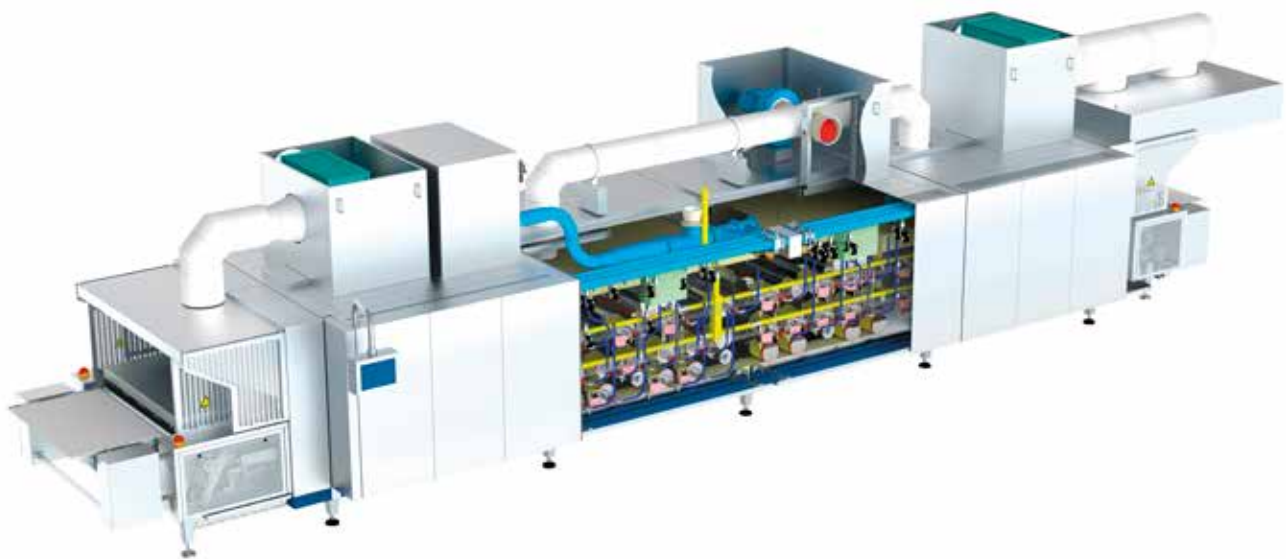


Den Boer Tunnel Ovens

Pre-assembled, modular designs with independent zone control for precise temperature control over a wide variety of products.



DESIGN INNOVATIONS

Automation in baking brings with it many challenges. Building a complete oven system for a diverse set of products requires more than manufacturing and process control. This level of automation demands intelligent design, an understanding of the complete baking process, and a world of experience. AMF Bakery Systems brings you the proven technology of Den Boer Tunnel Ovens. The Den Boer Multibake® Line consists of four modular oven systems.

MODULARITY

The most striking aspect of the Den Boer Tunnel Oven is its modular design. Four modular oven types ensure flexibility as you grow your product portfolio. The pre-assembled modules enable quick turnaround time with more efficient installation.

VALUE

The Den Boer Multibake® Line offers an optimum price/quality ratio. Building on 100 years of oven-building experience, Den Boer ensures maximum reliability throughout the life of your oven.

CONTROL

With independent zone control, critical baking parameters such as temperature, air speed, and humidity can be set independently from one another.

FLEXIBILITY

Products are baked and transported on one of five belt options including: wire mesh belt, steel belt, strip belt, stone belt, or lamella belt. Belt widths are between 600 mm and 4000 mm with multiple configurations.



The perfect balance of
quality and value.

FOUR MODULAR OVENS

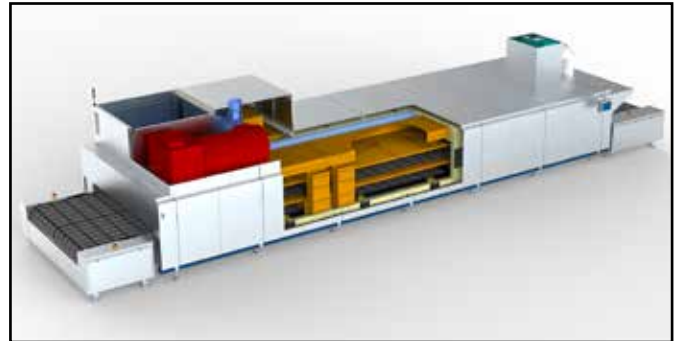


DEN BOER MULTIBAKE® D

The Den Boer Multibake® D is a directly heated oven. The direct fired tunnel is heated by means of modulating multi-ribbon gas burners. Each top burner will be executed with an electronic air valve to prevent cold air flow inside the oven baking chamber when the burner is switched off. Products are baked on a positive drive, open structure belt.

Product Applications:

Soft buns and rolls, cakes, cupcakes, muffins, sweet and savory pies

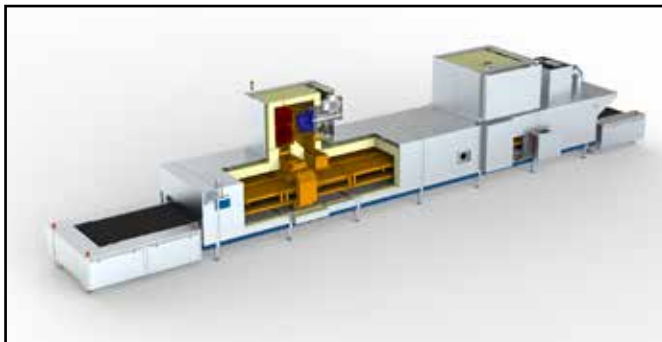


DEN BOER MULTIBAKE® R

Suitable for mono production, the Multibake® R Tunnel Oven is designed with the cyclotherm principle or "heat wheel" system. Heating is entirely indirect, using central burners outside the baking area. The heat is transferred to the product by means of radiator tubes with separate control for top and bottom heat ensuring better baking balance.

Product Applications:

Tin or sheeted bread, artisan loaves, ciabatta, baguettes, kaiser rolls



DEN BOER MULTIBAKE® I

The Den Boer Multibake® I (Impingement) is an indirectly heated oven, employing hot air transported at high speed to both the upper and lower side of the product. This is accomplished using an industrial burner coupled to a stainless steel heat exchanger.

Product Applications:

Croissants, danishes, puff pastry, cinnamon rolls, cheese sticks, American style pizza, pizza snacks



DEN BOER MULTIBAKE® H

The hybrid variant of the Multibake® Line is a design comprising multiple oven types grouped in a single oven unit. In principle, any combination of the Multibake® 'D', 'I', 'R' and even "HT" modules can be assembled, allowing you to enjoy the unique benefits of each, in addition to those of modularity and a perfect balance.

Product Applications:

Italian style pizza, pizza snacks, handheld filled products, flatbread, pita bread, naan, tortilla, thins

SERVICE

Every second counts when production stops, that's why AMF Bakery Systems offers after-sales service 24 hours a day, 7 days a week, 365 days a year. Our team of trained service personnel and thermal experts can be reached for technical assistance, practical advice, training, and on-site service.



OPERATIONS

- ▼ 24/7/365 Service
- ▼ On-site Service Engineers
- ▼ Data Reporting & Analysis
- ▼ Online Assistance

Every Den Boer oven features an integrated modem. Service teams can remotely connect to your oven to confirm whether the breakdown can be resolved off-site. Improvements or changes of the oven's settings can also be altered remotely. Learn more about AMFConnect™ technology for complete control of your baking processes.



MODIFICATIONS

- ▼ Equipment Relocation
- ▼ Production Line Rebuilds
- ▼ Retrofits
- ▼ Control Updates
- ▼ Replacement Parts Delivery



MAINTENANCE/REPAIRS

- ▼ Spare Parts Delivery
- ▼ Annual Inspections
- ▼ Preventive & Corrective Maintenance
- ▼ Parts Delivery For Alternative Brands

AMF Bakery Systems employs the services of engineers and service personnel around the world. These regional experts will regularly check and inspect your entire line, on a regular basis to ensure your line is running at optimal levels for improved reliability and operator safety.



AMF IS A MARKEL FOOD GROUP COMPANY

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