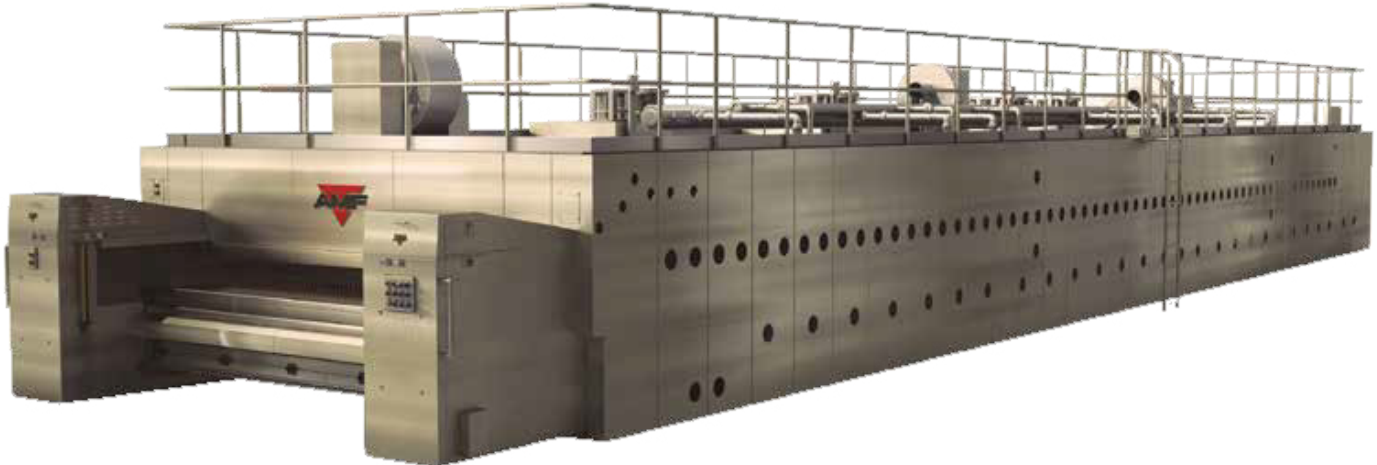AMF Bakery Systems is the world's leading manufacturer of high speed bakery equipment. They provide complete automated bakery solutions including dough mixing, dividing, make-up, proofing, baking, cooling, packaging, basket/case loading, basket washing and product distribution that are unsurpassed in quality, innovation and value.

Industry: Design and manufacturing of food processing equipment

Business Challenges

Provide the best quality baking systems and maintain innovation leadership.

Solution/Services

Leverage MAYA expertise to simulate baking systems to design high performance ovens with uniform heat distribution while maintaining hi-quality product output. The ovens were also designed using Computational Fluid Dynamics (CFD) to reduce cavitation and reduce air flow friction for optimally balanced airflow.

Results/Benefits

The benefits include continuous improvement of designed equipment. Simulation expertise was used to gain insights of the air flow and heat distribution. It enabled AMF to optimize its baking equipment to the customer specific requirements. Simulation was important factors as it helped save months of work by optimizing processes and design.

Project Highlights

- Rapid validation of concepts
- Improved design and innovative solutions for higher quality throughput.

Quote

"We previously contracted Maya for the structural analysis of our mixer bowls with optimal results. Once again, MAYA's thermal simulation expertise combined with outstanding technical support contributed to the success of this project."

Bobby Martin, Director of Engineering AMF Canada