

Beltz Milling Systems, Inc.

Technovators **Grain Tempering Mixers**



FEATURES

The Technovators Grain Tempering Mixer is a continuous mixer specifically designed to apply and distribute measured amounts of moisture uniformly to each kernel of grain. Mixers of the correct size can make single stage moisture additions to as high as six percent with controlled temperatures.

The unit is installed at an upward inclination with the inlet at the bottom. Fan shaped blades on a rotating shaft move the grain upward. The conveying rate and grain depth can be set by altering the angle of the blades. Any accidental overfeed of water would run back to a drain at the feed end. This will ensure that any excess water does not enter the wheat bin.

Water is applied to the grain as it enters the machine and is distributed uniformly to every kernel. The trough shape combined with slow paddle rotation allows the grain to be gently lifted and mixed, causing maximum surface contact. Kernels are not impacted or subjected to damaging attrition.

An optional heating capability allows for direct steam application where uniform temperature and distribution of heat is desired to assist in moisture penetration and decreased tempering time.

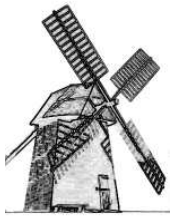
Standard Drive:

T.E.F.C. Motor, foot mounted 1800 rpm, 60 Hz, 3 phase ranging from 2 to 10 hp. The drive is transmitted through pulleys, V-belts and a shaft mounted reduction gearbox to the paddle shaft.

Alternatively, explosion proof Class II Group G motors can be used with the appropriate drive to achieve the specified mixer speed.

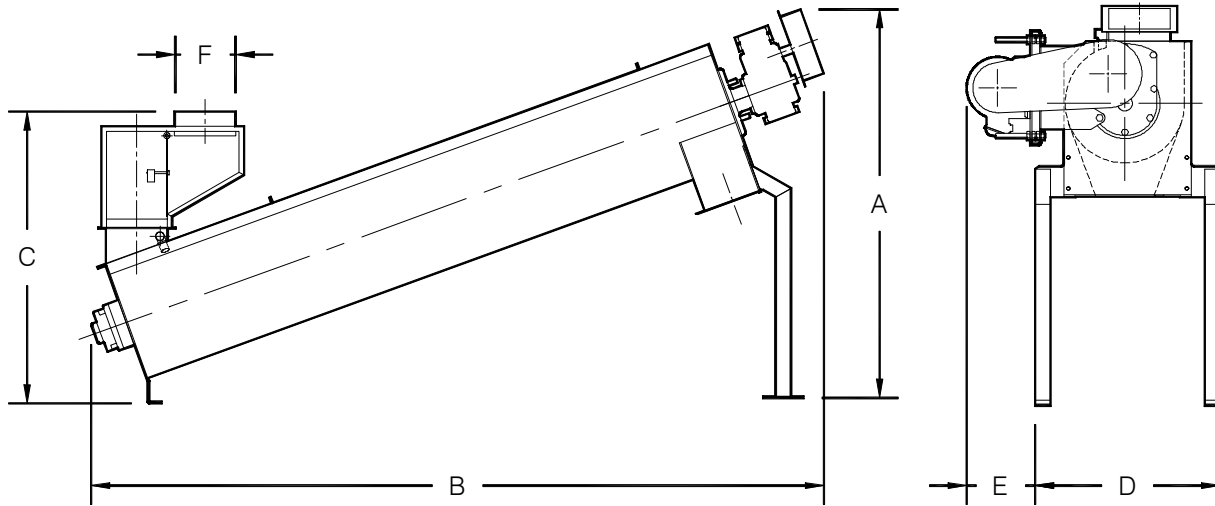
Beltz Milling Systems, Inc.

2507 S. Lobb Cemetery Road, Blue Springs, MO 64015 Tel: 816/228-3801 Fax: 816/228-3821



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Technovators Grain Tempering Mixers



| Model | A | | B | | C | | D | | E | | φF | | Weight | | Motor | | Capacity | |
|-------|-----|------|-----|------|-----|------|-----|-----|-----|-----|-------|-----|--------|-----|-------|-----|----------|------|
| | In. | mm | In. | mm | In. | mm | In. | mm | In. | mm | In. | mm | Lb | Kg | Hp | kW | Bph | mTPH |
| S-23 | 43 | 1092 | 74 | 1880 | 33 | 838 | 21 | 533 | 14 | 356 | 4 1/8 | 105 | 440 | 200 | 2.0 | 1.5 | 207 | 5.6 |
| S-31 | 50 | 1270 | 89 | 2261 | 36 | 914 | 24 | 610 | 13 | 330 | 5 7/8 | 150 | 590 | 268 | 3.0 | 2.2 | 430 | 11.7 |
| S-36 | 55 | 1397 | 99 | 2515 | 38 | 965 | 26 | 660 | 12 | 305 | 5 7/8 | 150 | 640 | 290 | 5.0 | 4 | 660 | 18.0 |
| S-41 | 58 | 1473 | 109 | 2769 | 45 | 1143 | 28 | 711 | 11 | 279 | 7 7/8 | 200 | 715 | 324 | 5.0 | 4 | 955 | 27.0 |
| S-46 | 64 | 1626 | 119 | 3023 | 47 | 1194 | 30 | 762 | 11 | 279 | 7 7/8 | 200 | 990 | 450 | 7.5 | 5.5 | 1249 | 34.0 |
| S-51 | 69 | 1753 | 129 | 3277 | 49 | 1245 | 32 | 813 | 10 | 254 | 9 7/8 | 250 | 1140 | 517 | 7.5 | 5.5 | 1763 | 50.0 |
| S-56 | 74 | 1880 | 142 | 3607 | 51 | 1295 | 34 | 864 | 10 | 254 | 9 7/8 | 250 | 1340 | 610 | 10.0 | 7.5 | 2388 | 65.0 |
| S-61 | 78 | 1981 | 152 | 3861 | 53 | 1346 | 36 | 914 | 9 | 229 | 9 7/8 | 250 | 1530 | 694 | 10.0 | 7.5 | 3012 | 82.0 |

Note: Capacities in table above are for wheat @ 48 pcf; contact Beltz Milling Systems Inc for other grains applications.

KEY FEATURES

High capacity with low power requirements.
Uniform mixing within the hygienic stainless steel assembly.
Quiet running with low maintenance.

OPTIONAL FEATURES

- Steam nozzle supplied where heating is specified.
- Cinch seal to protect bottom bearing.
- SPI Flow Detector with limit switch.
- King Water Flowmeter with float and calibrated scale.
- Complete water panel with solenoid switch, pressure regulating valve, strainer, globe valve, etc. available on request.

Note:

Beltz Milling Systems, Inc. machines are the subject of continuous development and as a result, the specifications may change and differ in detail from those outlined in this data sheet.

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