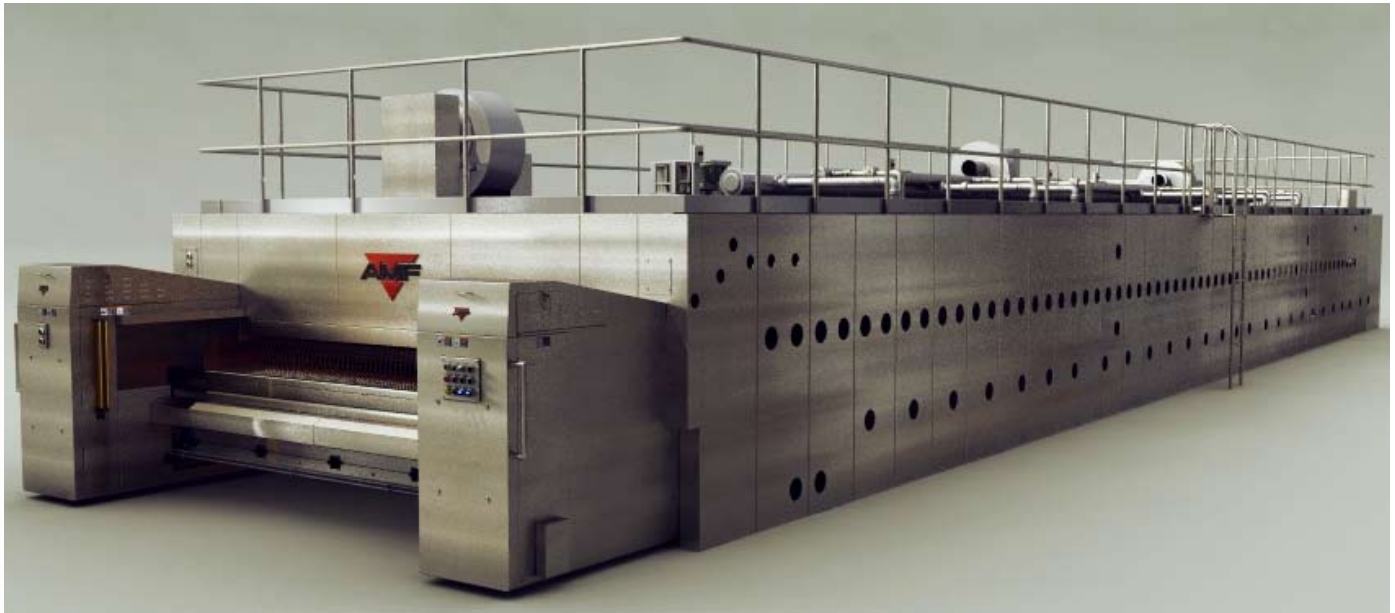


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VESTA 32-38 DIRECT FIRED TRAY OVEN



FEATURES & BENEFITS

- **Advanced Electronic Controlled Combustion System Reduces Gas Consumption**
- **PLC Controlled Baking Management System Provides Independent Burner Control, Exhaust Control, Operator Friendly Diagnostics and Quick Product Changeover**
- **Chain Management System Maintains Straight Trays, Equal Tension on All Three Chains, Predictable Maintenance**
- **Optimized Coloraider System, Computer Designed, Balanced Air Flow, Even Color, Easy to Adjust**
- **Smart Feed Oven Loading System, Less Product Damage, Gentle Efficient Metering**
- **Available in Bread, Bun, and Cake Configurations**

VESTA 32-38 DIRECT FIRED TRAY OVEN

MECHANICAL FEATURES

Structure

- A structural steel frame encloses and supports the baking structure.
- Fully insulated baking chamber
- Baking chamber is supplied with expansion joints which allow for internal expansion with a minimal effect on the external structure.
- Access doors incorporating observation windows are provided on the operator side of the oven. One observation window and removable access panels are provided at the rear of the oven.
- Oven lights are provided at all observation windows and at the front and rear of the oven.

Oven Loader

- Smart loading conveyor system

Tray Conveyor

- Three chain tray conveyor system, two chains carry the tray and a third chain stabilizes the tray
- Tray conveyor drive is a 5 HP AC motor with optical encoder for synchronization.

- Chain Management System with Predictive Maintenance Analysis

Oven Unloader

- Pusher bar type tray unloader with unloading conveyor

Heating System

- Direct gas fired system
- Baking chamber zones with independent gas and air supply, modulating temperature controller, and multi-lateral zone burners
- Direct Spark Ignition (DSI) with opposite side sensing
- Independent lateral flame adjustment for each burner

Recirculated Air System

- A computer designed tubular recirculating air system is provided throughout the baking chamber. This system is designed to introduce convection air and provide even color to top and side walls of the loaves.
- Dampers are provided to change the amount of air discharged above and below the product.

Exhaust System

- Front and rear exhaust blowers are provided.

ELECTRICAL FEATURES

Oven Motion Controls

- Product code selection from integrated recipe management system automatically sets up operating parameters such as loading/unloading sequence and speeds, baking time and zone temperature set points
- Electric synchronization provides flawless real time operation, "computer free" adjustment features and minimal components maintenance
- PLC and operator interface controls include many useful features such as product tracking, tray skipping, blower manual/automatic controls, burner and zone temperature controls, product code recipe edition, temperature trending, active and historical alarm screens and various password protected maintenance and diagnostic screens.

Oven Temperature Controls

- PLC oven temperature controls insure constant monitoring and self-explanatory messaging to operator from initial purge cycle to automated, operator initiated oven burners shutdown sequence.
- Each individual burner from any zone can be controlled and monitored from operator interface.

Oven Mechanical and Temperature Related Safeties

- Adjustable electronic thermal overloads for each motor
- Photoelectric sensors for pan overlay detection and pan jam detection and tray ground detection system
- Light curtain operator safety at loader
- Safe load limit switches for loader and unloader pushers
- Electro-optic cam switches to monitor loader/unloader cycles

- High and low gas pressure safety switches
- Combustion air pressure switch
- Exhaust pressure switch
- Damper limit switch
- Purge cycle
- Flame monitoring module
- High temperature limit switch
- PLC monitors zone high temperature, thermocouple failure or PID loop errors

Control Panel

- ABB main breaker
- Allen Bradley motor protectors
- Allen Bradley motor contactor (IEC rated)
- Allen Bradley AC inverters
- Allen Bradley SLC 5/04 programmable controller with line filter
- Necessary I/O cards including T/C input and analog outputs for temperature control
- Allen Bradley Panelview Plus 1250 color operator interface (with keypad)
- Mimic board with oven layout
- Alarm buzzer and rotating light
- Convenience plug to connect programming equipment without opening door
- Air conditioning
- DSI control (DSI steel panel mounted on oven with remote I/O scanner and adaptor, includes 4" (102 mm) painted steel wiring duct for ignition module wiring)
- Hard wired purge cycle with PLC monitoring

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