

CONVERTING EXISTING GAS INDUSTRIAL OVENS TO ELECTRIC

Transition to electric baking and achieve flexibility in baking while reducing energy consumption.

Conversion Assessment

Consider the oven's age, condition, and compatibility with electric components as well as available space constraints and local building or electrical codes. **AMF Bakery Systems' experienced thermal team offers comprehensive support** throughout the process.



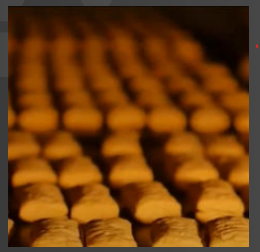
Electrical Upgrades

Upgrading the electrical infrastructure of the bakery to support the increased power demands of electric ovens is crucial to ensure the electrical system can handle the increased electrical load.



Installation & Integration

Our thermal team will recommend potential modifications to accommodate new equipment and optimize the performance of the electric oven. **AMF technicians handle necessary removal or adaptation of gas-related components** and the integration of any new oven structures or modules into the existing line.



Testing and Calibration

It is important to conduct testing and calibration of the oven to ensure optimal performance and adherence to desired baking specifications. The **Sustainable Oven Service (SOS) by AMF Bakery Systems utilizes advanced sensor technology and digital connections** to provide real-time recommendations from industry experts.



AMF DENBOER, BAKETECH, AND VESTA SOLUTIONS MAKE CONVERTING EXISTING INDUSTRIAL OVENS TO ELECTRIC OVENS A VIABLE OPTION FOR BAKERS LOOKING TO IMPROVE SUSTAINABILITY



Reduced Environmental Impact

By utilizing electricity from renewable sources, bakers can significantly reduce greenhouse gas emissions associated with their operations.



Precise Temperature Control

Advanced control systems allow industrial bakers to program temperature profiles for different baking stages and allow for more versatile baking options.



Energy Efficiency

Electric ovens are more energy-efficient than gas-powered ovens because they use electric heating elements to convert electricity directly into heat, which minimizes energy waste and optimizes heat transfer.



Enhanced Flexibility

Electric ovens can be designed with modular configurations, allowing for easy expansion and increased production capacity as business needs evolve.



Improved Safety

By eliminating the use of open flames from gas-fueled ovens, electric ovens reduce the risk of fire hazards within the bakery and improve operator safety.