CALORMATIC®

by SWEET® MANUFACTURING COMPANY

Multi-Purpose Heat Processor

Procesador Térmico Multi-Uso

Drying • Toasting • Roasting • Cooking • Sterilizing
Parching • Thawing • Dehydrating • Baking • Sanitizing

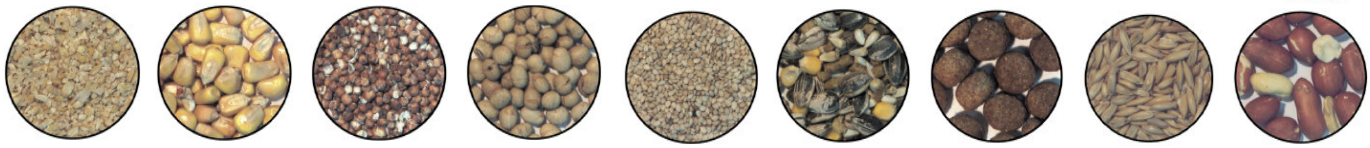
Secar • Tostar • Cocinar • Esterilizar • Resecar • Deshelar • Deshidratar • Cocer • Limpiar

Low to High Temperature
Fluidized Zone
Thermal Processing

Lower Cost
High Performance
Assured Quality

Baja a Alta Temperatura
Zona Fluidizable
Proceso Térmico

Bajo Costo
Alto Rendimiento
Calidad Asegurada



A new concept for economical, efficient, uniform and clean thermal treatment of a large variety of products, byproducts and materials.

Un nuevo concepto para un tratamiento térmico económico, eficiente, uniforme y limpio de una gran variedad de productos, subproductos y otros materiales.

SWEET® MANUFACTURING COMPANY

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Experience, Quality & Service

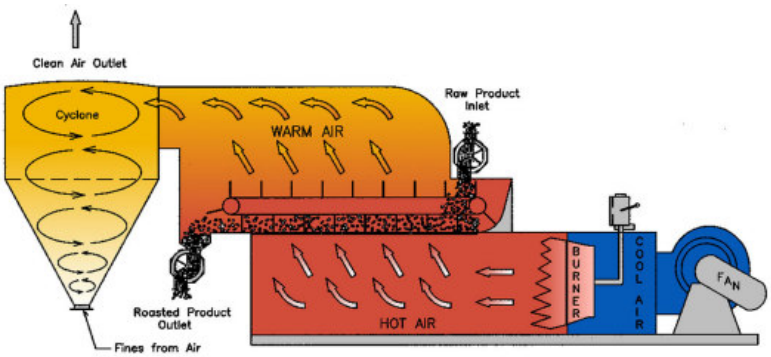
Experiencia, Calidad y Servicio

SPECIFICATIONS *(ESPECIFICACIONES)*

Model *(Modelos)*	CARDINAL I	CARDINAL II	BLUE JAY	HAWK	EAGLE I	EAGLE II	EAGLE III	EAGLE IV
Capacity* *(Capacidades)**	1 - 2 TPH	2 - 3 TPH	3 - 5 TPH	5 - 7 TPH	7 - 10 TPH	10 - 12 TPH	12 - 15 TPH	15 - 18 TPH
AIR BED								
Width	16"	16"	16"	32"	32"	32"	32"	32"
Length	78"	96"	114"	78"	114"	135"	171"	228"
AREA CAMARA								
Ancho	*40,6 cm*	*40,6 cm*	*40,6 cm*	*81,2 cm*	*81,2 cm*	*81,2 cm*	*81,2 cm*	*81,2 cm*
Largo	*198 cm*	*244 cm*	*290 cm*	*198 cm*	*290 cm*	*343 cm*	*435 cm*	*579 cm*
FAN dia. in.	13	15	16	20	24	24	27	30
Air Flow @7" W.C.	3780 CFM	5000 CFM	7500 CFM	9600 CFM	14100 CFM	15200 CFM	19000 CFM	24600 CFM
VENTILADOR *dia. cm.*	*33*	*38,1*	*40,6*	*50,8*	*60,9*	*60,9*	*68,5*	*76.2*
Flujo De Aire m^3h.	*7,000*	*9,370*	*13,400*	*18,000*	*26,400*	*29,000*	*35,600*	*42,000*
MOTOR H.P.	7.5	10	15	20	30	30	40	50
Fan RPM	3,860	3,700	3,650	2,900	2,260	2,400	2,100	2,000
Ventilador RPM								
BURNER CLASS	2.0	3.0	4.0	5.0	6.0	8.0	9.5	10.5
CLASE QUEMADOR								
MAXON								
Dimension in.	12x12	12x19	18x19	19x24	24x31	24x31	24x31	24x31
Dimensión cm.	*30x30*	*30x48*	*45x48*	*48x60*	*60x78*	*60x78*	*60x78*	*60x78*
FUEL - *COMBUSTIÓN*								
Natural Gas / *Gas Natural* m^3h	24	30	74	120	180	210	280	350
Propane Gas / *Gas Propano lt.*	32.5	40.6	100	162	244	285	380	475
BTU h.	800,000	1,000,000	2,500,000	4,000,000	6,000,000	7,000,000	9,500,000	10,500,000
Kcal h.	*200,000*	*252,000*	*621,000*	*1,000,000*	*1,500,000*	*1,760,000*	*2,352,000*	*2,646,000*
OPERATING TEMP.	Min. 150°F	Max. 625°F						
TEMP. DE OPERACIÓN	*Min. 60°C*	*Max. 330°C*						
INSULATION	1000°F							
AISLAMIENTO	*538°C*							
NO. OF CYCLONES / ***NO. DE CICLONES***	1	1	1	2	2	2	2	2
CONSTRUCTION / ***CONSTRUCCION***	Galvanized Steel (optional stainless steel) / *Acero Galvanizado (opcional acero inoxidable)*							
POWER / ***ENERGIA***	3 Phase 220-440-60 HZ / *3 Fase 380-660-50 HZ*							
CONTROL	Panel, Hi-Limit, Monitors, Starters, Ignition							
APPROX. SHIP WT. lb.	2,300	2,450	2,900	5,800	6,500	7,300	8,600	10,500
PESO APROX *ton*	*1.05*	*1.1*	*1.3*	*2.6*	*3.0*	*3.3*	*3.9*	*4.8*

*Capacity based on finished product using clean, whole soybeans 13% incoming moisture at 70°F (21.1°C) ambient air and product temperature when roasting to a 245°F (118°C) finished product. Changes in operating air or product temperature will affect output capacity.

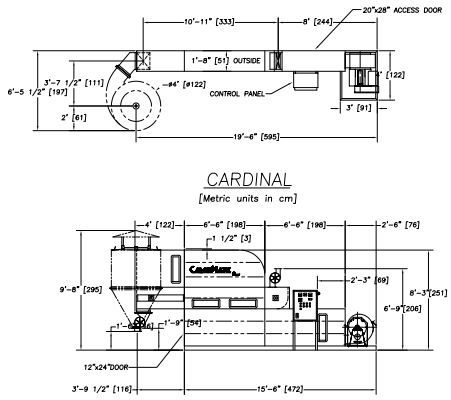
* Capacidades basadas en producto terminado, usando frijol soja entero y limpio, con un contenido de humedad inicial de 13% a una temperatura ambiente de 70°F (21.1°C) y una temperatura del producto terminado al tostarse de 245°F (118°C). Cambios en la operación de aire, o temperatura del producto afectarán la capacidad de producción.



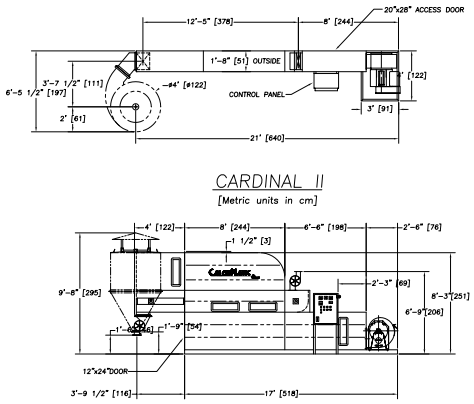
SWEET® MANUFACTURING COMPANY

CalorMatic® - Several Models To Choose From

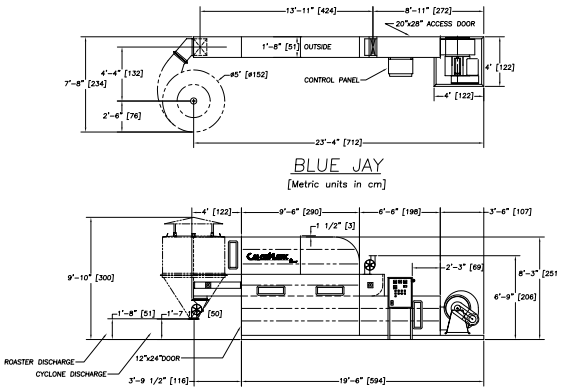
CARDINAL I



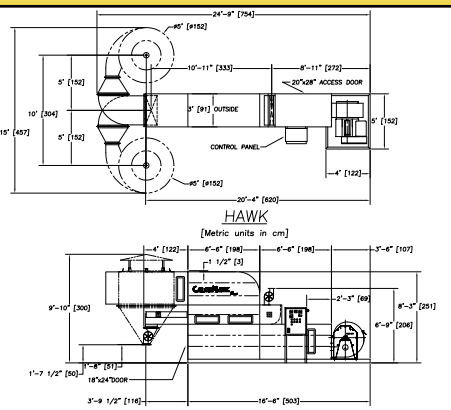
CARDINAL II



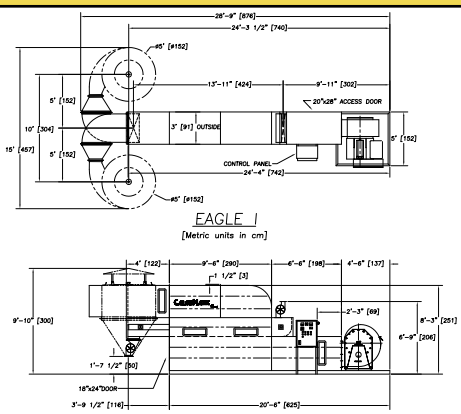
BLUEJAY



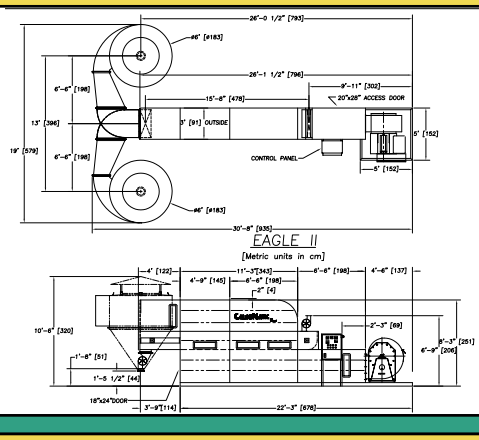
*HAWK



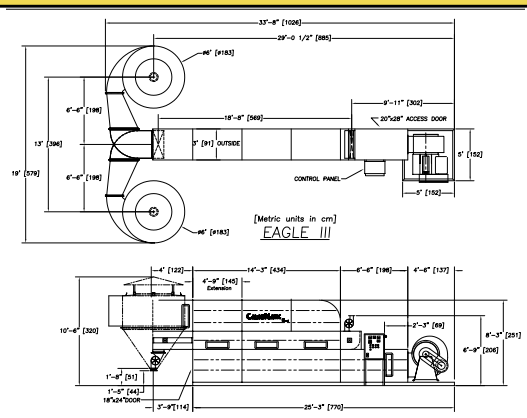
*EAGLE I



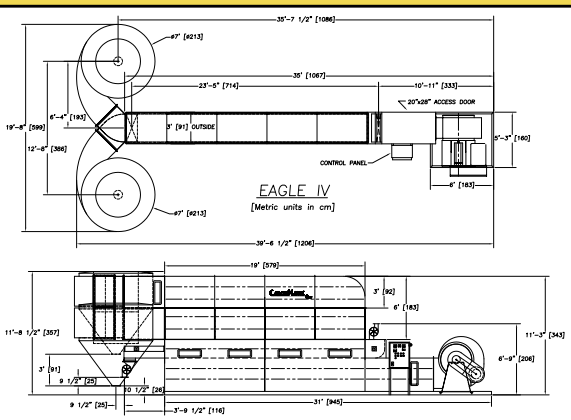
*EAGLE II



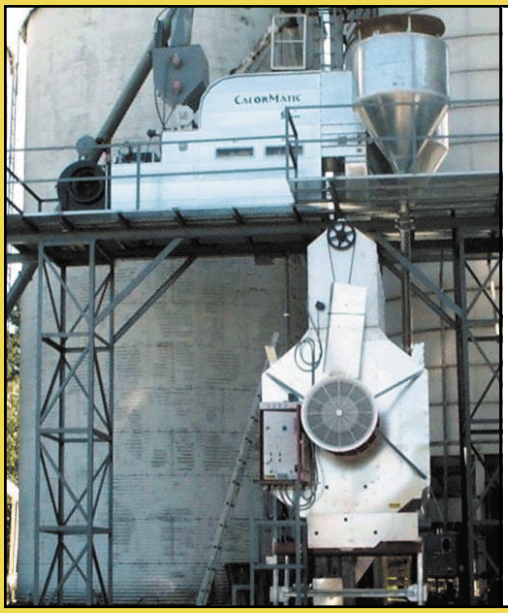
*EAGLE III



*EAGLE IV



* Heat Recovery Optional (Recuperación de Calor Opcional)



CALORMATIC®

HEAT PROCESSOR

PROCESADOR TÉRMICO

The Best Concept In Roasting/Cooking

El Mejor Concepto Para Tostar/Secar

THERMAL TREATMENT - PRODUCTS

Toasting
Soybean, Corn, Sorghum, Wheat, Rice, Oats, Peas, Beans, etc.

Drying: (Sterilization and Sanitation):
Eggshells, Pellet, Organic Manure, Grape Seeds, Flour Mash, Tapioca,Mud & Slime and much more...

WHY ROAST/COOK GRAINS & SOYBEANS?

- Increase feed efficiency
- Increase palatability
- Increase nutrient availability
- Increase digestibility
- Increase starch gelatinization
- Improve feed aroma and flavor
- Reduce aflatoxin problems
- Reduce mold and bacteria content
- Inactivate antinutritional factors
- Inactivate trypsin inhibitors
- Increase metabolizable energy

TECHNOLOGICAL BENEFITS

- Low capital investment
- Low processing cost per ton
- Low maintenance cost per ton
- Low space requirement
- High versatility and flexibility
- High efficiency through dry heat
- Uniform heating by fluidization
- Consistency in product quality
- Consistency in nutrient values
- Eliminates product contamination
- Produces more tons per hour

Working cycle during soybean toasting.

Ciclo de trabajo durante tostado de soja.

TRATAMIENTO TÉRMICO - PRODUCTOS

Tostar:
Frijol de soja, maíz, sorgo, trigo, arroz, avena, arueja, frijol, etc.

Secar (Esterilizar y limpieza):
Cáscara de huevo, gránulo, desperdicio orgánico, semilla de uva, harina machacada, tapioca, lodo, sedimento y mucho más...

PORQUE TOSTAR/COCINAR GRANOS Y FRIJOL DE SOJA

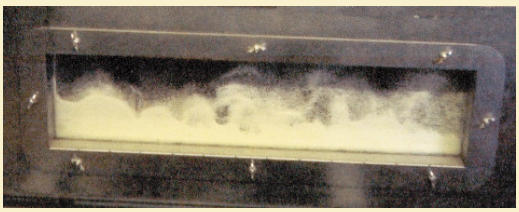
- Para incrementar eficiencia del alimento
- Incrementar sabor
- Mayor valor nutritivo
- Incrementar digestión
- Incrementar gelatinado de almidón
- Obtener óptimo sabor y aroma
- Prevenir problemas de aflotoxina
- Eliminar el moho y la bacteria
- Inactivar factores antinutricionales
- Inactivar inhibidores tripsina
- Incrementar energía metabolizable

BENEFICIOS TECNOLÓGICOS

- Inversión de bajo capital
- Proceso de bajo costo por tonelada
- Bajo costo de mantenimiento por tonelada
- Poco espacio requerido
- Alta versatilidad y flexibilidad
- Alta eficiencia por calentamiento seco
- Calentamiento uniforme por fluidización
- Consistencia en calidad del producto
- Consistencia en valor nutritivo
- Elimina contaminación del producto
- Produce más toneladas por hora

Working cycle during tapioca drying.

Ciclo de trabajo durante secado de tapioca.



Working Together To Bring You The Best In Engineering, Manufacturing, Research & Technology...

Trabajando Juntos Para Brindarles La Mejor Ingeniería, Fabricación, Investigación y Tecnología...

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Sweet Manufacturing Company 50th 1955 ANNIVERSARY 2005

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