

Vesta Tunnel Oven Unloader

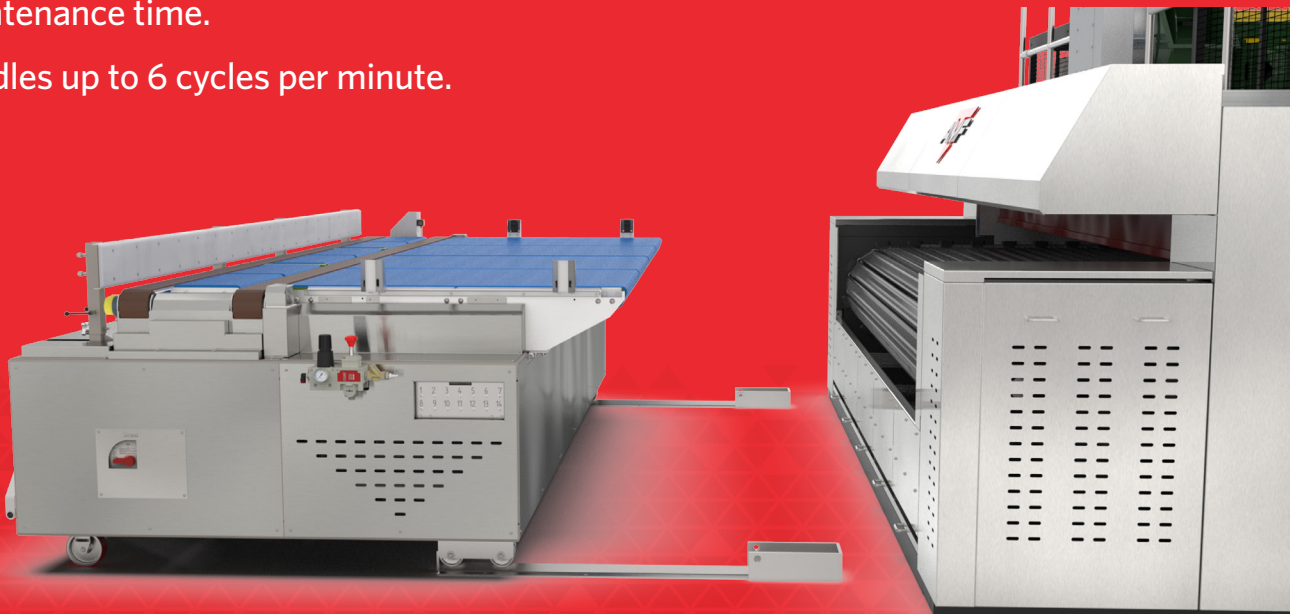
Robust design for unloading bread and bun pans in a single line with accuracy and consistency under fast rates.



DESIGN INNOVATIONS

AMF Tunnel Oven Unloader integrated with AMF Vesta Direct-fired Tunnel Oven improves baking performance.

- 3 in 1 conveyor design ensures smooth pans transfer from easyway to hardway, preserves pan positions and eliminates product damages during the unloading cycle.
- Automatic back guide adjustment or flip down manual unloading access suitable for bread and bun pans.
- Lifting air bag bladders, linear guides and, (manual central lubrication or grease fitting plate) ensure easy maintenance.
- Mounted on casters and quick disconnects to provide easier access and reduce maintenance time.
- Handles up to 6 cycles per minute.



AMF IS A MARKEL FOOD GROUP COMPANY

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

02.2023