CALORMATIC®
HEAT PROCESSORS

An effective and economical way to roast, toast, sterilize, bake, parch, heat, thaw, cook, and dry an unlimited variety of free-flowing bulk materials.

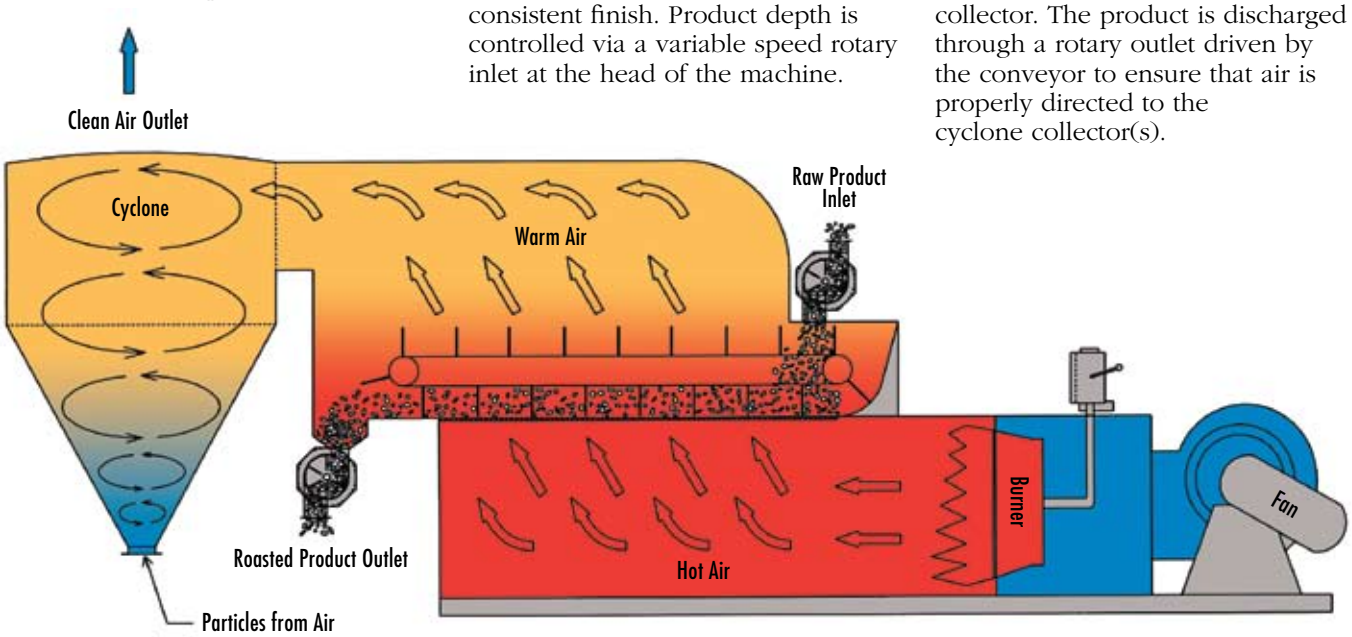
SWEET®

CALORMATIC®

How does the CalorMatic® Heat Processor work?

The CalorMatic® is modern technology that makes heat processing of a variety of free-flowing materials simple, practical, and profitable. Natural gas, propane, diesel fuel, or alternative fuels, in an efficient burner, heats air which passes through the fully perforated bed of the product chamber. The product is gently floated and turned in a fluid bath of hot air without contact to flame, while positively and continuously moving with our internal conveyor system. The fluidized bed of product is gently, thoroughly, and evenly heated to a consistent finish. Product depth is controlled via a variable speed rotary inlet at the head of the machine.

There are no over-cooked or under-cooked results when the accurate temperature control system is employed. The high velocity air stream creates gentle turbulence in the product and simultaneously removes light foreign material, and dust that is directed to the cyclone collector. The product is discharged through a rotary outlet driven by the conveyor to ensure that air is properly directed to the cyclone collector(s).



Product "Fluidized" in Conveyor

CALORMATIC®

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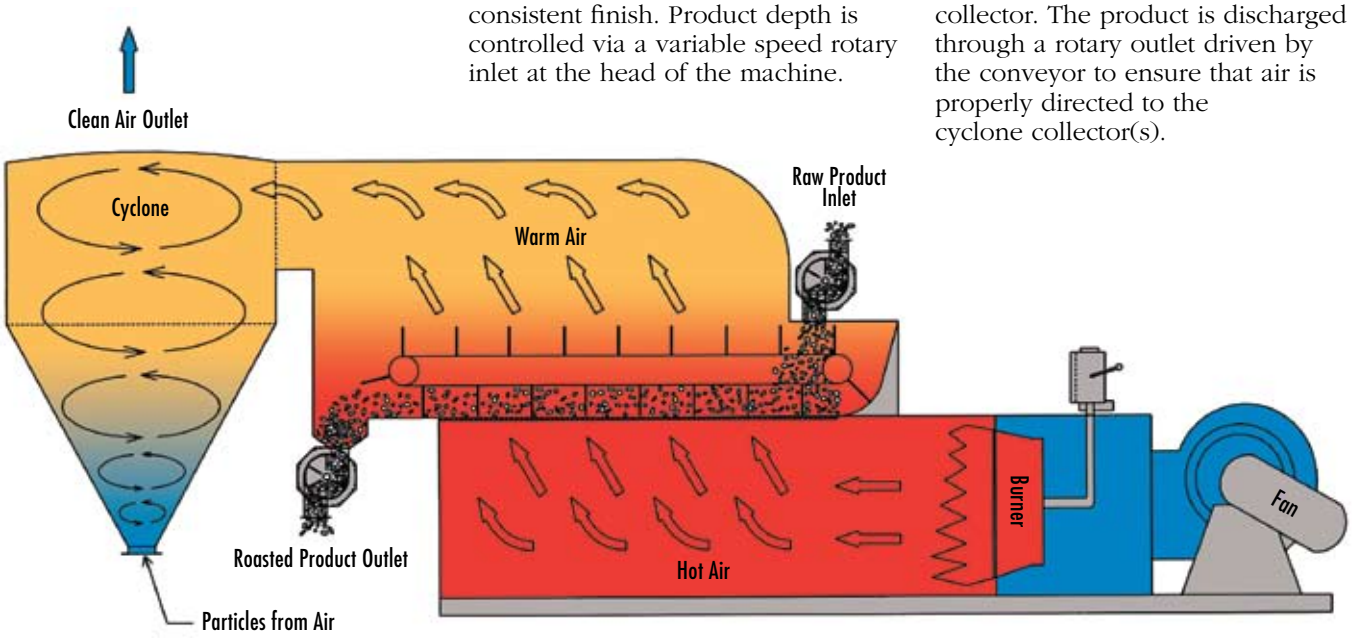

Product "Fluidized" in Conveyor

MOVING INTO THE NEXT GENERATION

CALORMATIC® INSTALLATIONS

Eagle III producing 13 TPH of roasted soybeans
Roana Cereali, Italy

Diesel Hawk
Malaysia

Stainless Steel Eagle III for eggshell application
AIA, Italy

Hawk roasting soybeans
Agri Mark Farmers Co-op
Sullivan, Ohio U.S.A.

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