

This innovative system provides fast, efficient, uniform heating of products.



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.

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.



Located in Cedar Rapids, Iowa USA



Service and Support



AMTek Test Lab

Simple • Efficient • Precise • Flexible

4115 Thomas Drive SW • Cedar Rapids, IA 52404, USA • 319-365-2000
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Microwave Vessel Heating & Drying System

MWV SERIES Vertical Vessel

Vertical Vessels



Heating and blending of

- Vegetable oil
- Salsa
- Soups
- Purees

Microwave Vessel

Using microwave energy as the heat source, the AMTek Microwave Heated Vessel System utilizes volumetric heating, which heats all of your product at the same time. Volumetric heating eliminates surface overheating and burning associated with conductive heating methods. This innovative system provides fast, efficient, uniform heating of products. It is ideal for heating everything from vegetable oil to salsa, soups to purees. When combined with our PLC controls package, you can define the heating profile required to achieve outstanding results batch after batch.

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Microwave Vessel Heating & Drying System

Vertical Vessels

Agitation

- Uniform heating of entire batch reducing waste and overheating
- Reduces waste
- Eliminates overheating

Controls

- Pinpoint time and temperature accuracy
- Complete and accurate PLC based recipe control
- Instant process on/off feature allows for 3 minute total warm-up time
- Reduces process time over conventional kettles by up to 66%

Vessel

- Eliminates surface scalding and the need for scrapers
- Totally self-contained
- No conventional heating sources required
- Optional insulated vessel
- Available in virtually any vessel size

Pumping

- Positive sanitary displacement pump

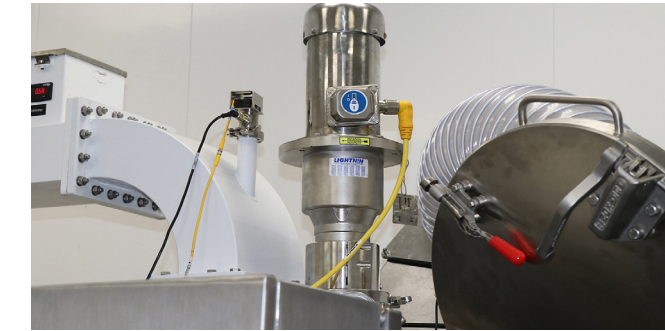
Sanitation

- System constructed of stainless steel
- Rated for full wash-down



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.



Agitation

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Your Product

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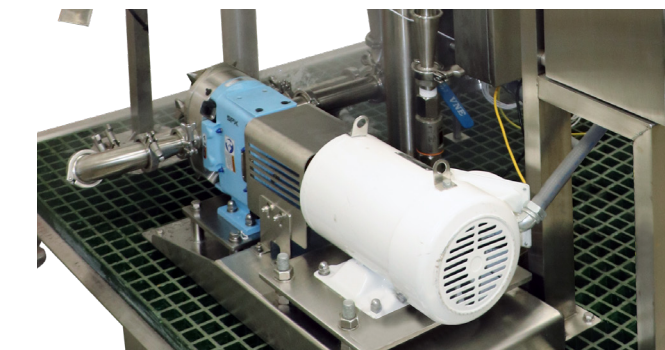
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Sanitation

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- Rated for full wash-down