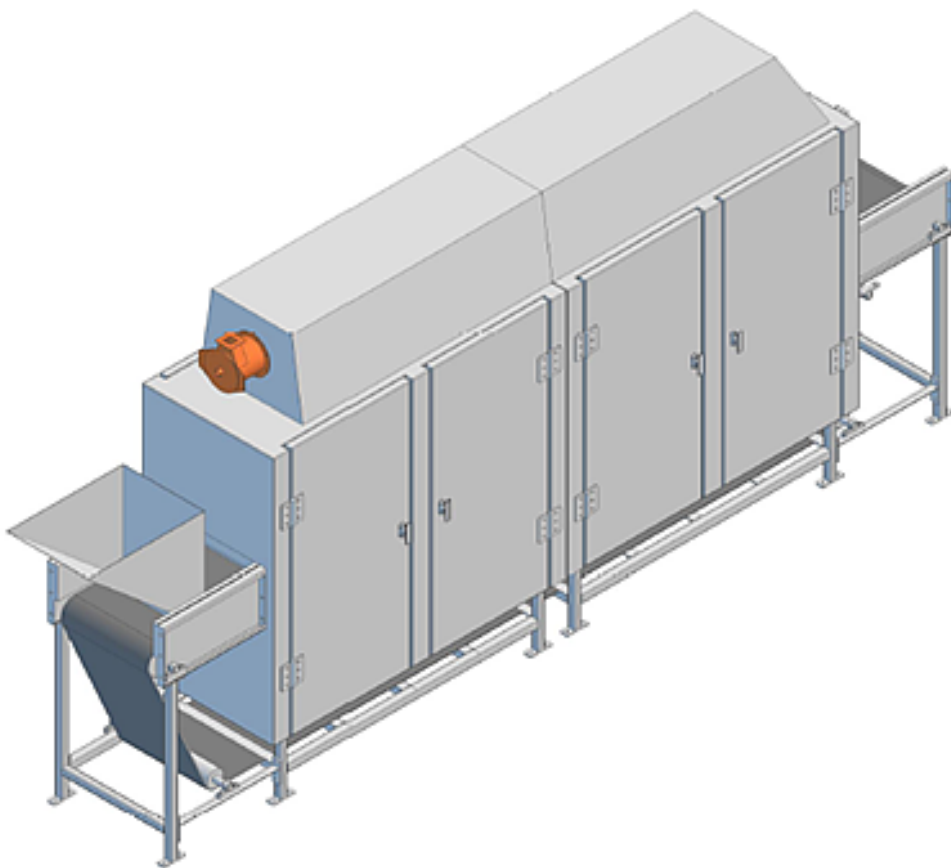




VESTA© Series



**Multi-Function Continuous Oven,
Roaster & Pasteuriser**

The Discovery

Introduction

In Roman mythology the Goddess of fire and the hearth was VESTA and her symbol was the perpetual fire. Known as the patroness of bakers, VESTA was worshipped and honoured daily at mealtimes as residents gathered around the hearth.

Our VESTA® Series reignites the fire of the goddess in a modern package that upholds her impressive reputation.



VESTA© Series

What is it used for?

The Vesta series is predominately used within the Food Processing industry and predominately designed around the manufacture of edible nut products. The design is:

- 100% Australian Design
- Customisable & Adaptable to suit your needs
- Unbeatable capacities
- Re-circulation designed for reusable energy and even heat distribution
- Stainless Steel construction with insulation
- Access doors with 180° opening for easy cleaning and maintenance
- Modular Design
- Ability to be expanded in the future.

One of the great features of our modular design is the range of capacity. A Vesta is not limited to the throughput requirements as each machine can be catered to the requirements of each client. To offer some guidance, the information within the specification sheets uses the average bulk density ranges between 15m² to 500m² with a residence time range of 10 to 25 minutes.

The Vesta series comes in 3 series which determine the belt idth. These widths are 600mm, 1000mm and 2000mm wide, offering a diverse range for size restrictions and requirements with the ability to expand in the future.

The Vesta handles applications such as:
Nuts, Seeds, Beans, Leaf and Grains.



& Features & Benefits

Vesta© Series

The innovation and versatility of our Vesta products can't be matched. We have 3 series levels to choose from:

The **V600 Series** is the smallest of the Vesta range but packs a punch when it comes to manufacturing, delivering world-class results and operational flexibility.

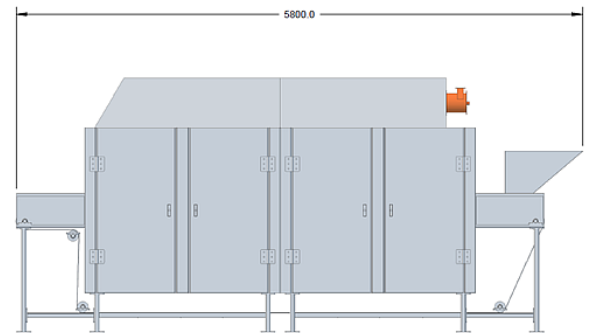
The **V1000 Series** is the middle range of the Vesta and offers a popular flexibility in standard capacities and size.

The **V2000 Series** is the ultimate machine to have offering top of the range, high end throughput abilities whilst still maintaining a minimal footprint

Floor Space & Layout

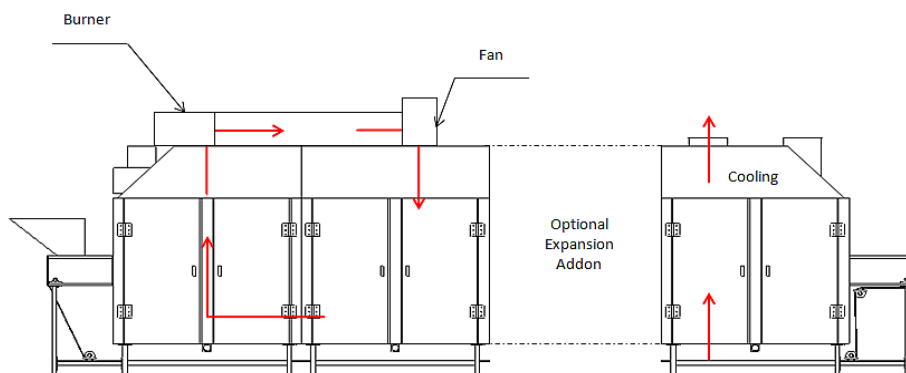
A customisable and space saving design:

- 600 series: footprint of 2600mm H x 1000mm W
- 1000 series: footprint of 2600mm H x 1400mm W
- 2000 series: footprint of 2700mm H x 2400mm W
- Flexible configurations available upon request



Engineer's Design

- The Vesta delivers unbeatable capacities due to minimal limitations
- Modular layout makes expansion and add-on options super easy to increase production or functionality
- Air flow design creates an even heat distribution over product belt and can save up to 30% in energy consumption
- Doors on one side of the module create a simplified and effective clean and wash down process





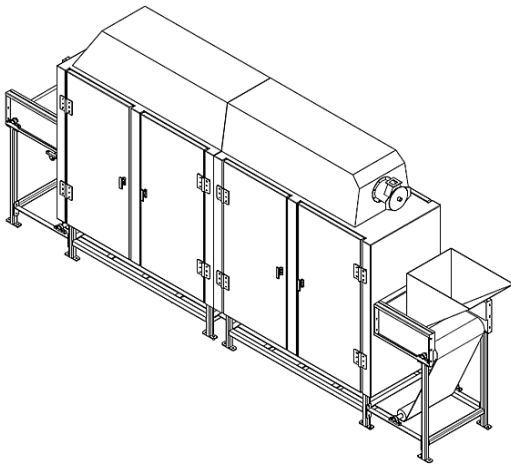
& Features & Benefits

Vesta© Series

Simple Clean and Operation Processes

Cleaning

- Designed for an easy cleaning process
- Top to bottom doors with 180° open access
- Design layout minimises the risk of potential product build-up due to being able to access the generally hard to reach places
- Optional add-on: C.I.P (clean in place) which is a manual or programmable wash down system built within the module

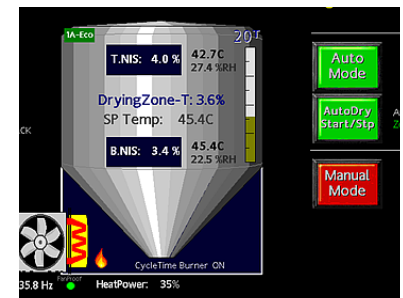


Technology

- Designed with top of the range equipment and software
- Controlled by advanced system software programmed to the specific needs to the client
- Continually updated to keep up with industry
- All components are manufactured by experts in their fields

Operation Processes

- Your choice of control system comes programmed to the machine
- Control belt speed, temperature, fan speed, panel mounted start/stop
- Ability to keep manual or fully automate machinery upon client request
- Optional add-on: Automatic Control System or Fully Automated





& Features & Benefits

Vesta© Series

Control Systems

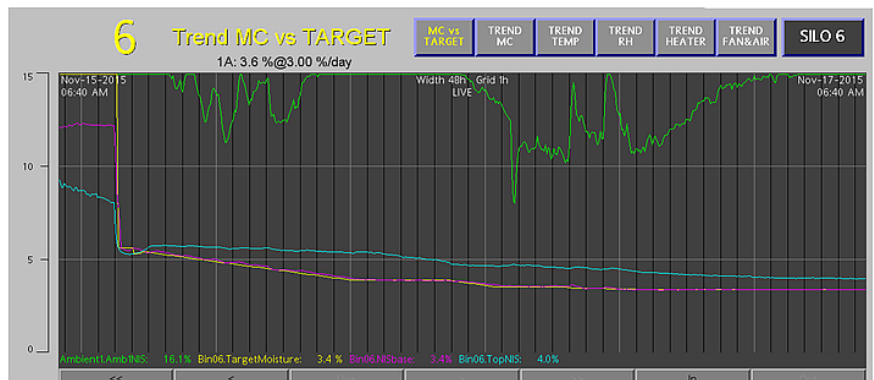
Developed over years of research and improving, the control systems are developed to control the environment within and around the module allowing us to control from a variety of different parameters. The design of the control system is to control the module and affiliated/associated equipment feeding into and out of the machine.

The control systems are designed individually to suit each client and can be changed in the future if required.

There are 3 options to choose from: manually operated (standard), semi-automated and fully-automated control systems.

Features

- Multiple recipes/programs available to suit individual requirements for multiple products or multiple features (i.e. drying, roasting, value adding)
- Touch screen interface optional
- Remote access for management and control
- Alert system via SMS and/or EMAIL
- Logging of process/programs for management and quality control
- Trend Charts
- Heater PID Tuning
- Reporting
- Multi Zone temperature controls
- Adjustable bed depths
- Remote support and training
- Wash down function optional



Vesta© Series

Product Range Guide

Model Type

V600-1H	600mm wide belt, 1 heating unit
V600-1H-1C	600mm wide belt, 1 heating unit, 1 cooling unit
V600-2H-1C	600mm wide belt, 2 heating units, 1 cooling unit
V1000-1H	1000mm wide belt, 1 heating unit
V1000-1H-1C	1000mm wide belt, 1 heating unit, 1 cooling unit
V1000-2H-1C	1000mm wide belt, 2 heating units, 1 cooling unit
V1000-3H-1C	1000mm wide belt, Single heating zone, 1 cooling unit
V1000-4H-2C	1000mm wide belt, dual heating zones, 2 cooling units
V1000-6H-2C	1000mm wide belt, 3 heating zones, 2 cooling units
V2000-2H	2000mm wide belt, 2 heating units
V2000-2H-1C	2000mm wide belt, 2 heating units, 1 cooling unit
V2000-3H-1C	2000mm wide, single heating zone, 1 cooling unit
V2000-4H-1C	2000mm wide, dual heating zones, 1 cooling unit
V2000-4H-2C	2000mm wide, dual heating zones, 2 cooling units
V2000-6H-2C	2000mm wide, 3 heating zones, 2 cooling units

The list above is our standard product guide and we are not limited to this list. For specific requests please contact us.

The Sky is the limit



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