

Food Processing Equipment



Applications:

Baking, Drying, Toasting, Roasting, Dehydration, Discharge & Distribution, Steaming, Cooling, Preheating, Mixing, Curing.

WESMARTIN designs and manufactures a wide range of ovens and thermal processing equipment to meet the needs of the food and bulk materials industries.

We offer a variety of equipment to process organic materials, including:

- Cereals
- Flour
- Legumes
- Flakes
- Grains
- Powders
- Fertilizer
- Nuts & Seeds
- Vegetables
- Ground Meats
- Animal Feeds
- Snack Foods
- Bread Crumbs
- Bakery Goods

Our range of equipment is suitable for continuous or batch operation, and includes:

- Geelen Counterflow dryers
- Tower dryers
- Batch & continuous ovens
- Infrared ovens
- Pyrolysis cleaning systems
- Heated screw conveyors
- Rotary drums
- Afterburners
- Heat recovery systems
- Cyclonic dust separation
- Custom R&D equipment



Continuous Oven



Geelen Counterflow Dryer



Continuous Dehydration Oven



Batch Ovens

Batch ovens are well suited to a variety of processes including where smaller batch sizes, long residence times & humidity control are required.

We design & manufacture customised batch ovens to specifically suit your individual processing requirements.



Continuous Ovens

Where high volumes exist, continuous ovens are often the ideal technology. They greatly simplify materials handling of your product by removing manual handling.

A variety of conveying systems can be offered to suit your application.



Vibratory Bed Infrared Ovens

Infrared (radiant) heating is rapid and direct and can be generated by either natural gas, infrared or electric resistance elements.

Dual purpose vibratory bed ensures mixing for even infrared heating and also transports the product through the oven.



Tower Dryers

This unique processing technology is well suited to a variety of products including grains, snack foods, legumes, etc.

Tower dryers combine the strengths of mechanical simplicity, high thermal efficiency and are particulate tolerant.



Spare Parts & Service

Our team of highly experienced service & spare parts personnel are able to provide preventative maintenance, refurbishment & relocation support, along with a variety of combustion, mechanical, electrical & control spare parts.



Research & Development (R&D)

Customised solutions may require prototype development to confirm the thermal properties of your product.

WESMARTIN handles enquiries that are diverse in nature and we have the flexibility to customise equipment for the application.

WESMARTIN has served the local food industry for over 30 years.

For assistance with your specific application, please contact our experienced sales staff.

WESMARTIN

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