



Your bakery is our world.

Vesta 32/38 Direct Fired Tray Oven

Featuring Emisshield® for energy savings, an exclusive Coloraider design, and guardian chain management systems for extended chain life.



DESIGN INNOVATIONS

AMF's Vesta Direct-Fired Tray Oven offers high quality baking for bread, buns, cakes, and pies. Engineered with advanced operating elements including an exclusive Coloraider design to increase the convection effect on the product utilizing an air curtain created between zones. The AMF Vesta Direct-Fired Tray Oven incorporates AMF's computer-aided engineering and FEA modeling solution to present real-time production line data and machine status information.

PERFORMANCE

Featuring the most durable chain available, designed with deeper hardening, higher precision finishes and stronger alloys. The Guardian Chain Management System maximizes chain life through precise maintenance analysis, automated chain tensioning, side-to-side equilibrium control and predictive lubrication alarms.

CONTROL

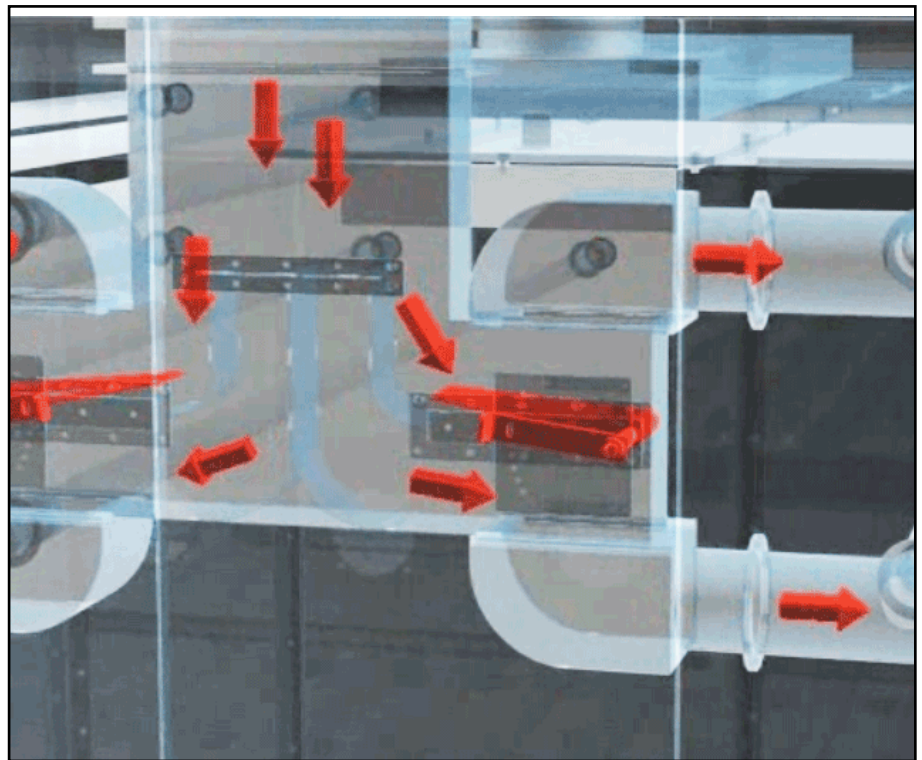
PLC controlled baking management system provides independent burner control, exhaust control, operator-friendly diagnostics and quick product changeover.

RELIABILITY

Advanced electronically controlled combustion system reduces gas consumption.

QUALITY

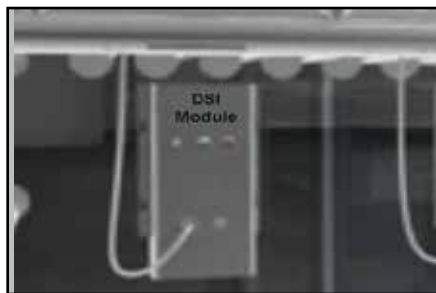
Smart feed oven loading conveyor system eliminates product damage with more gentle, efficient metering, preventing contamination to ensure product is not blemished by the carrying surface.



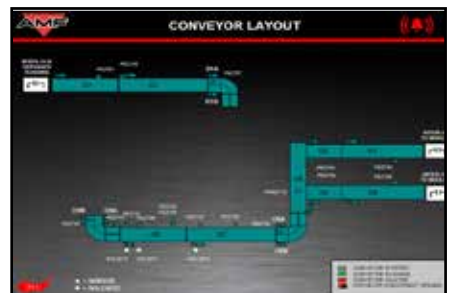
High quality baking for
pan bread and buns,
cakes and pies.

OTHER ADVANTAGES

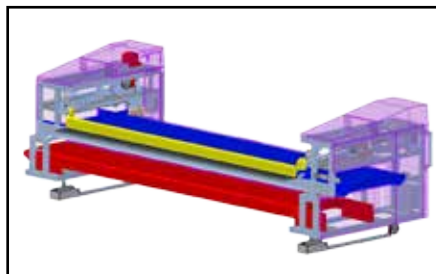
- ▼ Chain management system prevents pan jams, distributing tension equally on all three chains with predicative lubrication alarms.
- ▼ Designed using Computational Fluid Dynamics to reduce cavitation and reduce air flow friction for more optimally balanced airflow.
- ▼ Front and rear exhaust blowers monitored to increase energy efficiency.
- ▼ Easy-to-operate, Allen Bradley PLC and PanelView with intuitive pushbutton controls.
- ▼ Wireless access to equipment performance data with real-time trend displays for historical data to prompt preventative maintenance.
- ▼ Emisshield® energy saving oven technology reduces energy consumption by up to 20% while increasing oven capacity up to 10%. Emisshield®, exclusive to AMF Bakery Systems improves sustainability while reducing your carbon footprint.



DSI to Distributed I/O Panel & Burners



Conveyor Layout TouchScreen



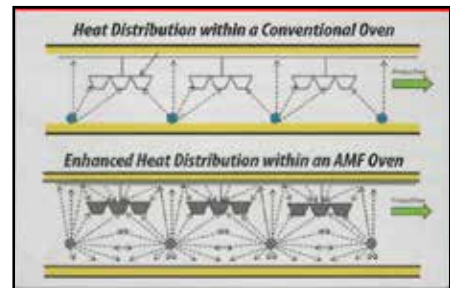
Portable Unit



Oven Layout TouchScreen



Superior Z-Bar Design with heavier welds, higher tolerance and hardened shafts.



Emisshield® Energy Saving Oven Technology

OPTIONS

- Emisshield® energy saving oven technology
- Steam zone
- Burner shields
- Redundant main drive assembly
- Dual combustion blowers
- Quick removal burner plates
- Opposite side sensing
- Top burners for rolls or special products
- Automatic damper controls
- Gas meter with output to PLC
- Windows on non-operating side
- Single exhaust system for emission regulated areas
- C.E. construction
- Redundant main drive assembly inverter
- Non-standard electrical components
- Inverter controlled exhaust
- Inverter controlled coloraiders

AMF IS A MARKEL FOOD GROUP COMPANY

AMF's focus on continuous improvement may result in changes to machinery specifications without notice.

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