

# AMF

## VESTA INDIRECT FIRED TUNNEL OVEN



- **Lateral Heat Management System for Even Baking**
- **Designed Specifically to Bake Hearth Bread and Rolls, Pan Breads and Buns, Bagels, Par Bake, Sweet Goods and More...**
- **Precision High Saturation Steam System for High Quality Bake**
- **Available With 1, 2, or 3 Burner Towers**
- **CAE Designed Air Flow**
- **Dual Flow Turbulence System**
- **Manufactured and Supported in North America**

## VESTA INDIRECT FIRED TUNNEL OVEN

### FEATURES & BENEFITS

- Best main drive system in the industry with quadruple reduction gears, hydraulic tensioning, triplex chains and double drive rollers
- Precision adjustment with 40:1 ratio turndown burners
- High quality Maxon Oven Pak II burners are standard
- Infeed and discharge stainless steel exhaust hoods
- Infeed and discharge doors
- Infeed and discharge heat curtains
- Two adjustable steam curtains
- US pneumo-hydraulic tensioning
- Automatic belt tracking with linear actuator
- Allen Bradley controls
- Extremely even baking
- Stainless steel steam zone
- Belt pre-heater
- Top and bottom heat control

### MECHANICAL FEATURES

#### Main Drive

- Quadruple reduction gears
- Pneumo-hydraulic tensioning
- Triplex chains
- Double drive rollers for heavy loads

#### Infeed

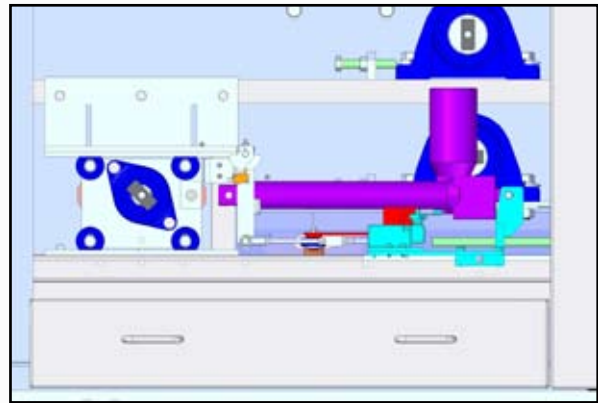
- Linear belt tracking with alarms
- Double infeed rollers for better transfers
- Belt pre-heat
- Mesh belt system

#### Belt Tracking System

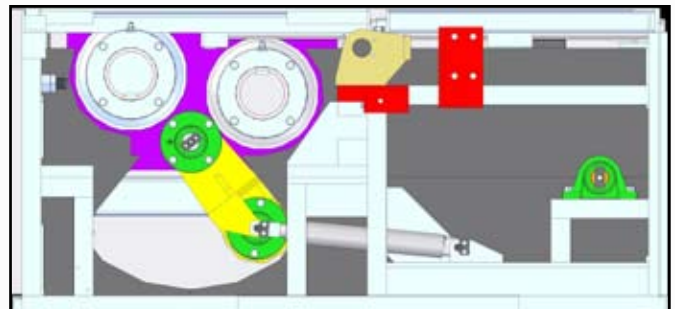
- Precise Tracking with US linear actuators
- Constant tracking
- Extends belt life
- Prevents contact with oven sides
- Eliminates belt skewing

#### Tensioning System

- Pneumo-hydraulic for dependable movement and less moving parts
- Prevents belt slipping
- With dual roller drive insures heavy loads even with pans
- Thermostatically controlled
- Extends belt life



*Belt Tracking System*



*Tensioning System*

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