

1. What is Beltomatic?

Beltomatic is a system designed to dehydrate, dry, heat, roast, toast, and or cool (with ambient or near ambient air temperature) a wide variety of products. The Beltomatic comes in one of two styles; continuous flow conveyor or batch tray.

2. Why Beltomatic?

Beltomatic is a versatile, adaptable, simplistic, controllable, and efficient system. In short, it will do what you need it to do efficiently and with quality at a reasonable cost.

3. What products can Beltomatic process?

Both styles of Beltomatic can process a variety of products including food, feed, nuts and seeds, extrusions, flakes, pellets, fibers, waste streams, by-products, and much more.

For continuous flow conveyor style the product must have a shape or form that allows airflow to efficiently move through a layer of product that rides on the conveyor. The product is stationary and not fluidized.

Therefore product size can vary widely but cannot handle a powder, paste, or liquid forms. For batch tray style all forms can be handled except a liquid form due to the counter current airflow design.

4. What is Beltomatic's experience?

Beltomatic is owner operated since 1965 and has sold over 600 systems worldwide in those 45 years.

5. What is the capacity of Beltomatic?

One uniqueness of Beltomatic is it's custom nature. The system is truly custom built to specifically meet your particular needs. Therefore, your capacity is Beltomatic's capacity. We just need to know the lbs/hr input, input/output moisture, product temperature, and density. However, a standard model will sometimes fit the requirement. We build systems as small as 2' wide x 12' long (model 123B) for up to 120 lbs/hr of water evaporation and larger.

6. What is Beltomatic's operating temperature range?

We can provide systems with chilled air up or to 450°F air temperature. Up to 320°F is the maximum air temperature for most standard models.

7. What are the control aspects of Beltomatic?

Beltomatic is designed for simple and complete control of all aspects including product depth and dwell time, air temperature and volume. Controls can be manual as a standard feature or they can be automated with a PLC.

8. What are the features of Beltomatic?

Beltomatic comes with a long list of available features that makes it adaptable to a wide variety of products and processes. These features include everything from custom layouts and designs, conveyor styles, mild steel to food grade designs, many self and automated cleaning features, fuel systems, product handling, moisture meters, exhaust air treatments, and more.

9. Can Beltomatic recycle the exhaust airflow?

Yes it can. There are a few approaches to this: multi-pass designs, recycle cooling airflow with make-up fan, internal recycling of exhaust airflow, and external recycling of exhaust airflow (via air ducts).

The key to recycling the airflow is to recycle only the best quality of airflow. This can only be accomplished with the exclusive top and bottom air chamber design of the Beltomatic. This design produces a gradient exhaust air temperature that the belt quality can be easily identified and recycled. This avoids recycling a percentage of the same quality exhaust airflow.

10. How many people are required for operation?

In most cases, it only requires one person to perform start-up and shut down functions. Otherwise, it is suggested that someone be available to address the operation, if a need arises.

11. What are the installation costs?

This will vary greatly, however, to as much extent as possible Beltomatic ships to you pre-assembled and tested direct from the factory. This will lessen installation costs and start-up time.

12. What is the cost of operation?

Beltomatic is designed for efficiency, however, this will greatly vary depending upon the product and process.

We see many operations requiring 1500 btu per lb of water evaporation. Contact Beltomatic for an estimate for your specific product and process.

13. How do I know if Beltomatic will work for me?

There are a few options for testing. First, we can test a small quantity of product (5 gallon bucket) at the Beltomatic facility in a batch form to get a time and temperature curve. This test is free of charge. We can also test larger quantities (few hundred lbs) of product in more of a production scenario at the Beltomatic facility on a fee basis. There are units available for short term or long term rental. These are mostly small capacity systems (model 123B), however, from time to time larger systems are available. Contact Beltomatic for availability and additional information on rental systems.

14. Where is Beltomatic made?

Beltomatic is made in the USA at our factory in Northern Indiana. Beltomatic can be shipped anywhere in the world via ocean container.

You can contact Beltomatic for additional information at:

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