

# INTEK Intelligence

Continuous Process Oven with Woven Wire Belt Conveyor

SN 108128

PROJECT: Drying Pet Food



## THE CHALLENGE:

INTEK was approached by a major pet food manufacturer to build a custom conveyor oven with drying and cooling incorporated into the same design. After conducting product feasibility testing, INTEK was able to approach the project with real time data assuring that the desired results would be achievable. The solution was to provide an electric infrared oven with independently controlled, dual heat zones provided both above and below the pet food product riding on a 30-inch-wide stainless-steel woven wire belt with a variable speed drive. The oven design included an extended discharge conveyor to allow sufficient time for cooling before final packaging of the finished product. Stainless steel was used for all oven and conveyor surfaces where the product might make contact.

### PRICE RANGE:

\$60,000 – \$87,000 depending on control options

### SYSTEM DIMENSIONS-INTERNAL:

210" Length, 24" Width, 12" Height

### SYSTEM DIMENSIONS-EXTERNAL:

390" Length x 30" Width x 50" Height; Conveyor pass height: 36"

POWER REQUIREMENT: 480V, 3ph, 60Hz, 70Amps

WATTAGE: 48kW

HEAT SOURCE: INTEK Electric IR Modular Heaters

RECIRCULATING BLOWER: N/A

EXHAUST: N/A

PROCESS TEMP: Product varies, 200°F to 350°F

PROCESS TIME: Variable

RESULTS: Product varies, 8-20 minutes

COST SAVINGS: Dramatic increase in productivity.



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