

INTEK Intelligence

ELECTRIC CONVECTION CONVEYOR OVEN

SN 110261



PROJECT: CHOCOLATIER OVEN

THE CHALLENGE

The INTEK team was approached by a leading candy and confection maker requiring a melting oven providing an even temperature balance and temperature tolerances at the exact process temperature of their product. INTEK engineered the heating and airflow to match customer precise requirements. Material handling challenges were also solved as the product was of small size and needed the ability to transfer smoothly from the INTEK conveyor to a third-party conveyor. A custom nose roller with unique belt routing was designed and implemented by INTEK to successfully solve this issue.

PRICE RANGE: \$55,000.00 – \$75,000.00

INTERNAL DIMENSIONS: 22" W x 8" H x 96" L

CONNECTED POWER: 480V, 3Ph, 15kW, 60Hz, 21A

HEAT SOURCE: Electric Forced Air Convection

RECIRCUCLATING BLOWER: 400 cfm

EXHAUST: Non-powered exhaust port

PROCESS TEMP: 482°F (250°C)

PROCESS TIME: Max. 6 min.

RESULTS: Provides continuous product flow, greater production output and consistent quality.

COST SAVINGS: Reduced unit cost and improved quality.



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