



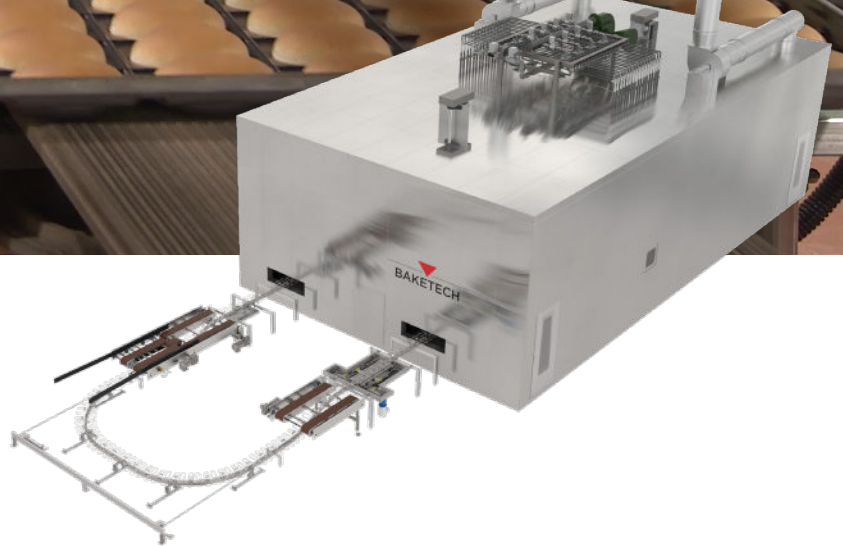
BAKETECH

## CONTINUOUS OVEN

Consistently baked products with year-in, year-out reliability and the most available configurations and radiuses to fit virtually any layout and a range of product applications.



- ▶▶ Maximum Baking Efficiency
- ▶▶ Uniform Baking Conditions
- ▶▶ Reduced Energy Consumption





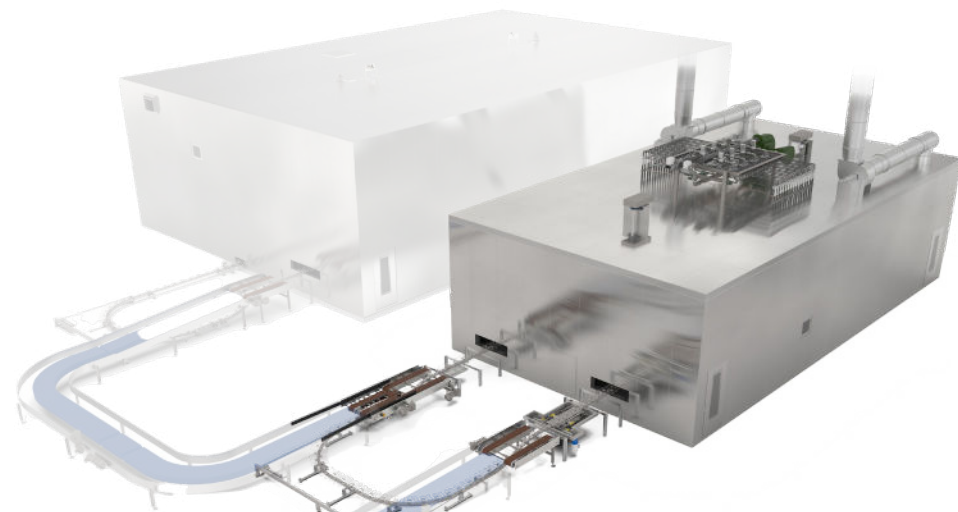
## PROVEN PERFORMANCE

DELIVERING THE WORLD'S MOST RELIABLE OVEN SYSTEMS

AMF BakeTech, an AMF Bakery Systems brand, designs its Continuous Proofer and Oven Systems so each pan of product travels one behind the other, exposing products to identical conditions to deliver the most uniformly baked products including soft bread, buns, and rolls, bagels, artisan breads, pizzas, cakes, pastries, croissants, and more.

### KEY BENEFITS

- ▶▶ **Better performance and exact heat placement** with twice as many burners as competing ovens, 4 per zone and 2 per straight, for any variety of pans.
- ▶▶ **Reduced energy consumption** with an exclusive dual-drive system that drives the endless chain from both sides for even load distribution and maximum reliability.
- ▶▶ **Maximum layout flexibility** with production rates and layout determining a custom configuration that delivers optimal floor space.
- ▶▶ **Longer chain life** with AMF BakeTech's continuous chain design engineered with high temperature heat treatment and a wheel design that protects against debris and corrosion.



In the spirit of collaboration, AMF BakeTech works alongside the Company's AMF Den Boer and AMF Vesta baking teams to develop the most innovative, energy-efficient technologies. Leveraging AMF's global footprint, the baking teams work together to facilitate manufacturing closer to the customer, localized service and support for faster response, and greater connectivity to enhance the customer experience and drive continuous innovation.

### THE FUTURE OF BAKING IS SUSTAINABLE

AMF is committed to a 30% reduction in its operations' environmental impact across the value chain by 2030, while focusing on ingenuity in product development, continuous improvement, and caring for its teams and communities to build a more equitable world.

While focusing on goals related to green product innovation, AMF BakeTech has already made great strides towards delivering more sustainable baking solutions including the following:

- ▶▶ **Independent zone control** allows for easy adjustment to energy output by zone
- ▶▶ **Automatic Chain Oiler** significantly reduces oil consumption
- ▶▶ **Dual-fuel conversions** to electric or hydrogen available as retrofit
- ▶▶ **Emisshield®** nano-emissive coatings on all BakeTech track covers reduces the amount of lubrication required by as much as 50%
- ▶▶ **Sustainable Oven Service** implementation combines artificial intelligence with expert analysis to reduce natural gas consumption and CO2 emissions by up to 20% in baking
- ▶▶ **US Patent** for hydrogen burner technology reduces CO2 emissions by 99.9% in baking

### LEGACY OF INNOVATION

When the first conveyor proofer and oven system was conceived in 1967, AMF BakeTech was there. Since then, AMF BakeTech has been continuously investing in the Continuous Proofer and Oven design to deliver better product quality, increased throughput, greater flexibility, and more sustainable equipment designs.



At AMF's Center of Thermal Excellence in Tucker, GA, the team of engineers and project managers focuses on developing innovative solutions to solve the industrial bakery industry's most complex baking challenges. From project inception to installation and training, our thermal team leverages industry-leading talent to deliver unmatched quality, precision engineering, and unparalleled service and support.

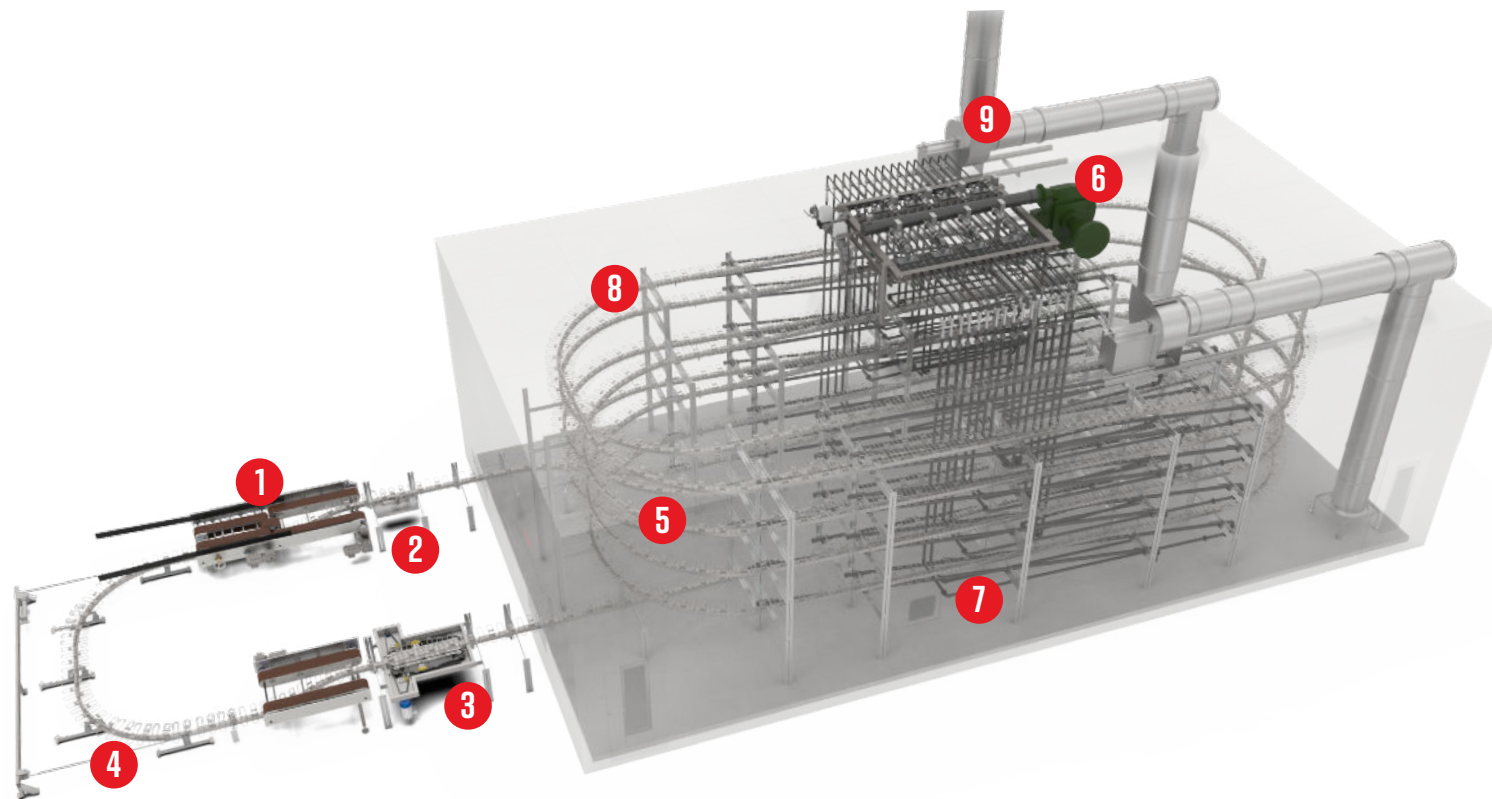
# AMF BAKETECH ▶ CONTINUOUS OVEN



## EVEN HEAT. EVERY PAN, EVERY TIME.

AMF BakeTech's Continuous Oven offers flexible and consistent baking for a wide range of baked products. Engineered with twice as many burners as competing ovens, this multi-tier, direct-fired oven offers balanced baking and exact heat placement for any variety of pans ensuring every tray passes through exactly the same conditions.

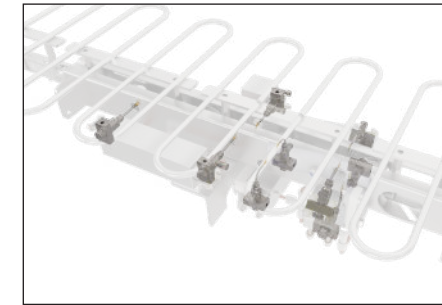
With two burners per straight and four per tier, burners are positioned alongside the tracks, never under, to maximize baking efficiency and extend chain life. The continuous chain system also optimizes pan spacing throughout the entire path of travel to maximize throughput and prevent pan jams.



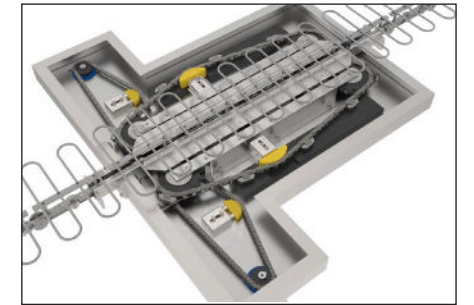
# STANDARD FEATURES



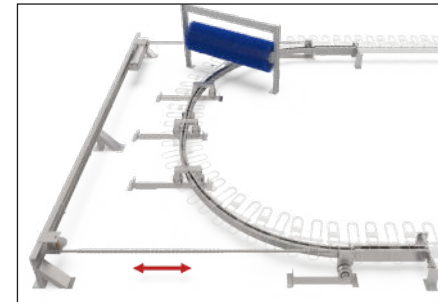
**1. Gentle Loading Conveyors** at infeed and outfeed with centering guides for exact pan alignment handle magnetic trays up to 42" at rates up to 50 pans per minute.



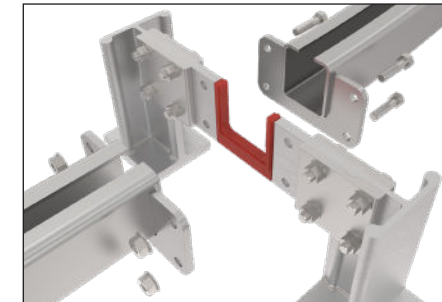
**2. Automatic Chain Oiler** delivers precise lubrication via a 9-point injection oiler to minimize oil consumption and extend chain life.



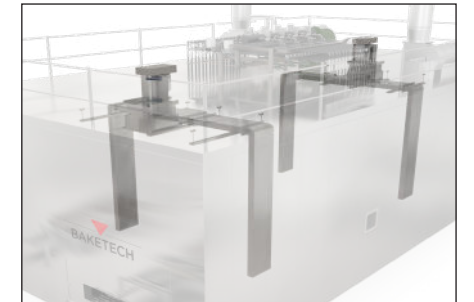
**3. Exclusive Dual Drive System** drives chain from both sides with dual hi-slip motors for even load distribution and reduced horsepower with redundancy in case of failure of one motor.



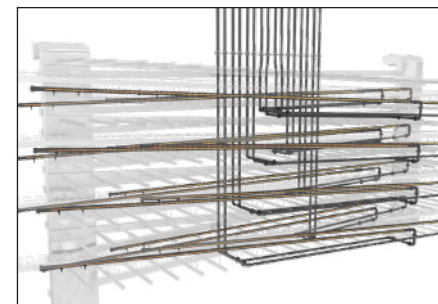
**4. Continuous Chain Take-up System** provides consistent tension on the chain allowing for thermal expansion to extend chain life. Integrated with grid cleaning brush to remove debris.



**5. Sealed, Bolted Track & Joint Design** provide more rigidity, longer track life, quick installation and maintenance and eliminate oil leaks. Curves are also interchangeable with proofer curves.



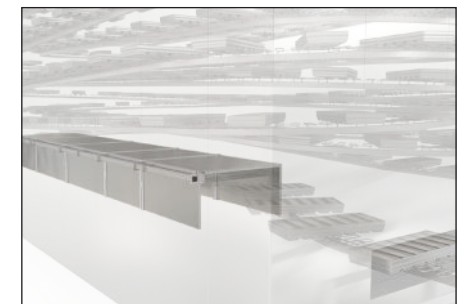
**6. Air Vector Recirculation System** with two VFD controlled fans offers independent control of top and bottom air application for precise baking and color adjustment.



**7. Direct-Fired Dual Burner System** with Flynn straight ribbon burners enhances performance with exact heat placement, reduces energy costs, and improves safety with dual far side flame sensors.



**8. Advanced Product Tracking Data** available on the oven's PLC which also provides access to occupancy rates, humidity trends, gas usage, temperature, and damper positions.



**9. Patented Steam Tunnel System** ensures optimal steam around the product while preventing excess moisture from entering the baking zone.

AVAILABLE WITH  
AMFMETHOD™ TOOLS ▶

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THE HIGHEST  
PERFORMING  
BAKERY TEAM

ACCESS  
SELF-DRIVEN,  
INTERACTIVE  
TRAINING TUTORIALS

QUICKLY ACCESS  
DIGITAL MACHINE  
DOCUMENTATION

# AMF BAKETECH ► CONTINUOUS OVEN

# TECHNICAL SPECIFICATIONS



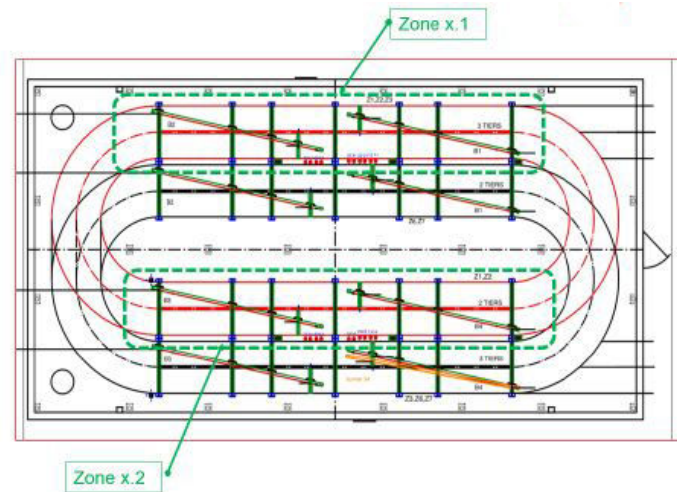
## BURNER PLACEMENT

Each heating zone in AMF BakeTech ovens has two sections **x.1** and **x.2** each on the same oval.

Each heating zone section has two burners.

Each burner is on the diagonal over half of the zone to ensure even bottom heating of the product.

The track above the burners have a protective shield coated with **Emisshield®** patented, nano-emissive technology to reduce the chain temperature by 105°F (40°C) and reduce chain lubrication by 50%.

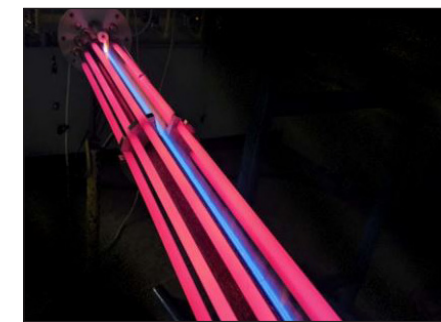


## STANDARD CONFIGURATIONS

A number of factors determine the size of your BakeTech Proofer and Oven System. Pan size and production rate determine the length of the endless chain while throughput in pounds or kilograms per hour determine the BTUs required to fuel the system. Product and pan heights indicate your proofer and oven tier spacing or tier pitch and building height or other constraints dictate the enclosure sizes and track curve radius. Each customer determines their preferred heating source. Below are the standard configurations for AMF BakeTech Ovens while each system is custom-configured to your bakery.

Product Model	Radius Curves	Leg Span	Details
APEX MiniSaver	5 ft 1524 mm	38", 44", 50"	For smaller lines with minimum cost Dual Oval or Figure 8 Arrangement
APEX MidiSaver	7 ft 2134 mm	38", 44", 50"	Fits most bakery layouts Dual Oval or Figure 8 Arrangement
MiniSaver	5 ft 1524 mm	38", 44", 50"	For smaller lines with minimum cost Dual Oval or Figure 8 Arrangement
MidiSaver	7 ft 2134 mm	38", 44", 50"	Fits most bakery layouts Dual Oval or Figure 8 Arrangement
MaxiSaver	10 ft 3048 mm	38", 44", 50"	Reduce endless speeds by 20% Dual Oval or Figure 8 Arrangement
MegaSaver	10 ft 3048 mm	60"	For large format pans Dual Oval

## OPTIONS



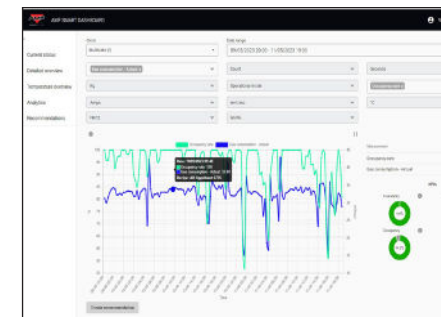
**Dual Fuel Options** with retrofit solutions for hybrid burners or multiple fuel options available for electric, infrared and/or hydrogen baking.



**Frost Chain Wear Monitoring System** analyzes your chain 24/7, collecting and logging historical data to extend chain life and eliminate unplanned downtime.



**Scorpion® Oven Profiling** baselines air velocity, pan/air/product temperature, heat flux, and humidity for future product expansion or performance.



AMF's **Sustainable Oven Service** helps improve efficiency and reduce energy usage by continuously monitoring oven performance and delivering expert recommendations.

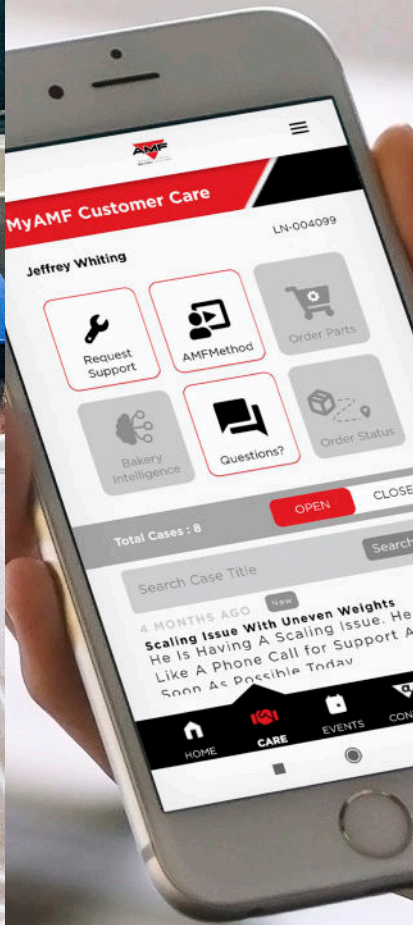


**H1 Nevastane Oil** offered to meet the harsh demands of oven chains. H1 oil is registered NSF H1 approved, GMO-free, certified Kosher, and Halal approved for a range of products.



Easily integrated and compatible with **Heat Recovery Systems** to supply proofers, fermentation rooms, basket washers, and more while reducing energy costs.





## LIFETIME SUPPORT. ANYTIME. ANYWHERE.

AMF's customer care team provides a range of parts, repair, service agreements, and training solutions to empower your bakery teams and keep your production lines running at optimal efficiency for the enduring success of your bakery.

- ▶▶▶ Reduce Downtime with Service Plans
- ▶▶▶ Connect in Real-Time via VirtualCare
- ▶▶▶ Access AMFMethod™ Training Tutorials

### Contact your regional customer care team:

North America	+01-804-342-9700
Latin America	+52-229-915-3501
Europe, M.East, Africa	+31-183-627-555
Greater Asia	+65-8128-4044
China	+86-150-2244-2472

Or request support via email with a 24-hour response time during working hours at [support@amfbakery.com](mailto:support@amfbakery.com). You can also download the **MyAMF Mobile App** from your App Store today to quickly connect with your customer care team and related support tools.



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*AMF's focus on  
continuous improvement  
may result in changes to  
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