

# REPAIR AND MODERNIZATION

IMPROVE THE RELIABILITY AND  
PERFORMANCE OF YOUR EXISTING  
THERMAL SYSTEMS WITH  
INDUSTRY LEADING INNOVATIONS

TRAY & TUNNEL OVENS | CONTINUOUS OVENS | CONTINUOUS PROOFERS

The logo for AMF, consisting of the letters 'AMF' in a bold, black, sans-serif font with a white outline. The letters are positioned above a large, solid red downward-pointing triangle.

A MARKEL FOOD GROUP COMPANY



# OVEN SAFETY INSPECTION PROGRAM

## CERTIFYING YEARLY OSHA COMPLIANCE AND PLANT SAFETY

OSHA regulations mandate it - annual inspection by a qualified equipment manufacturer. When you rely on **AMF's Repair and Modernization Group** for safety inspections, you stay in compliance, with expert checks on every critical safety device on your equipment. Our annual inspection program can also

help you avoid issues with your insurance carrier by documenting the operation of all safety devices. Regardless of who built your oven, AMF Bakery Systems has the expertise to inspect it. If you have other heating equipment that needs OSHA-certified inspection, we'll provide one-source service for you.

### AMF REPAIR AND MODERNIZATION GROUP'S YEARLY INSPECTIONS INCLUDE:

- ▼ Point-by-point checks on all safety devices and major systems in your oven including: combustion, purge, airflow, and exhaust
- ▼ OSHA-compliant report of oven safety - regardless of who manufactured the equipment
- ▼ A detailed Oven Safety Inspection Report, with duplicate back-up copy kept in AMF's records

## Maintaining Plant Safety and Production Levels

AMF's Repair and Modernization inspections can:

- ▼ Pinpoint safety problems that could cause fires or other dangerous conditions.
- ▼ Provide documentation that can avoid problems with your insurance carrier.
- ▼ Detect oven performance problems which could affect production levels and product quality.

### THE REGULATION THAT REQUIRES ANNUAL INSPECTIONS:

#### OSHA 1910 - 263

"All safety devices on ovens shall be inspected at intervals of not less than twice a month by an especially appointed, properly instructed bakery employee, and not less than once a year by representatives of the oven manufacturers."



# Utilizing Repair and Modernization

## 970 TRAY & 960 TUNNEL OVENS

- ▼ Oven Relocation
- ▼ Full Oven Rebuilds
- ▼ Oven Extensions
- ▼ Digital Temperature Controls
- ▼ Infeed & Discharge Conveyor Conversion to Full Width Intralox® Conveyors

## OVEN UPGRADES FOR TRAY & TUNNEL OVENS

- ▼ Oven Rear Windows
- ▼ Mercury Free Switches
- ▼ New 24 Ounce Combustion Blower
- ▼ Product Color Enhanced Control-Convert
- ▼ Coloraider System
- ▼ Rear Trip Wire Safety
- ▼ DSI Conversion
- ▼ New Control Panels
- ▼ AF Drive Conversion

## 993 TEMPLEX PROOFERS

- ▼ New Enclosure
- ▼ New AC Unit/ Duct Work
- ▼ Infeed & Discharge Conveyor Conversion to Full Width Intralox® Conveyors
- ▼ Adjustable Loader Bar
- ▼ A/F Drive Upgrade
- ▼ SST Unloader Cross Parts
- ▼ New Control Panels

## CONTINUOUS PROOFERS

- ▼ Improved Temperature and Humidity PLC
- ▼ Quick Dump Exhaust Blowers
- ▼ Improved Pan Gap Monitor and Misaligned Pan Detector
- ▼ Improved Automatic Chain Oiler
- ▼ Hydraulic to Electric Drive Conversion
- ▼ Motorized Rotating Grid Cleaning Brush
- ▼ Stronger Pan to Grid Magnets
- ▼ New Proofer Enclosure
- ▼ New Control Panel
- ▼ More Stable Chain Design

## COOLERS

- ▼ Baker Perkins 175
- ▼ APV 1200
- ▼ Pulver

## CONTINUOUS OVENS

- ▼ New Enclosures
- ▼ Hydraulic and Electric Drive Conversion
- ▼ Stronger Pan to Grid Magnet
- ▼ Chain Cooler
- ▼ New Automatic Chain Oiler
- ▼ New Control Panel with PLC Touch Screen
- ▼ Heat Intensifier Units

## ADDITIONAL OFFERINGS

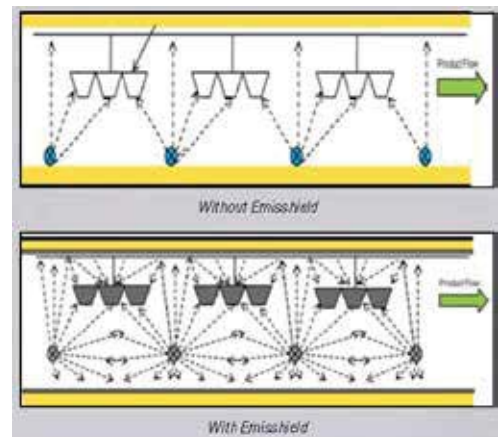
- ▼ Equipment Checkup
- ▼ Chain Evaluation

# Upgrading with Emisshield

With Emisshield, you can improve the quality and efficiency of even your best ovens.

Emisshield is a high-emissivity coating that provides the highest infrared heating capabilities. When applied to specific interior components of an oven, the oven produces higher quality products and operates 10-20% more efficiently with a corresponding reduction in CO<sup>2</sup> emissions.

Emisshield results in higher-quality products with more even color, better volume, improved crumb structure and longer shelf life.







**MAXIMIZE PERFORMANCE AND  
PRODUCTION WITH FOCUSED REPAIR AND  
MODERNIZATION BY THE EXPERTS**  
**WWW.AMFBAKERY.COM | 1-800-BAKERS-1**



COMPLETE SYSTEM SOLUTIONS

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