

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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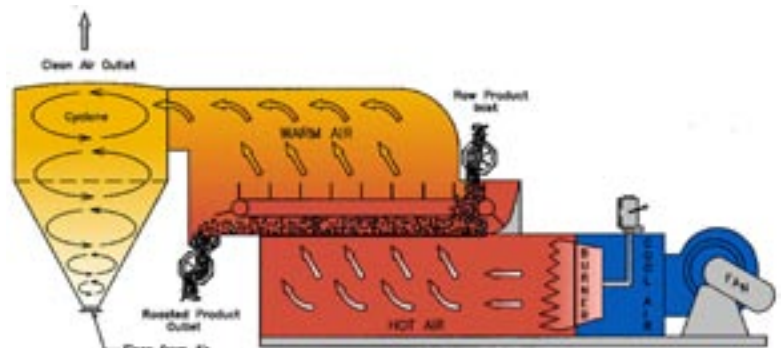
**Experience,
Quality & Service
Experiencia,
Calidad y Servicio**

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. Air Flow @7" W.C.	13 3780 CFM	15 5000 CFM	16 7500 CFM	20 9600 CFM	24 14100 CFM	24 15200 CFM	27 19000 CFM	30 24600 CFM	
VENTILADOR dia. cm. Flujo De Aire m ³ h.	33 7,000	38,1 9,370	40,6 13,400	50,8 18,000	60,9 26,400	60,9 29,000	68,5 35,600	76.2 42,000	
MOTOR H.P. Fan RPM Ventilador RPM	7.5 3,860	10 3,700	15 3,650	20 2,900	30 2,260	30 2,400	40 2,100	50 2,000	
BURNER CLASS CLASE QUEMADOR	2.0	3.0	4.0	5.0	6.0	8.0	9.5	10.5	
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 ³ h	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. TEMP. DE OPERACIÓN	Min. 150 °F Min. 60 °C	Max. 625 °F Max. 330 °C							
INSULATION AISLAMIENTO	1000 °F 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. PESO APROX ton	2,300 1.05	2,450 1.1	2,900 1.3	5,800 2.6	6,500 3.0	7,300 3.3	8,600 3.9	10,500 4.8	

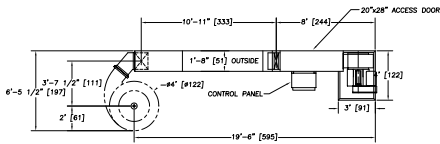
*Capacity based on finished product using clean, whole soybeans 13% incoming moisture at 70 °F (21.1 °C) ambient air and product temperature when roasting to a 245 °F (118 °C) finished product. Changes in operating air or product temperature will affect output capacity.

*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.

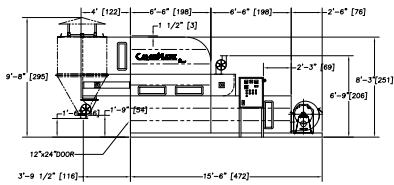


CalorMatic® - Several Models To Choose From

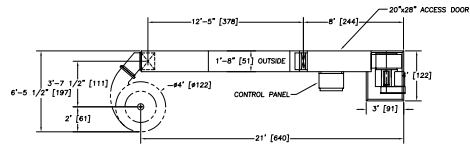
CARDINAL I



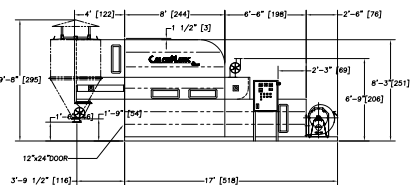
CARDINAL I
[Metric units in cm]



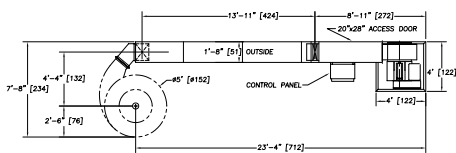
CARDINAL II



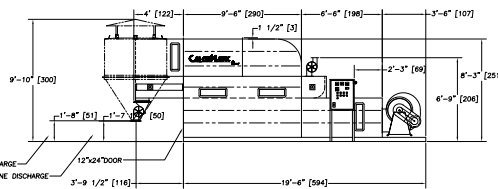
CARDINAL II
[Metric units in cm]



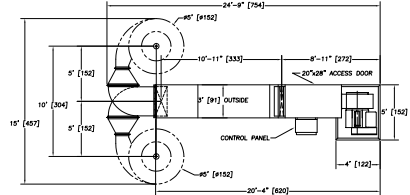
BLUEJAY



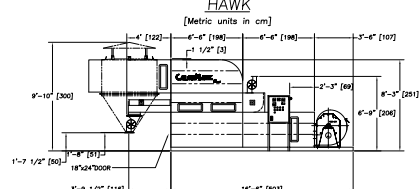
BLUE JAY
[Metric units in cm]



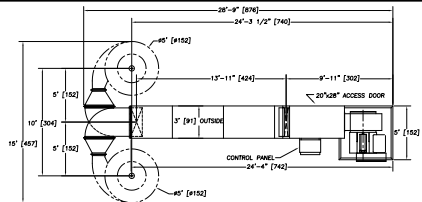
* HAWK



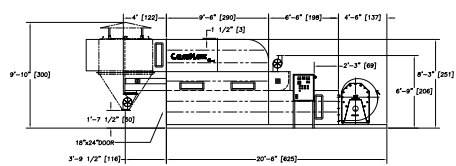
HAWK
[Metric units in cm]



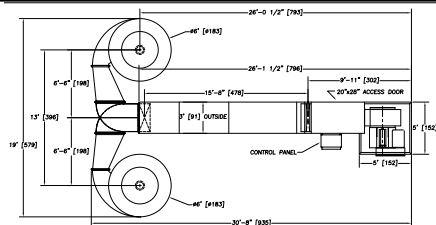
* EAGLE I



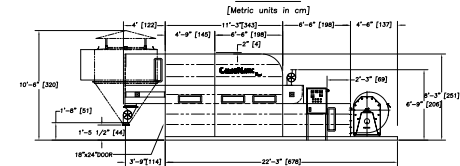
EAGLE I
[Metric units in cm]



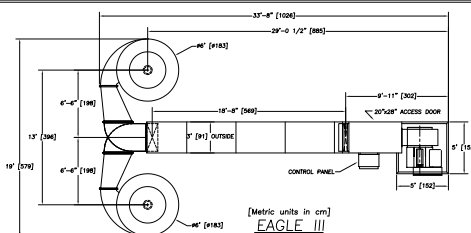
* EAGLE II



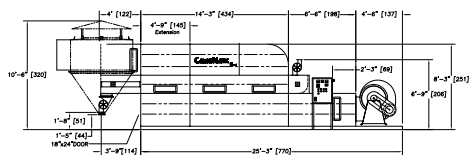
EAGLE II
[Metric units in cm]



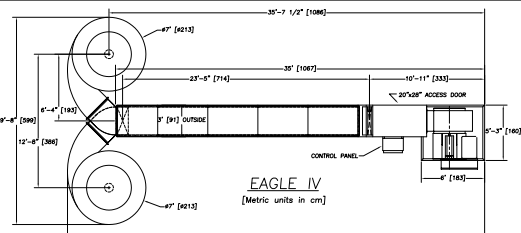
* EAGLE III



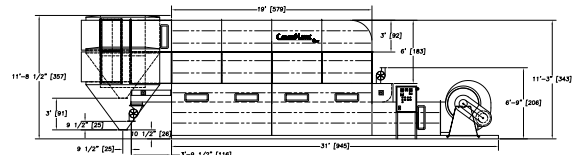
EAGLE III
[Metric units in cm]



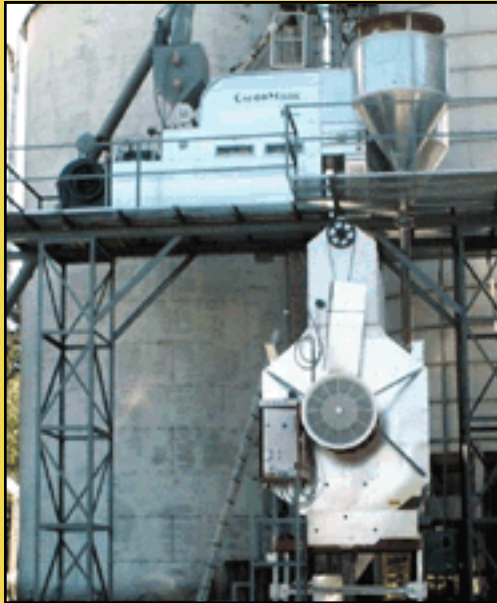
* EAGLE IV



EAGLE IV
[Metric units in cm]



* 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, arveja, 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 aflatoxina
- 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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