, **recipe-controlled** production capacities.
- ▶▶▶ Designed to the highest food-safety sanitation guidelines with wet-cleanable frame and components to **reduce contamination risk** and **simplify sanitation**.
- ▶▶▶ Offer the highest level of customization with flawless re-work integration to **reduce ingredient waste** and **simplify operation**.



SF Sheeting Line

- 1 CHUNKER**
Controls the amount of dough distributed downstream discharging dough chunks above the chunker blades, never below.



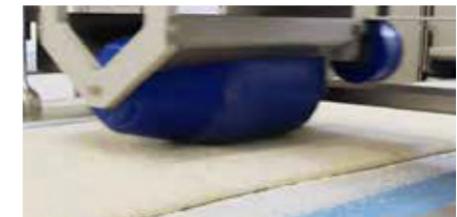
- 2 LOW STRESS REDUCTOR**
Creates a continuous dough sheet gently from dough chunks without using oil for simple sanitation. Offers maximum flour control.



- 3 MULTI ROLLER**
Controls dough thickness while eliminating falling heights using a large drum with 10 rollers for gentle dough reduction.



- 4 CROSS ROLLER**
Controls the width of the dough sheet utilizing a large roller to gently reduce the dough.



- 5 TWO ROLL GUAGING STATION**
Delivers final dough reduction with a large 200 mm sheeting roller.



- 6 FLOUR REMOVAL**
Removes excess flour from the top and bottom of the dough sheet.



- 7 CUTTING**
Cuts products utilizing a traveling guillotine to shape pizza products into a specific length.



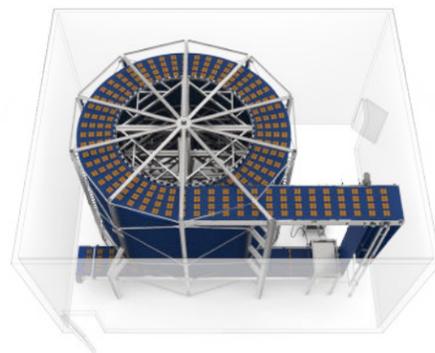


AMF's complete pizza systems are available with a number of dough proofing options to ensure consistent pizza quality.

Delivering **precise temperature and humidity control**, AMF's proofer units ensure optimal proofing conditions whiel reducing proof times for any range of pizza products.

PROOFERS

- ▶▶▶ **In-line Belt Proofers** provide seamlessly integrated conveying with a cascade system to proof a continuous sheet of dough prior to cutting or moulding.
- ▶▶▶ The **Multi-deck Belt Proofer** offers flexibility for varying proof times. Multi-deck proofers are ideal for pizza dough or bases that have already been cut into the desired shape and size.
- ▶▶▶ Climate-controlled **Step Proofers** optimize floor space for proofing pizza products directly on the baking trays or pans.
- ▶▶▶ Applicable for cut or moulding pizza products, **Spiral Proofers** offer the highest sanitary, modular design for with a patented monopiece cage bar for improved access for cleaning and an optional clean-in-place belt washer and dryer system.



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TROMP

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DEN BOER

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VESTA

AMF Convay delivers seamlessly integrated conveying and product handling solutions for moving raw dough, products, pans, 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 easy access with a bent plate structure and round cross members for **maximum sanitation access**.

CONVEYING SYSTEMS

- ▶▶▶ Custom engineered by product application and bakery layout to **ensure seamless integration**.
- ▶▶▶ Easy access, **zero water accumulation** frame designs to meet the highest food sanitation standards.
- ▶▶▶ Heavy duty construction with quality materials and components to ensure **high performance and longevity**.
- ▶▶▶ Wide variety of conveyor and belt types, switches and diverters to **move products efficiently** through the complete pizza system.



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CONVAY





MODULARITY MEETS FLEXIBILITY

SUSTAINABLE BAKING TECHNOLOGIES DESIGNED FOR FUTURE GROWTH

Engineered from over 100 years of baking expertise, AMF Den Boer's Multibake® Tunnel Ovens offer flexibility for a wide range of high-quality baked products while **improving energy efficiency**, delivering **maximum process control** and **lower operating costs**.

- ▶▶ Modularity for **efficient delivery and installation** with room for future growth.
- ▶▶ Independent zone control ensures the most **precise temperature control** for maximum product quality.
- ▶▶ **Easy access** for simple sanitation and maintenance.
- ▶▶ **Unparalleled service and support** with optional Sustainable Oven Service package.
- ▶▶ AMF UX standard HMI offers **intuitive, streamlined operator experience** for increased efficiency and less downtime.

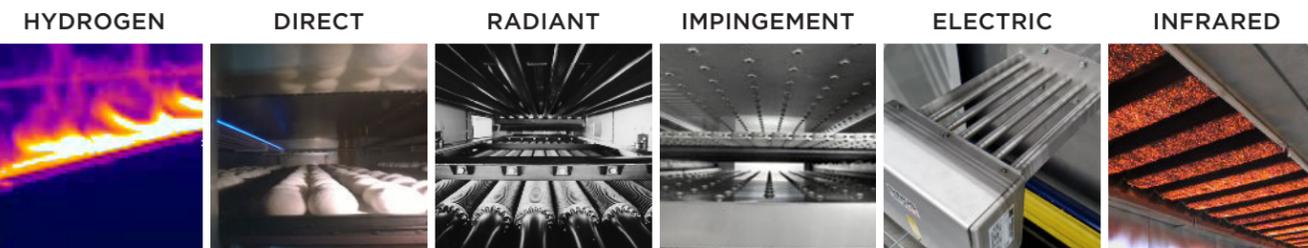


TUNNEL OVENS

Pre-assembled, modular **Multibake Tunnel Ovens®** offer a number of customizable solutions to ensure the most optimal baking environment for your range of pizza or flatbread products.

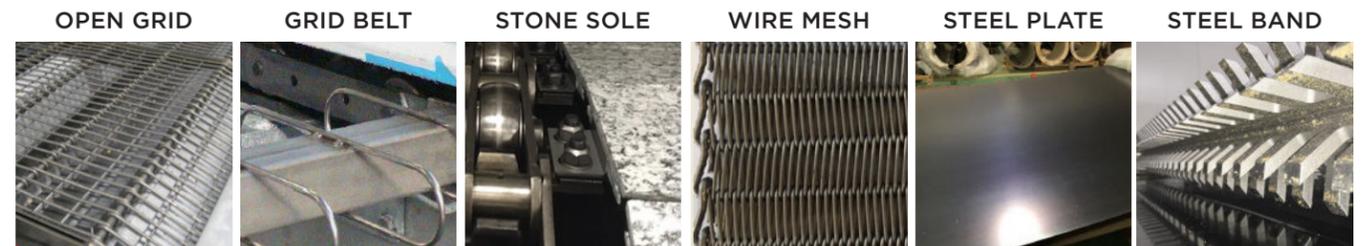
1 SELECT YOUR PREFERRED FUEL

A complete range of Multibake® Tunnel Oven heating systems are available for your pizza products from sustainable, zero-emission hydrogen or electric heating to direct or indirect.



2 SELECT YOUR BELT TYPE

AMF Den Boer oven belts come in multiple varieties dependent on the type of pizza product(s), your desired heat transfer properties, ease of cleaning, and other specific application requirements.



3 SELECT YOUR OVEN

Based on your desired capacity, space limitations, and preferred fuel, the AMF Den Boer team can guide you on choosing the most optimal oven for your bakery's current and future baking needs.

Oven Type	Heating System	Convection	Moisture Control	Ideal For
MB-VITA	Hydrogen	None	No	Reducing CO2 Emissions by 99.9%
MB-D	Direct	Top and Bottom	No	Baking Requiring High Flexibility
MB-R	Radiant	Top and Bottom	No	Baking Requiring Varying Zone Functions
MB-I	Impingement	None	Yes	Even Top and Bottom Baking
MB-E	Electric	Top and Bottom	No	Sustainable, More Economical Alternative to Gas
MB-HT	Infrared	None	No	High Temperatures for Melting Cheese

AMF TROMP ► DEPOSITING & TOPPING

Finish your pizza products with any range of accurate AMF Tromp depositing and decorating solutions. From tomato sauce to vegetables, cheese, proteins, or herbs and spices, any assortment of ingredients can be distributed efficiently while minimizing ingredient waste. Toolless, sanitary equipment designs and recipe management software ensure quick product changeovers for **maximum flexibility, efficiency, and profitability** while delivering **premium product quality**.

SAUCE DEPOSITORS

For accurate, targeted depositing of tomato sauce, white sauces, or oils, AMF Tromp depositors and enrobers accurately distribute liquids entirely over the product or targeted with any pattern of dot distribution.

TOPPING LINES

Custom-configured based on sauces, toppings and final pizza product, AMF Tromp topping lines offer maximum flexibility handling an endless range of topping materials including cheeses, proteins, vegetables, nuts, chocolates, sprinkles, and more for any range of savory or sweet pizza or snack-filled products.

CHEESE & VEGAN CHEESES



PROTEIN



VEGETABLES

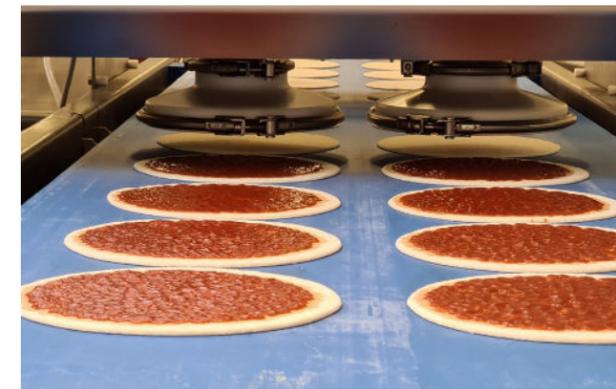


Pizza Topping Line

1 POWERSHOT DEPOSITOR

For accurate, targeted depositing of tomato sauce, white sauces, or oils, the **Powershot Depositor** distributes liquids accurately with any pattern of dot distribution.

In contrast, the AMF Tromp **Tomato Sauce Enrober** offers edge to edge coverage of your sauce or layers of sauces.

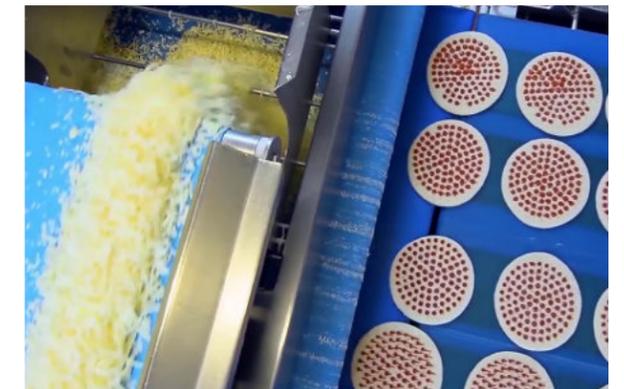


2 WATERFALL APPLICATOR

For high volume production, the **Waterfall Applicator** distributes cheese, vegetables, or proteins evenly with a recirculating conveyor system built in to reduce product waste.



Alternatively, AMF Tromp **Target Applicators** strew a smooth bed of ingredients onto products with greater accuracy.



3 WATER SPRAYER

AMF Tromp **Water Sprayer** applies a thin mist of water to the pizza products prior to topping to protect against freezer burn and secure topping materials.

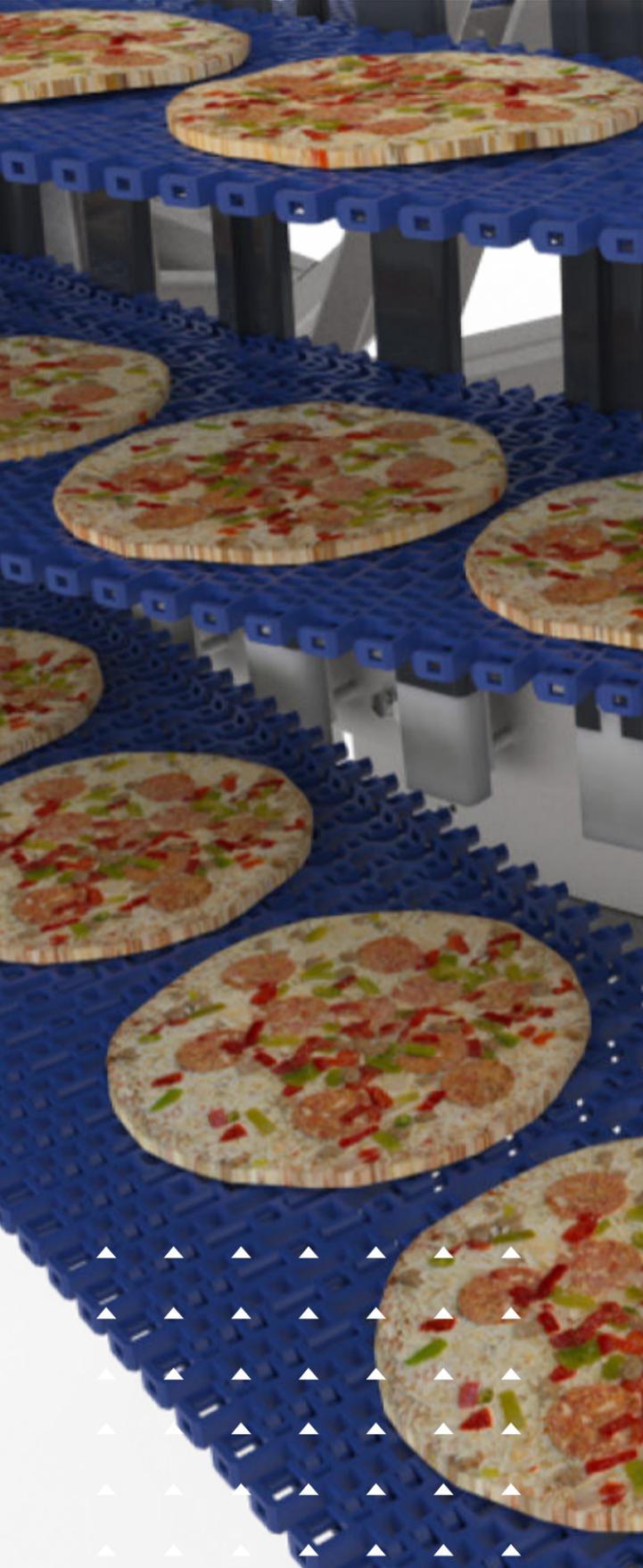


4 WATERFALL STREWER

Waterfall Strewers enable bakers to efficiently distribute additional toppings, herbs or spices onto the pizza product after mist of water has been applied to the product and before proceeding to the oven or freezer.



AMF VESTA ► COOLING & FREEZING



AMF Vesta delivers modular spiral cooling and freezing solutions for the industry's premier pizza producers. Vesta Spirals are designed with simple sanitation and maintenance in mind to offer consistent reliability with minimal downtime. With over one-thousand installations of Vesta Spirals around the globe, AMF Vesta offers proven performance and undeniable reliability across multiple processes.

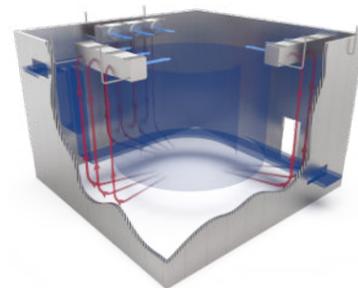
- Built with high quality, sanitary design elements for **efficient cleaning and maintenance**.
- Plastic modular belting using Intralox DirectDrive™ System technology **eliminates product movement** on the belt to minimize potential product jams or complications.

COOLING

The **Vesta Spiral Cooler** improves cooling conditions in a continuous flow with an efficient clean-in-place (CIP) belt washer & dryer system to simplify sanitation between product changeovers.

FREEZING

Using a blast freezing system, the **Vesta Spiral Freezer** offers quick and even product freezing with an automatic defrost sequence for continuous operation.



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VESTA

AMF WORKHORSE ► POST-PACKAGING

As you look to scale bakery operations, robotic product loading and palletizing solutions deliver the efficiency and accuracy 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 and grow as your bakery grows.

PRODUCT LOADING

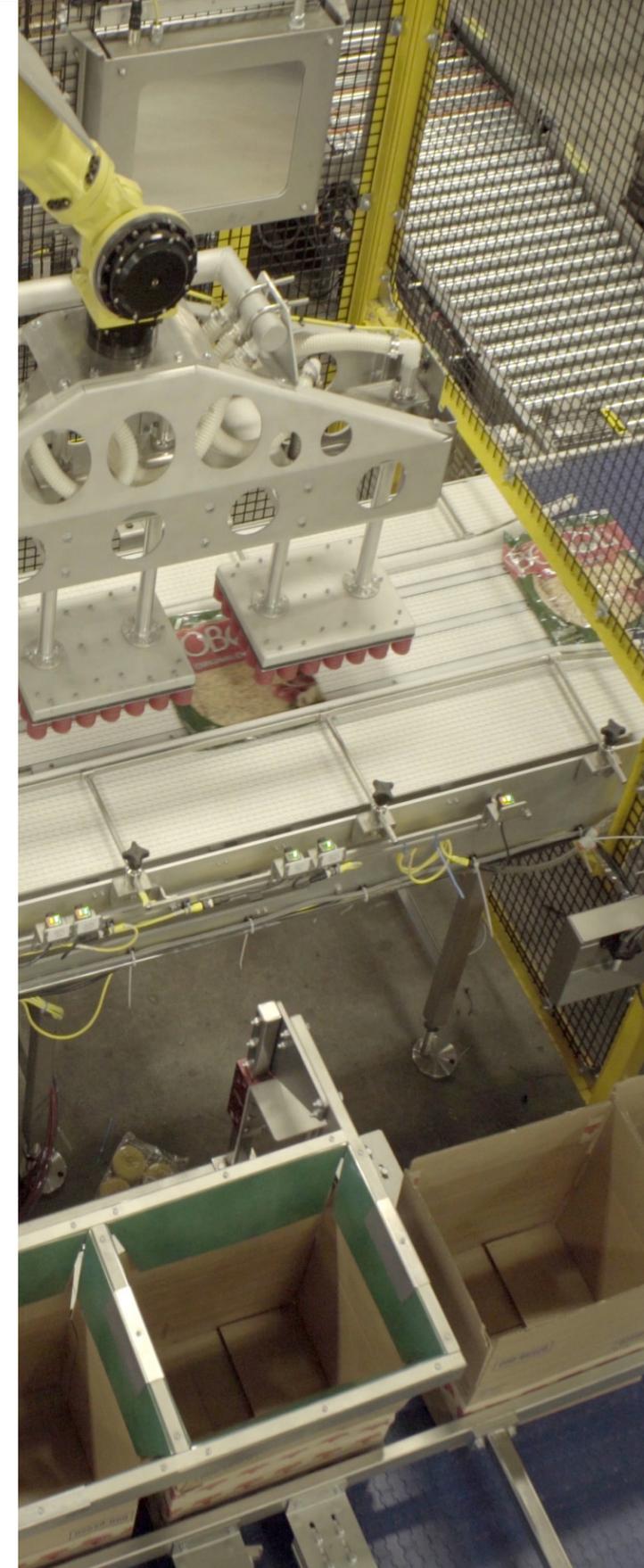
Multi-axis robotic **ABL Product Loader** offers maximum layout flexibility for a wide range of pizza loading applications into plastic, corrugate or other containers. The ABL gently picks and places packaged products into containers while ensuring tight product to container ratios.

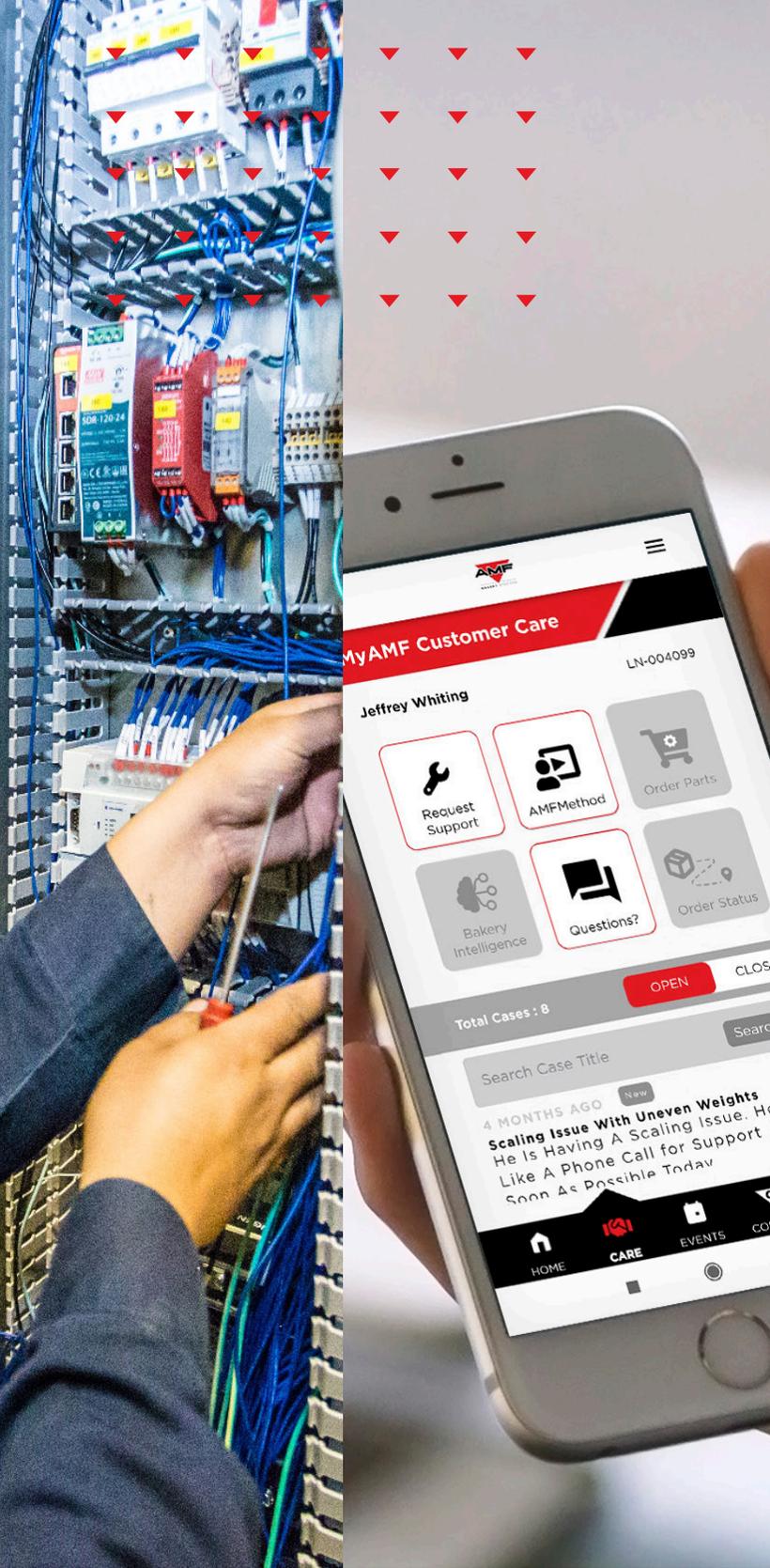
PALLETIZING

The **Robotic Palletizer** by AMF Workhorse loads single or multiple sealed boxes or bags onto plastic or wood pallets with several pre-programmed pattern configurations. **AGVs** or Automatic Guided Vehicles enable labor-free, omni-directional transportation of pallets downstream.



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WORKHORSE





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
- ▶▶▶ Connect in Real-Time via Mobile
- ▶▶▶ Access Remote Training & Support

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



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

AMFBAKERY.COM
SALES@AMFBAKERY.COM

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