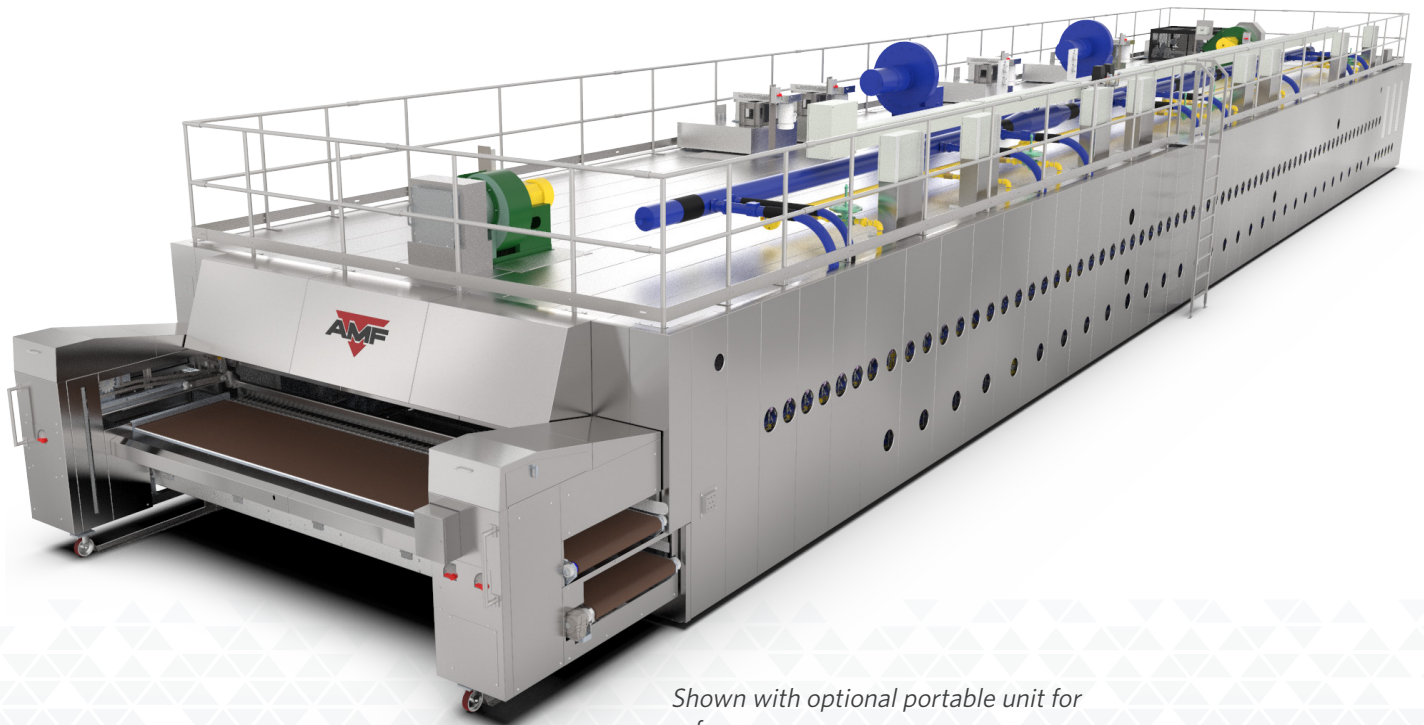


# Vesta Tray Oven

High-speed, compact baking solution with easily oriented, high-efficiency Coloraider system to increase the convection effect consistently on each product. Quantity of baking zones and active burners are customized by each product and area.



# DESIGN INNOVATIONS

Built to last for the enduring success of your bakery, AMF's Vesta Tray Oven is designed with high-performing structural materials and engineered with advanced operating elements in a small footprint design. 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 to improve product profile. The AMF Vesta Tray Oven is the ideal baking solution for products requiring longer bakes time or higher density products like breads, buns and pound cakes.

## PERFORMANCE

Featuring the most durable chain available and designed with deeper hardening, higher precision finishes and stronger alloys. Easy access main chain take-up tensioner with optional oven take-up monitoring to ensure high-efficiency baking operation.

## RELIABILITY

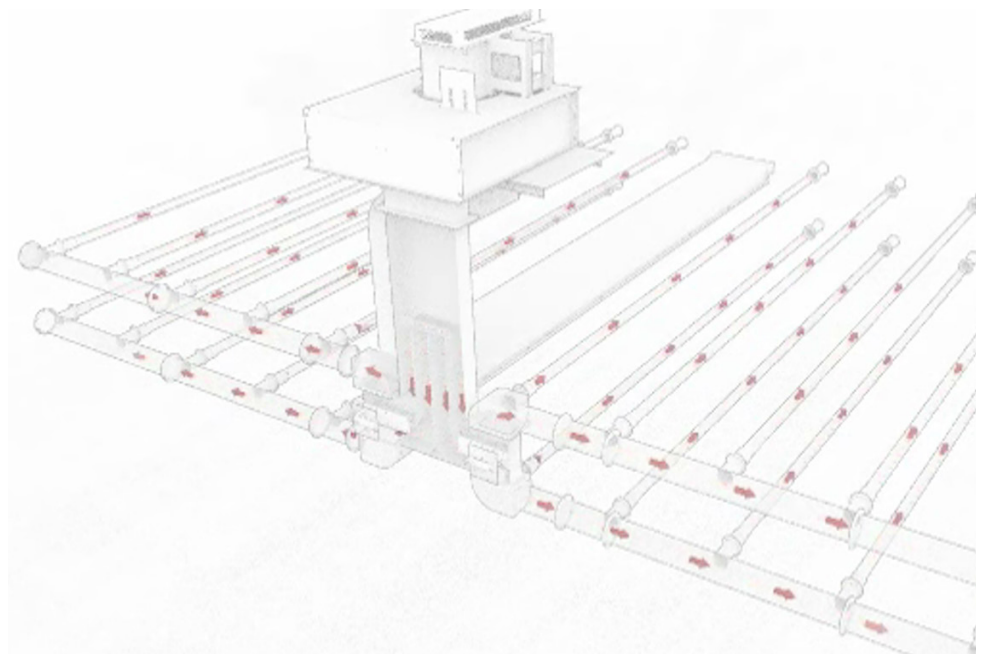
High-efficiency Coloraider unit increases convection effects to balance the airflow by mixing air created between each zone and distributing heat inside products. This creates a constant distribution for even and uniform cooking at all times.

## 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. Dual pusher bars engineered for easyway to hardway enable smooth pan transfer while eliminating product damage during the loading and unloading cycle.



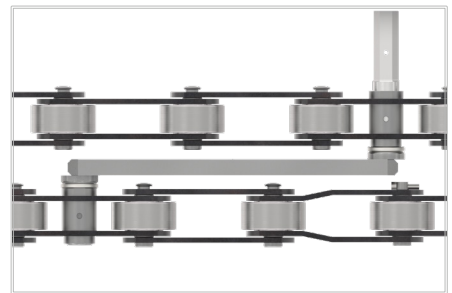
## Outstanding Performance

# 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.

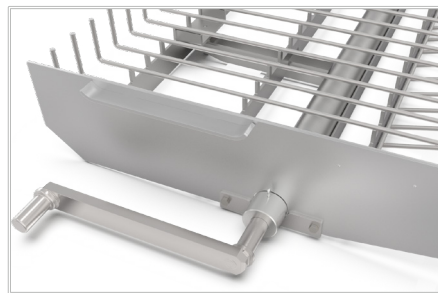


DSI Distributed I/O Panel and Burners

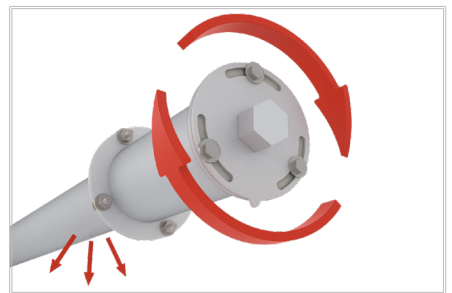


Extra Strength Trunnions

- ▼ Extra strength trunnions prevent fatigue breakage on Z-bar.
- ▼ Z-Bar heavier weld design, higher tolerance and hardened shafts.



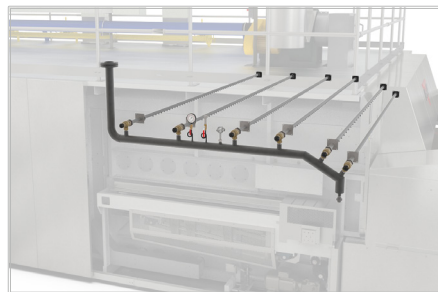
Z-Bar Design



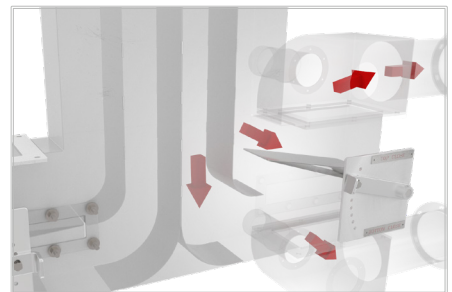
Adjustable Airflow Direction

- ▼ Opposite side flame detection for high security operation and reliable lateral burner flame control, confirms to current safety codes and offer increased safety.

- ▼ Each Coloraider tube is adjustable with up to 7 patterns for distribution burners to achieve the proper convection air angle and optimal heat distribution.



Optional Steam System



Adjustable Air Discharge Damper

- ▼ Computational fluid dynamics reduce cavitation and airflow turbulence.

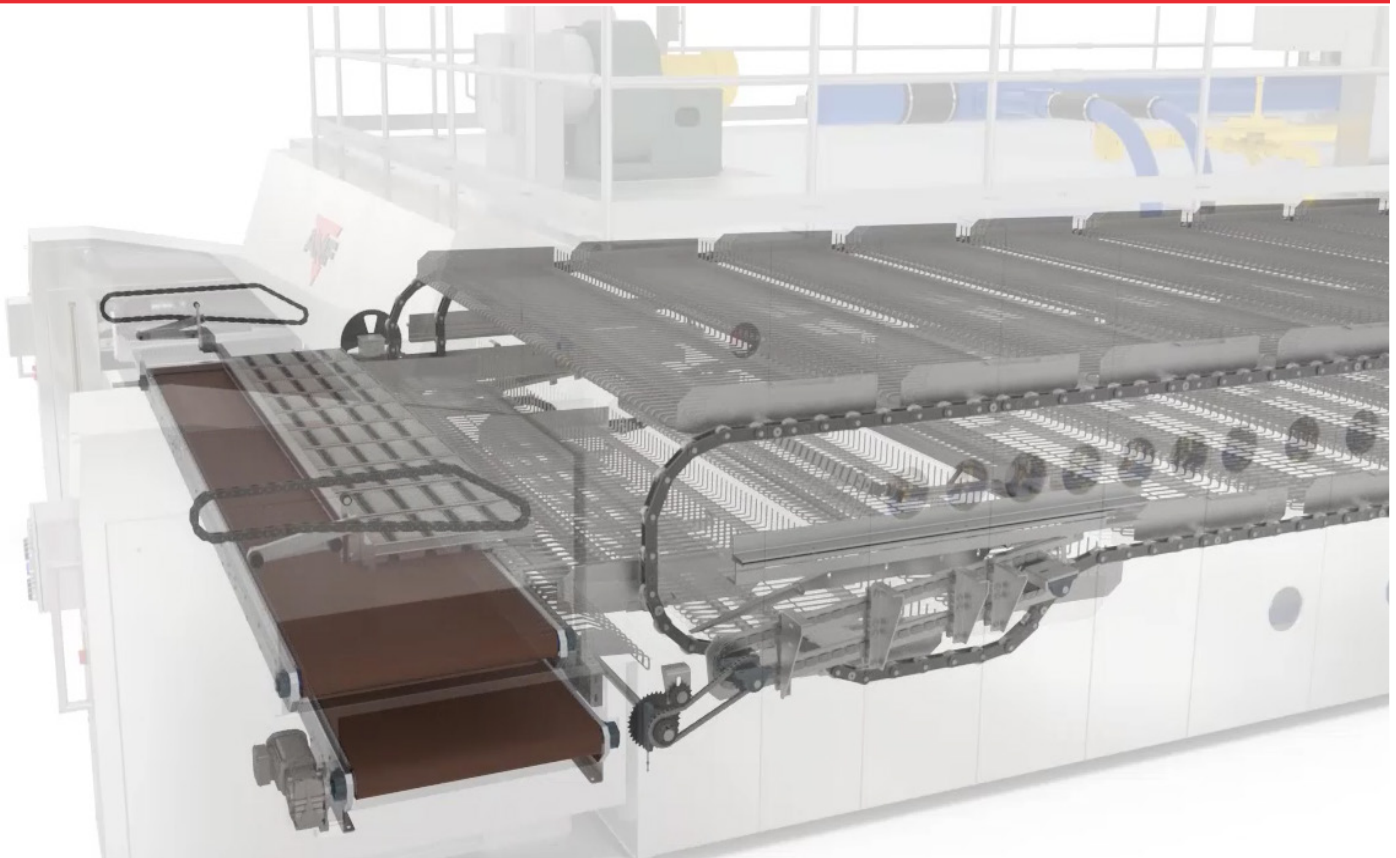
- ▼ Optional redundant drive for faster maintenance recovery.

- ▼ Optional remote access to equipment performance data with real-time trend displays for historical data prompting preventative maintenance.

- ▼ Optional side feed loading/unloading unit ensures a smooth pan transfer during the in and out cycle.

AMFBAKERY.COM | SALES@AMFBAKERY.COM

Custom-designed by each bakery and product, the Vesta Tray Oven offers independent burner control for efficient changeover and premium baking quality.



**VESTA**

**AMF IS A MARKEL FOOD GROUP COMPANY**

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

02.2023