

FLEXIBLE

- Bake, Roast, Steam, Combination
- Time, Temperature, Fan, Humidity Control
- Multiple Independent Zones
- Custom Line Sizes

PROFITABLE

- Energy Efficient
- Less Downtime

CLEANABLE

- In-line Belt-wash
- C.I.P. system
- Sloping Floor 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

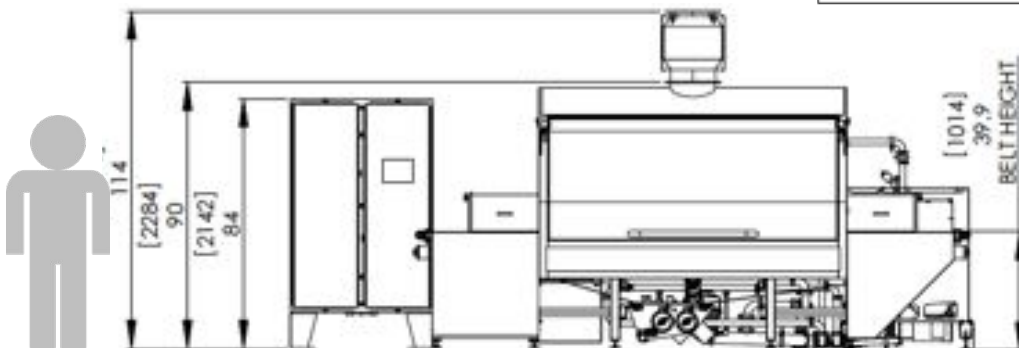


Footprint: 3'x6'x4.8' (.91x1.8x1.5m)
Belt Width: 42" (1m)
Capacities: 200-2,000 kg/hr

SINGLE ZONE

MACHINE SERVICE UTILITY REQUIREMENTS:

ELECTRICAL	USA - 480VAC, 150 AMP, 3PH, 60 Hz AUS - 415 VAC, 175 AMP, 3PH, 50 Hz EUR - 380 VAC, 200 AMP, 3PH, 50 Hz
WATER (beltwash only)	1/2 NPT INLET (15mm) 1.5 GPM (5.7 liter/minute)
DRAINS	OVERFLOW 4.0 INCH SANITARY (100mm)
STEAM	1-1/2 NPT INLET (40mm) 50 LBS/HRS CONTINUOUS (25kg/hr)
COMPRESSED AIR	1/2 NPT INLET (12mm) 90 PSI (6 BAR) QTY - 1 X
EXTRACTION	15 INCH OUTLET (380 mm) 2000 CFM (50 m ³ /min) QTY - 1X



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