

# Vesta Direct-Fired Tunnel Oven

Built to last, the high-speed baking solution engineered with exclusive orientable high-efficiency Coloraider system increases convection effect on each product at all times. Guardian chain management system maximizes chain life.



*Shown with optional loading unit  
for reference.*



# 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 as for breads, buns and pound cakes.

## 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 analysis with predictive lubrication alarms, chain elongation historical data while reducing energy consumption.

## RELIABILITY

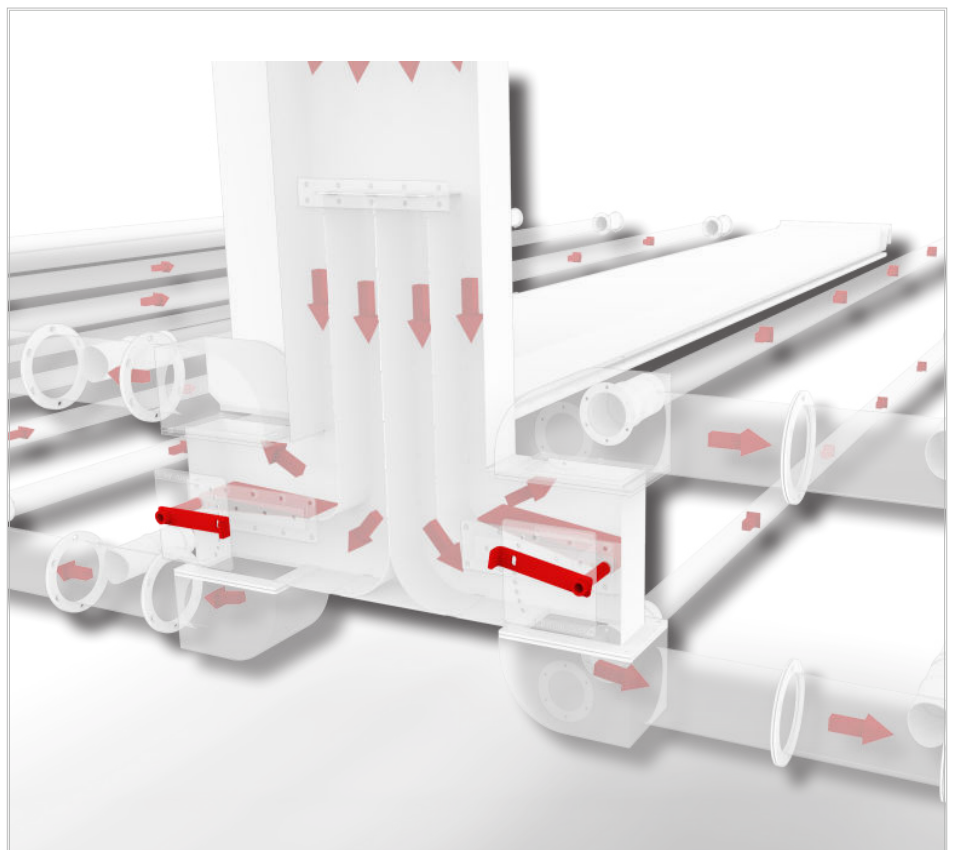
High-efficiency Coloraider unit increases convection effects to balance the airflow by mixing air created between each zone and distributing heat inside products. This creates a constant distribution for even and uniform cooking at all times.

## CONTROL

Advanced electronically controlled combustion system reduces gas consumption and pinpoints operating issues. Recipe driven system with adjustable temperature control enables identical baking conditions. Burner control system is all supplied with Quick Disconnect wires and plugs connected to a Distributed I/O for ease of installation and maintenance.

## QUALITY

Adjustable flow dampers for proper air discharge above and below the product.



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## Outstanding Performance

# OTHER ADVANTAGES

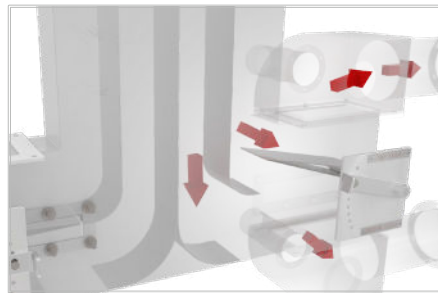
- ▼ DSI (Direct Spark Ignition) solid-state design provides ignition and flame monitoring for each burner.
- ▼ Optional vibration sensors and programming for all blowers.
- ▼ Grid system with keyed attachments and pan guides to prevent the possibility of a pan jam.
- ▼ Opposite side flame detection to confirm to current safety codes and offer increased safety.
- ▼ Each Coloraider tube is adjustable with up to 7 pattern distribution burners to achieve proper convection air angle and optimal heat distribution.
- ▼ Computational fluid dynamics reduce cavitation and airflow turbulence.
- ▼ Optional redundant drive for faster maintenance recovery.
- ▼ Guardian chain management system applies equal tension on both chains only during operation and fully releases pressure allowing chain to cool down without tension.
- ▼ Optional side feed loading/unloading unit ensures a smooth pan transfer during the in and out cycle.



DSI and Burners Distributed I/O Panel



Grid Design and Chain Guidance



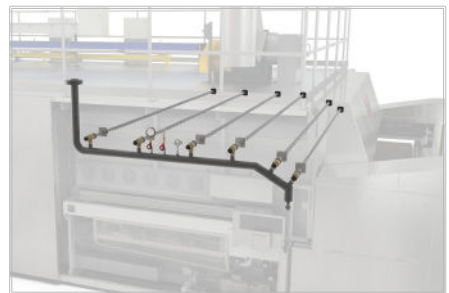
Adjustable Air Discharge Damper



Adjustable Airflow Direction



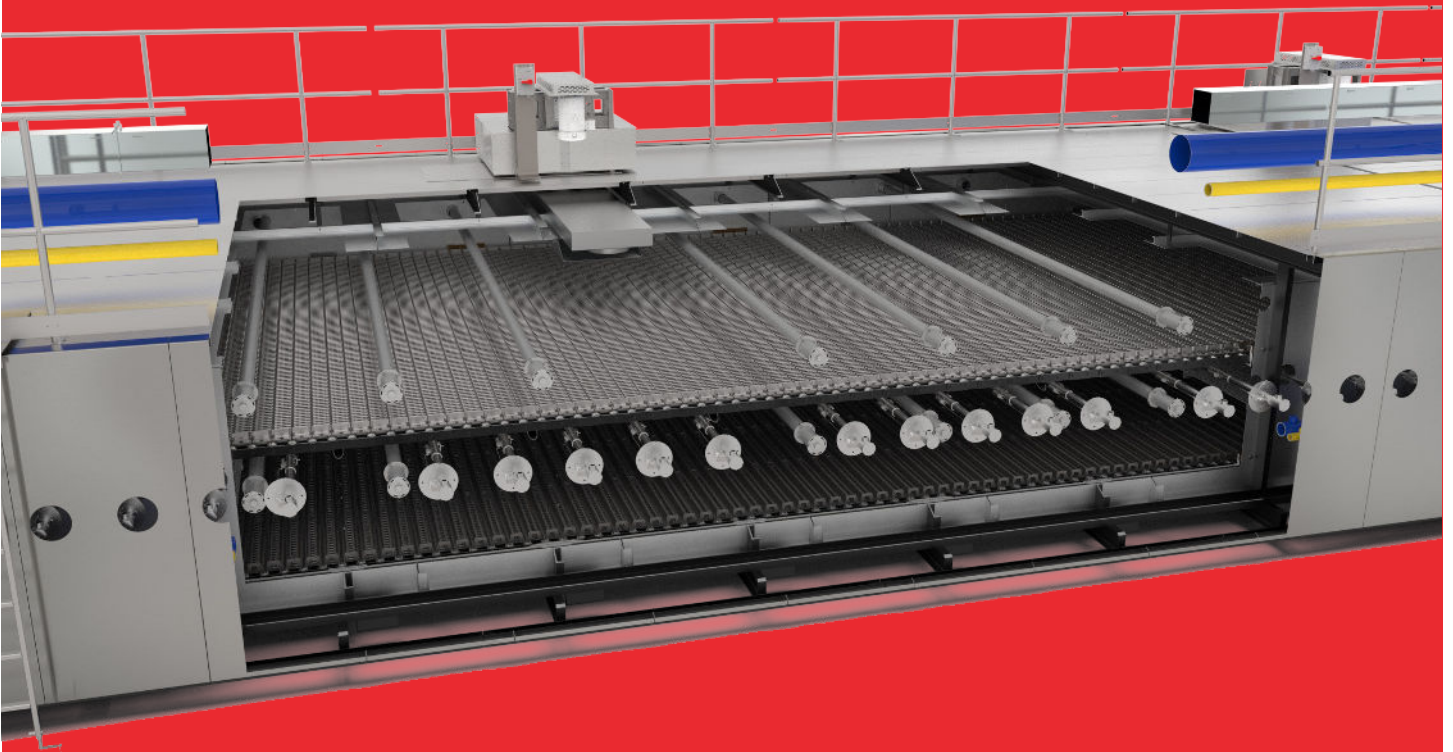
Guardian Chain Management System



Optional Steam System

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



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

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