



OVENS



Custom Made for
Your Specific Needs

1,000 lbs/hr Capacity Shown Here

The originators and innovators of extrusion technology since 1933 is proud to introduce our new ovens. Each oven is made to suit your needs by experienced engineers and craftsmen.



3-Pass Oven

AMERICAN EXTRUSION INTERNATIONAL

498 Prairie Hill Road ■ South Beloit ■ Illinois ■ 61080 ■ USA ■ Tel (815) 624-6616 ■ Fax (815)624-6628 ■ www.americanextrusion.com



Quality: Built in the USA, by highly skilled craftsmen. We use the highest quality materials and components and the latest technology from the best suppliers in the world.

Flexible: Our ovens have a wide range of temperature control and cooking time. Multiple energy sources are possible including: Natural Gas, LPG, Butane, Propane, Electricity, Diesel, Steam etc.. Oven size ranges from 250 kg/hr to over 4 tons per hour. Designs include single, double and tripple pass. Many belting options are available to suit your specific requirements.



Effective: Designed to dry products evenly down to 1% moisture. Each dryer is balanced to have even air flow ensuring a consistent, high quality product.

Efficient: Modulating heaters use only enough energy to dry the snacks or cereals. Our ovens recirculate the heat so that there is very low fuel consumption.

Reliability: All ovens/dryers are designed to work in the most difficult of environments, 24 hours every day of the year with minimal time for shut down or maintenance.

Sanitary: Stainless steel product contact points, air filters, easy access for cleaning make these dryers ideal for the rigid standards of the Food Industry.

Control: All operating parameters function with variable control. PLC touch screen displays.

Safety: Features include Pressure Release Latches for doors, Flame Safety Monitoring System, Double Safety Shut-off Valve with proof of closure (gas fired ovens), Air Flow Switches to detect if fans are moving air, Hi-Low Gas Pressure Switches used to sense an abnormally high or low gas pressure condition.

Reputation: We stand by the proven quality and design of our ovens.

