

Continuous Microwave Bacon Cooking Systems

Features



Product cooling fans

Each fan assembly is washdown rated 304 stainless welded construction. Each fan assembly is a hinged tipping design with lock-up lever for cleaning and maintenance. The encapsulated motor assemblies are wash-down rated. The blower fans are guarded with stainless steel finger-safe guards. The stainless steel air diffuser plates are removable for easy cleaning.

Cooling fan support frame

The cooling fan support frame is all stainless steel construction with open design. The frame is custom built to hold variable numbers of fan assemblies. Modular conveyor belt is included as needed.

Upper and Lower belt washer

Constructed of 304 stainless material. Has a PLC controlled automated wash cycle with water flow solenoid valves. Belt drying is performed with a High Velocity stainless steel air knife. A stainless drain sump collects wash and rinse water.

About AMTek Microwaves

AMTek is a privately held company located in the heart of the United States. We support a complete team of professionals that have been designing, manufacturing, and supporting hundreds of industrial microwave systems worldwide over the past two and a half decades. Our team brings you the experience and expertise in developing microwave equipment for applications in the industrial marketplace for pasteurizing, drying, cooking and tempering a very extensive array of products.

The AMTek team consists of a staff of more than 45 people, doing all functions relating to the production of these high powered systems. Our team designs, fabricates and assembles these high quality microwave systems, custom for each application and facility. Once the systems are installed, AMTek continues in the role to fully support the service of these systems, wherever located in the world.

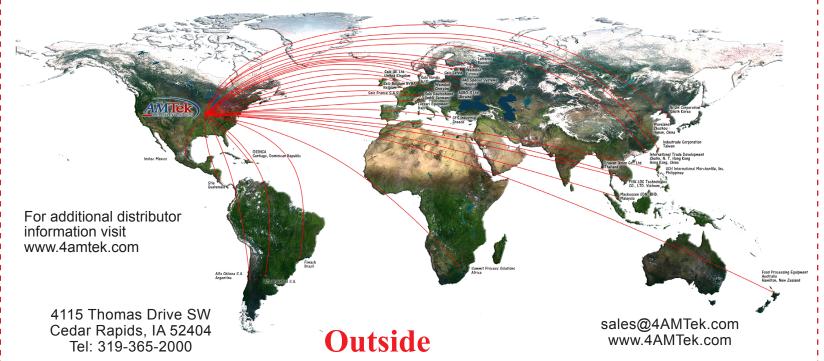
AMTek provides complete solutions for your microwave systems. We offer complete packages including items such as metal detector systems, chiller systems, fire suppression solutions and custom designed conveyors. We can offer the entire solution to your processing needs.

NDUSTRIAL MICROWAVES

AMTek is also supported by distributors that represent the company on six continents. Our international team consists of more than 25 reputable companies that provide us with international marketing, sales support, and technical service. These international distributors are a key player in the reputation of our company and are considered an important part of our overall team.

DISTRIBUTORS





Microwave Heating & Cooking Systems



Continuous flow of Pre-cooked Bacon in Minutes

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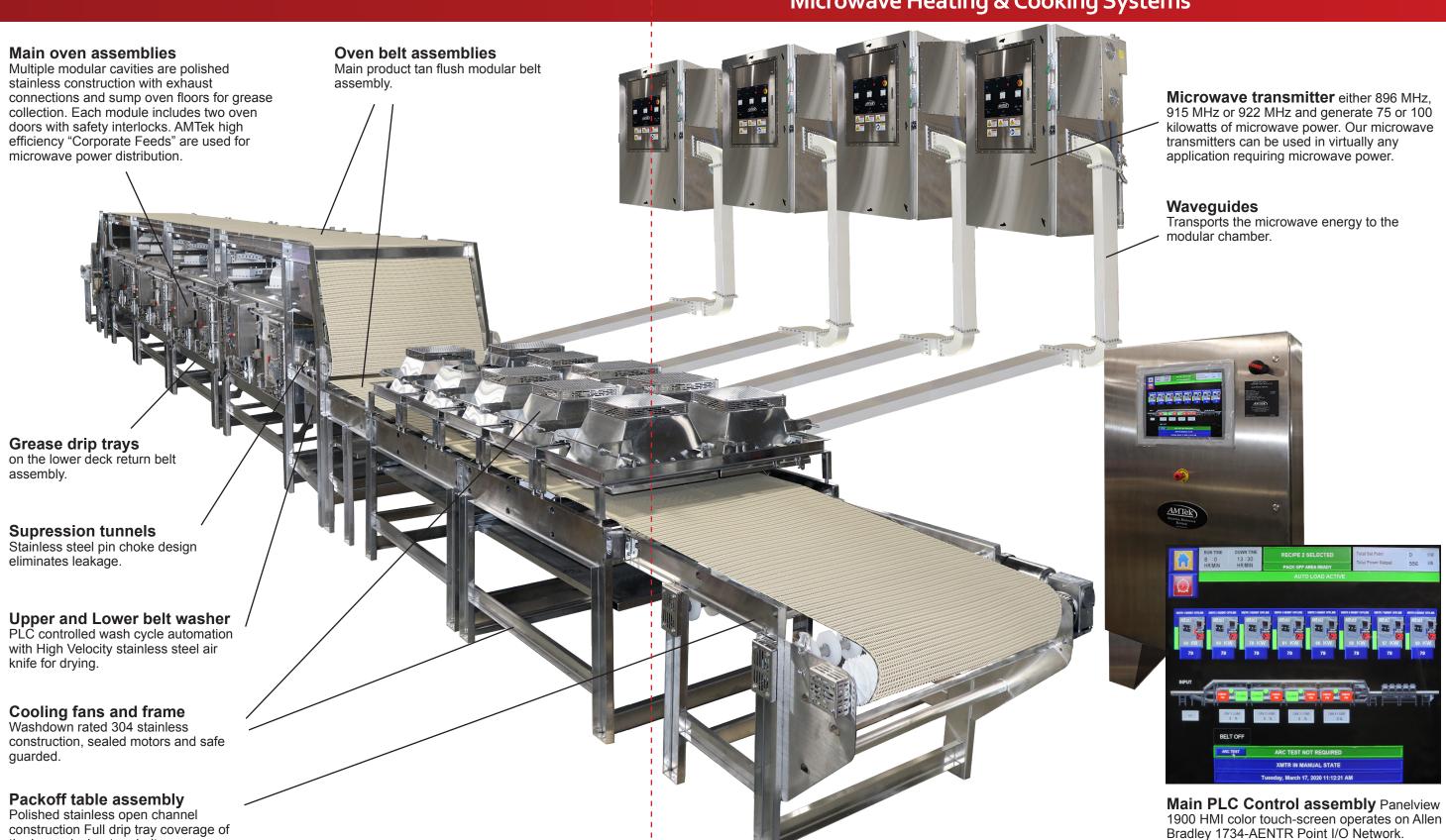
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the lower deck return belt.

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Microwave Heating & Cooking Systems

Inside





Transmitter

AMTek's microwave transmitters provide dependable power to your industrial microwave systems. They are manufactured using the latest Allen-Bradley controls hardware which enables flexible design and construction. Your microwave transmitter can operate at a frequency of either 896 MHz, 915 MHz or 922 MHz and generate 75 or 100 kilowatts of microwave power. We build our transmitters using transformers designed for the voltage available in the destination country. Our microwave transmitters can be used in virtually any application requiring microwave power. The transmitter enclosure is constructed of stainless steel with an open interior design for easy access for your maintenance personnel.

Finger-safe ferruled construction for all wire terminations and dual disconnect breakers ensure the highest level of operator safety.



Belt System

A positive drive, articulated belt of microwave transparent material moves continuously through the oven.



The entire oven is constructed of stainless steel and rated for full washdown.



Interlocking access doors on the transmitters, process ovens, and passive microwave suppression tunnels meet applicable government safety standards for operation.



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