

FLEXIBLE

- Bake, Roast, Steam or Combination
- Time, Temperature, Humidity, and Fan Speed Control
- Multiple Recipe Selection
- Custom Belts and Machine Sizes

PROFITABLE

- Yield Loss Recovery System
- Critical Yield Controls
- Energy Efficiency
- Less Downtime

CLEANABLE

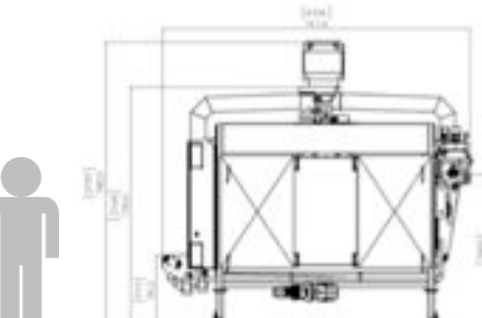
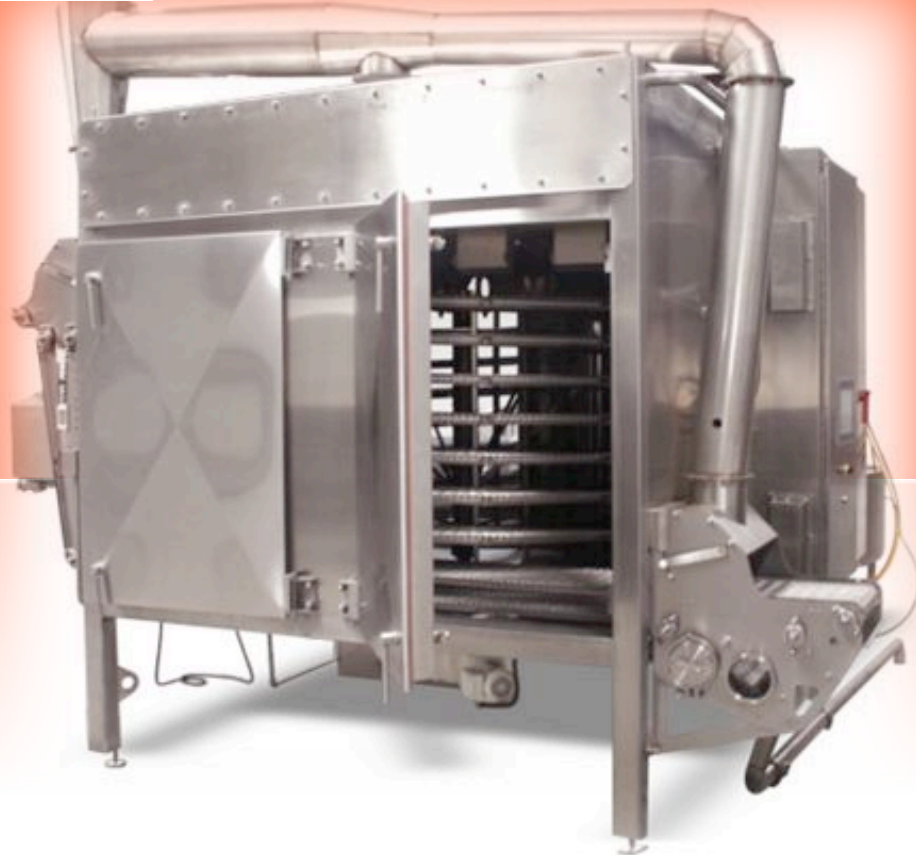
- In-line Belt-wash
- C.I.P. System
- Sloping Floor and Drain
- AMI Sanitary Design Approved

EFFICIENT

- Integral Heat Exchanger
- Thyristor Control
- Gas or Electric Versions
- Fully Insulated Housing

RELIABLE

- 304, 14-gauge Construction
- Stainless Steel Belt, Drives, Shafts, Motors
- American Made, CE Approved
- Ethernet Support



Footprint: 8'x12'x13' (2.4m x 3.6m x 4m)
Belt Width: 15.75" (400 mm)
Capacities: 500-1,000 kg/hr

MACHINE SERVICE UTILITY REQUIREMENTS:

ELECTRICAL	USA – 480 VAC, 40 AMP, 3 PH, 60 Hz AUS – 415 VAC, 45 AMP, 3 PH, 50 Hz EUR – 380 VAC, 50 AMP, 3 PH, 50 Hz
NATURAL GAS	500,000 BTU/HR @ 2.0 PSI (7 psi max) 146 kw @ 138 mbar (485 mbar max) 1' NPT (25mm)
DRAINS	OVERFLOW – 3.0 INCH (75mm) SANITARY
STEAM	3/4 NPT (20mm) INLET 600 LBS/HR @ 40 psi (270 kg/hr @2.8 mbar)
EXTRACTION	15 INCH (381mm) OUTLET (Optional Fan & Duct) UP TO 2000 CFM (60m ³ /min) TOTAL
WATER	1/2 NPT (12mm) INLET 60 GPH (225 liter/hr)

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View product demonstration videos online at www.unithermfoodsystems.com