



Your bakery is our world.

BakeTech Continuous Oven

Consistently baked products with year-in, year-out reliability and the most available configurations and radiuses to fit virtually any layout.



DESIGN INNOVATIONS

AMF's BakeTech Continuous Proofer and Oven Systems are designed so each pan of product travels one behind the other exposing products to identical conditions, producing the most uniformly baked products. Optimizing floor space while offering maximum layout flexibility, the multi-tier BakeTech Continuous Oven is designed with twice as many burners as competing ovens for better performance and exact heat placement for any variety of pans or products.

EFFICIENCY

Two burners per straight and four per tier are placed next to the track, never under the track to maximize baking efficiency and extend track life.

CONSISTENCY

Opposite side flame sensing installed on all BakeTech Continuous Ovens to ensure the most even baking across the width of the pan. BakeTech Continuous Ovens monitor the amount of moisture in the exhaust and are able to adjust temperature accordingly.

RELIABILITY

Gasketed, bolted track curves provide more rigidity, longer track life and easier replacement when required. Oven curves are interchangeable with AMF's BakeTech Continuous Proofer.

SAFETY

Ladder and top perimeter safety rail allow safe access to all burner controls and safeties. Endless drive mounted on discharge conveyor is easily accessible from bakery floor, a standard on all BakeTech Continuous Ovens.



Perfection,
Tray In, Tray Out

OTHER FEATURES

▼ Exclusive dual-drive system drives chain from both sides for even load distribution and reduced horsepower requirement. Drives are interchangeable with the BakeTech Continuous Proofer



Exclusive Dual-Drive System

▼ Sealed, bolted track curves provide more rigidity, longer track life and easier replacement when required, also interchangeable with Proofer



Sealed, Bolted Track Curves

▼ Unmatched air circulation with two separate VFD controlled fans for top and bottom air vectors, individually programmed by product



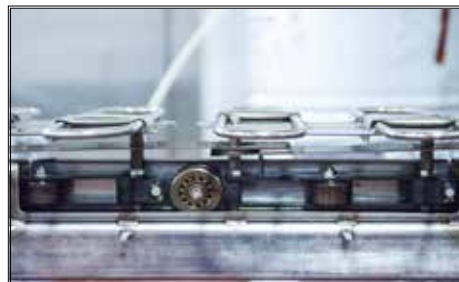
VFD Controlled Fans

▼ Main chain 9-point injection oiler offers automated chain lubrication



Automated Chain Lubrication

▼ Emisshield®, a nano-emissive coating applied to BakeTech's track covers reduces the amount of lubrication by as much as 50%



Stainless Steel Grid, Track, and Chain

▼ 3/8" (10 mm) stainless steel wire grid bolted directly to endless chain for strength and stability without support runners.



Grid Cleaning Brush

▼ Grid cleaning brush and chain blow-off remove contaminants and improve chain life.



Pre-wired Electrical Control Panel

▼ Pre-wired electronic control systems include color graphics, trending screens, alarm diagnostics and history, and full automatic mode.

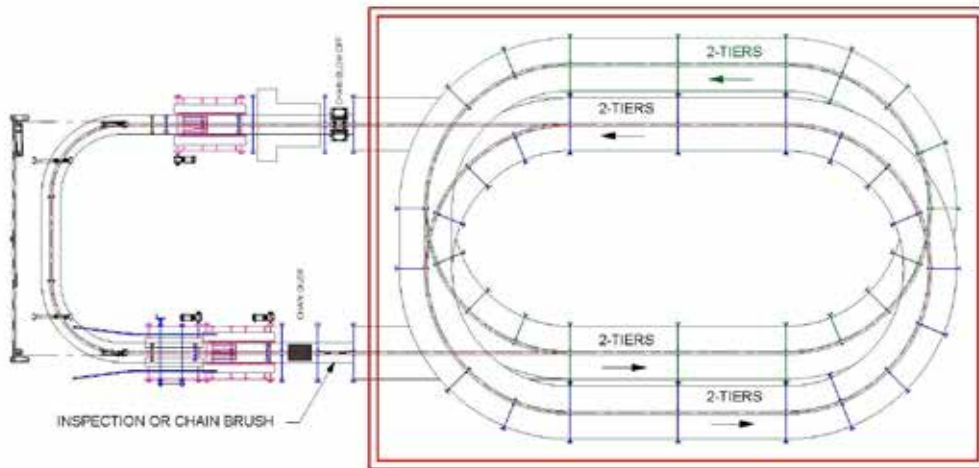


Operator Control Station

▼ Advanced product tracking systems follow pans through the oven.

SPECIFICATIONS

	Radius Curves	Leg Span	Details
Standard or Classic Twin Oval	5 ft 1524 mm	38", 44", 50"	Automates small lines with minimum cost
MidiSaver Twin Oval	7 ft 2134 mm	38, 44, 50"	Fits most bakery layouts
MaxiSaver Twin Oval	10 ft 3048 mm	38, 44, 50"	Reduces endless speeds by 20%
MegaSaver Twin Oval	10 ft 3048 mm	60"	For today's large format pans



AMF IS A MARKEL FOOD GROUP COMPANY

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