

# Vesta Direct Fired Tunnel Oven

High-speed baking solution with high-efficiency Coloraider system increases convection effect on each product at all times. Guardian chain management system maximizes chain life.



# DESIGN INNOVATIONS

AMF's Vesta Direct-Fired Tunnel Oven is designed with high-performing structural materials and engineered with advanced operating elements. AMF's computer-aided engineering and FEA modeling solution improve baking efficiency for quick product changeover. The PLC-controlled baking management system provides independent burner control and exhaust control with operator-friendly diagnostics for improved product profile. The AMF Vesta Tunnel Oven is the ideal baking solution for products requiring longer bake time or higher density.

## PERFORMANCE

Featuring the most durable chain available, designed with deeper hardening, higher precision finishes and stronger alloys. Guardian chain management system maximizes chain life through precise maintenance chain life through precise maintenance chain analysis, and predictive lubrication alarms while reducing energy consumption.

## RELIABILITY

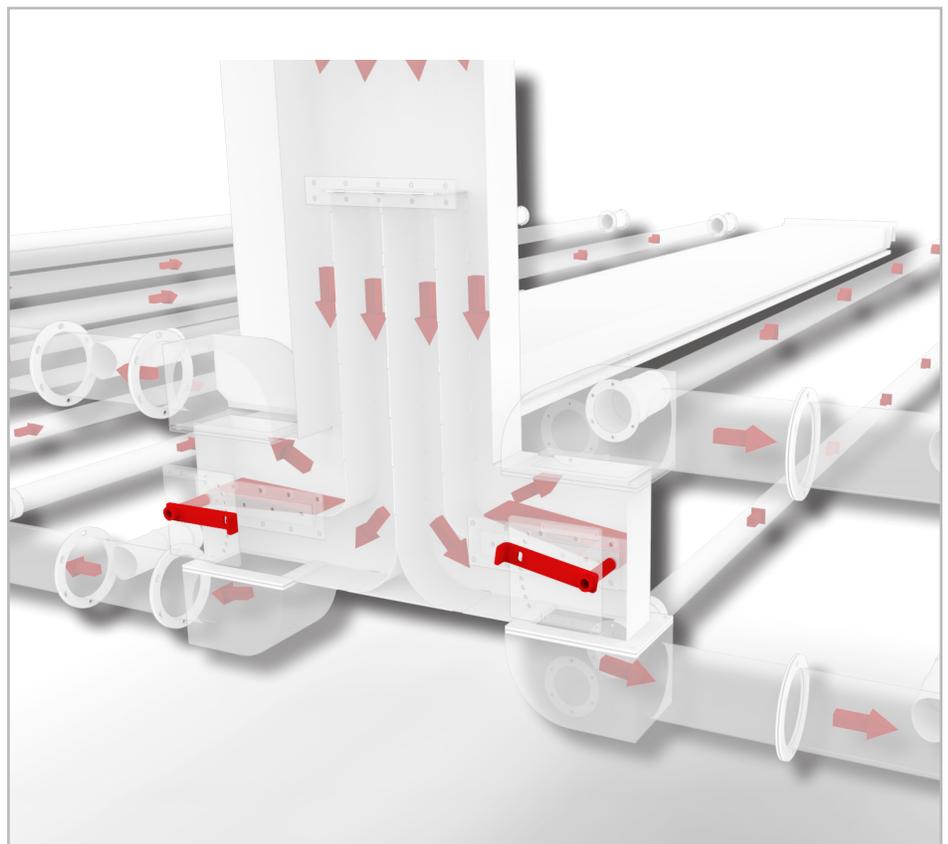
High-efficiency Coloraider unit increases convection effects to balance the airflow by mixing air created between each zone and distributing heat inside products. This creates a constant distribution for even and uniform cooking at all times.

## CONTROL

Advanced electronically controlled combustion system reduces gas consumption and pinpoints operating issues. Recipe driven system with adjustable temperature control enables identical baking conditions.

## QUALITY

Flow dampers adjust for proper air discharge above and below the product. Extra strength trunnions prevent fatigue breakage.



## Outstanding Performance

# OTHER ADVANTAGES

Portable unit designed for side feed loading, rate up to 6 cycles/minute. Full table top high temperature plastic belt allows a smooth pan transfer in and out during the loading cycle eliminates product damage. Gentle, efficient pan metering, pan count, gapping and centering adjustable per recipe ensure product is not blemished by the carrying surface. Easy to move with casters and quick disconnects to minimize installation time.

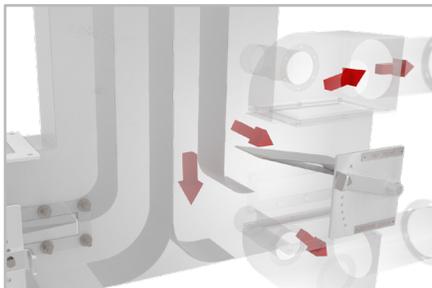
- ▼ DSI (Direct Spark Ignition) solid state design provides ignition and flame monitoring for each burner.
- ▼ Burner control system is all supplied with Quick Disconnect wires and plugs connected to a Distributed I/O for ease of installation and maintenance.
- ▼ Grid System with keyed attachments and pan guides to prevent the possibility of a pan jam.
- ▼ Opposite side flame detection to confirm to current safety codes and offer increased safety.
- ▼ Guardian chain management system on both chains with predictive lubrication alarms and chain elongation historical data.
- ▼ Each Coloraider tube is adjustable to achieve proper convection air angle and is fixed with a bolt ring.
- ▼ Computational fluid dynamics reduces cavitation and airflow friction.



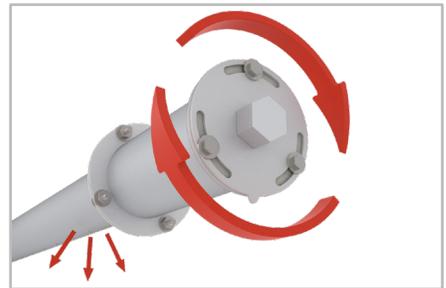
DSI and Burners Distributed I/O Panel



Grid System



Adjustable Air Discharge Damper

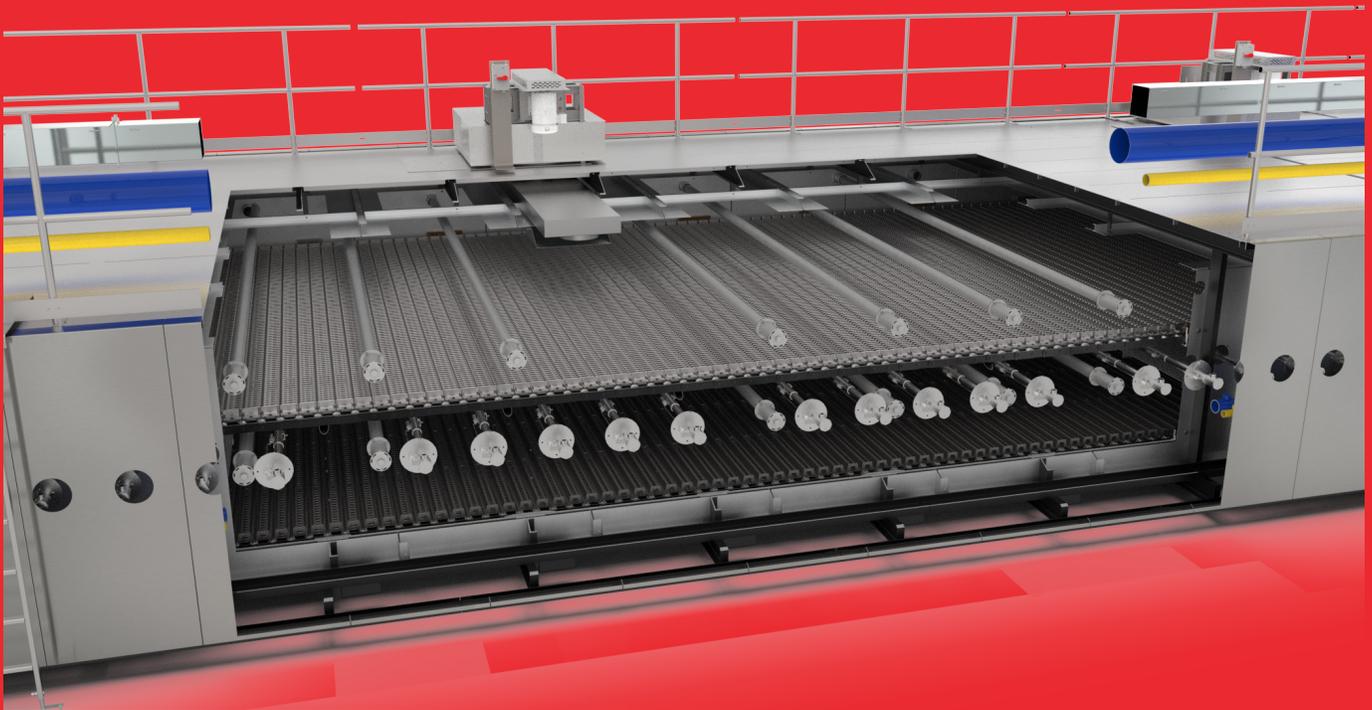


Adjustable Air Flow Direction



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AMF's Vesta Direct-fired Tunnel Oven with independent burner control is ideal for efficient changeover to achieve the best baked product. Custom-designed for your bakery and recipe.



**VESTA**

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

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