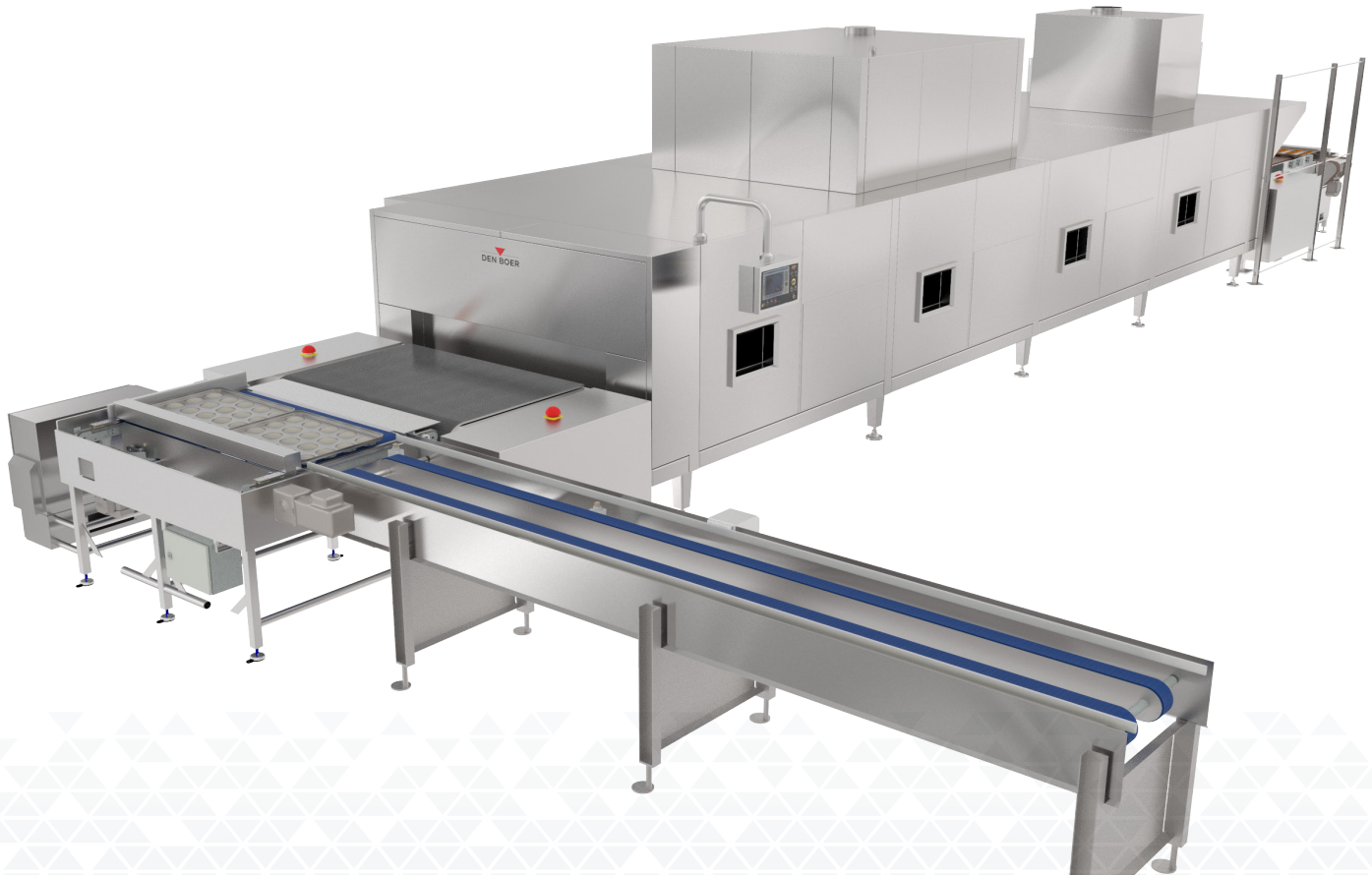


# MB-D Tunnel Oven by AMF Den Boer

Simple, modular direct-fired oven design offering maximum profitability and flexibility with independent zone control for precise temperature control.



# DESIGN INNOVATIONS

Automation in baking brings with it many challenges. This level of automation demands intelligent design, an understanding of the complete baking process, and a world of experience. Designed for emerging markets and entry-level bun and roll producers, AMF's MB-D Tunnel Oven APEX Series by AMF Den Boer offers three standard sizes. This simplicity in engineering ensures you the best value baking while maintaining room for future capacity growth.

## MODULARITY

The most striking aspect of the APEX MB-D Tunnel Oven is its complete modular design. The pre-assembled modules enable quick turnaround time for efficient installation and future expansion.

## VALUE

AMF's APEX product line offers an optimum price/quality ratio. Building on 100 years of oven-building experience, Den Boer's value engineering ensures maximum profitability and reliability throughout the life of your oven.

## CONTROL

With three individually adjusted baking zones, critical baking parameters such as temperature, air speed, and humidity can be set independently from one another.

## FLEXIBILITY

Offering three directly heated oven sizes in a modular system, the MB-D oven maintains flexible baking options as you grow your product portfolio.

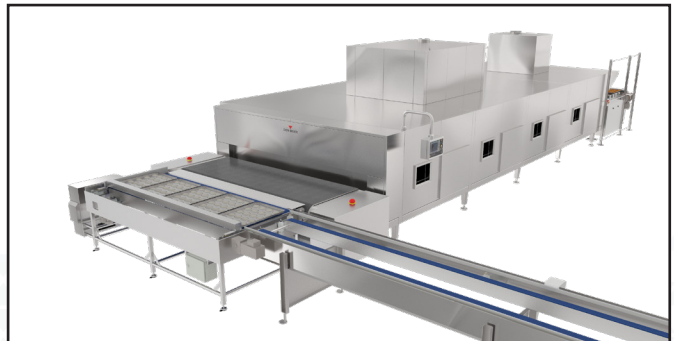
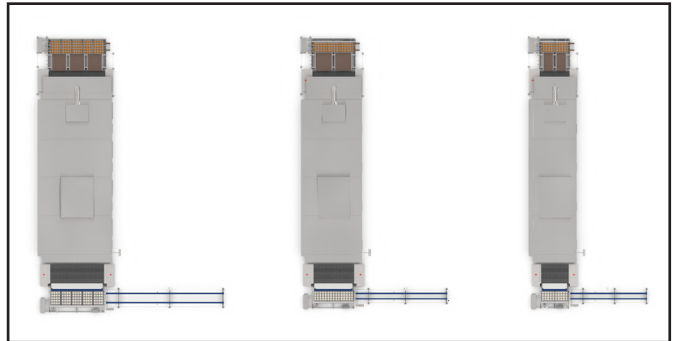
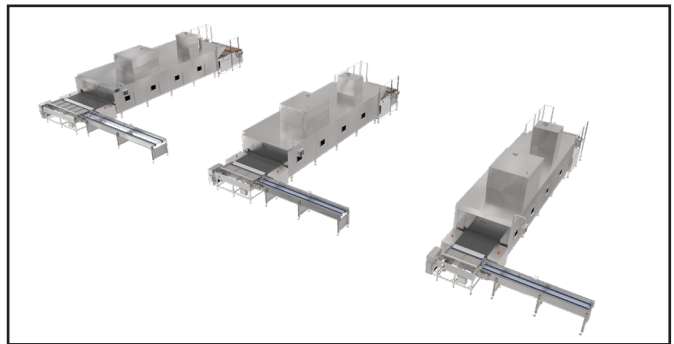


The perfect balance of  
quality and value.

# MB-D SERIES

The APEX Den Boer Tunnel Oven Series consists of three standard direct-fired oven (MB-D) sizes, each of which can be expanded by length for future capacity growth by connecting additional modules. Individual zone assembly ensures complete control of your baking process without compromising on AMF's best value engineering process. The flexible Den Boer oven loader design allows for easy product changeover and pan variation.

- ▼ Full Corten steel interior, vapor tight baking tunnel is divided into stainless steel modules with vapor tight connections. Top and bottom coverings of the oven are aluminized steel panels.
- ▼ High-quality, 20 cm thick oven insulation minimizes heat loss. Heat modules are fitted with adjustable slides to prevent heat loss and can be fitted with an insulated service hatch.
- ▼ Directly-heated oven by means of modulating multi-ribbon gas burners. 50% of burners equipped with electronic valve to open/close air supply preventing cold air flow into the baking chamber when off.
- ▼ Four standard burners in each module with 2 above and 2 below products with local burner control units to ensure ignition of the burner, gas valve control, and flame monitoring that operate with zero-pressure.
- ▼ PT-100 temperature sensors are fitted to measure temperature in each zone and displayed on HMI. Top and bottom zone temperature control allows user to maintain ideal baking curve.
- ▼ Open structure, positive drive OGB-L Belt consists of wire links with eyes, connected by cross-rods, welded at the ends for even heat distribution.
- ▼ Entrance and exit drive frames are designed with rigid construction to prevent misalignment of belt. Positive drive prevents friction or slipping.
- ▼ Oven is built on high legs for simple sanitation.



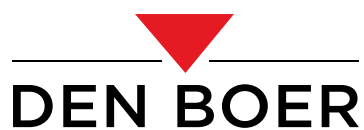
# SPECIFICATIONS

	Width	Baking Time	8.8 M 28.7'	11 M 36.1'	13.2 M 43.3'	15.4 M 50.5'	17.6 M 57.7'	19.8 M 65'	22 M 72.2'
<b>MB-D Series 1</b>	61" 1,550 mm	8.5 min	6,000	7,500	9,000	10,500	12,000	13,500	15,000
<b>MB-D Series 2</b>	90.55" 2,300 mm	8.5 min		10,700	12,800	14,900	17,000	19,100	21,200
<b>MB-D Series 3</b>	120" 3,050 mm	8.5 min				21,000	24,000	27,000	30,000

The APEX MB-D Series Oven is only available in the above configurations and capacities.

# OPTIONS

- Top convection system to direct air towards product
- Vapor Hood to reduce baking steam in the bakery
- GAP Detection to detect gaps between pans and prevent flash heat
- Baking Pan Grouper and Oven Loader with Pusher
- Oven Unloader with Modular Belt
- Water Sprayer at Oven Outfeed for extra shine on product
- Service Hatch for easy access to baking tunnel for inspection, service, and cleaning
- View Port for clear and bright view of product during baking
- Steam Injection via steam lances



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

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