

# INTEK Intelligence

Electric Infrared Oven with Teflon Belt Conveyor

SN 201698

## PROCESS: DRYING FRESH FOOD PRODUCTS



## THE INTEK SOLUTION

A global leader in food products such as flavors, spices, and herbs needed to improve quality and production. They wanted to start with a lab unit to provide complete feedback of product temperature at different points along the path through the oven. Precision was key for this unit to get the desired texture while inhibiting enzymes for sanitation without damaging the product or influencing the flavors. INTEK delivered on this food grade conveyor oven.

### PRICE RANGE:

\$60,000 - \$90,000

### SYSTEM DIMENSIONS-INTERNAL:

24" W x 48" L x 6" H

### POWER REQUIREMENT:

15 kW /460 V-3 PH / 19 A /60 Hz

### HEAT SOURCE:

INTEK Electric Infrared Heaters.

### RECIRCULATING BLOWER:

N/A

### EXHAUST:

N/A

### PROCESS TEMP RANGE:

400°F - 500°F (205°C - 260°C)



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