

MWB2260 Series Batch Oven Microwave Heating & Tempering Systems



- 304 Stainless Steel and constructed to USDA guidelines.
- 60 Inch [1525 MM] wide oven assembly for batch tempering of frozen food products.
- Product loading pallet with polypropylene table for the load and unload process.
- Microwave Safe oven door assembly.
- Dual door interlocks, including a tamper-proof safety interlock.
- Direct drive motorized feed.
- 4X Sanitary enclosures with complete Allen Bradley Compact Logix PLC Controls.
- PV700 Touchscreen display.
- Product Cross Beam sensor.
- Complete software package.

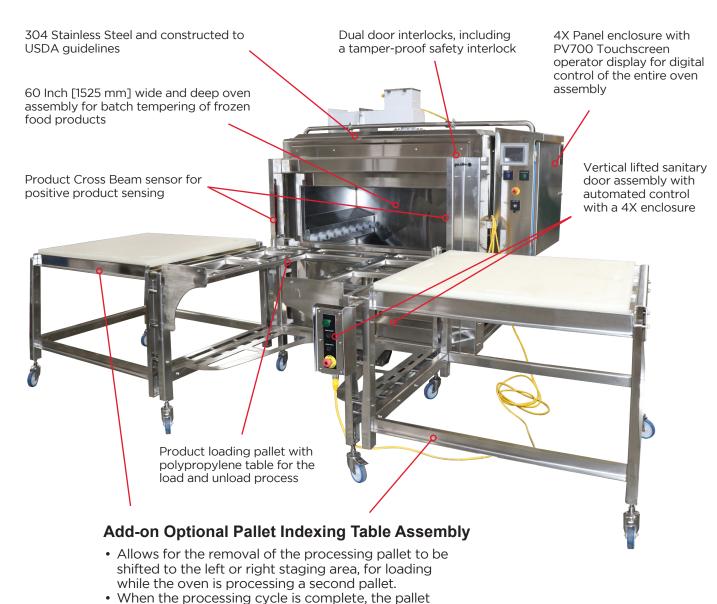
Simple • Efficient • Precise • Flexible



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Batch Ovens

AMTek's batch microwave systems are perfect for small, medium, or large scale operations. They offer the speed, power, efficiency, and potential for customization that a continuous belt system offers, without the larger equipment footprint and price tag. When used for tempering, a batch system can provide the opportunity to improve the quality of your product and maximize yields by minimizing drip loss. Aside from tempering, AMTek's batch systems are being used in a diverse range of applications, from cooking and drying, to high temperature melting and glue setting. The control software is customizable to your process to produce precise results every time.



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is removed from the oven and shifted to the open table area, and the new pallet is moved into the oven

• Designed to improve the oven operation efficiency.

and the process is repeated.