

Now an industrial heat processor built to last over years of commercial service.

MODEL # 3 SPECIFICATIONS

Capacity	Grain Tons per hour - 3 to 5
Dimensions	Overall Length - 19' 8" Overall Width - 4' Overall Height - 6' 4"
Construction Details	Burner - Max on Duct Type (Natural or Propane) 1,000,000 BTU. Fan - 3000/CFM 5 Horsepower Heating Floor - Turbo Jet Type 1,008 square inches Heating Chamber - 10 gauge galvanized steel 1 - viewing windows 6" x 24" Insulation - 1000° oven type All galvanized steel construction All bearings located outside of heating zone for easy service Hot air roasts grain, no flame contact.
Controls	Operating heating chamber temperature - 600° maximum Operating grain temperature - beans 235° to 300°
Other Information	Unit meets most environmental clean air standards.



Manufactured in the U.S.A. by

JET-PRO COMPANY

P.O. Box 2005 Springfield, Ohio 45501 (513) 325-9811 FAX (513) 325-9824 1117 Santa Fe Atchison, Kansas 66002 Phone (913) 367-3478 FAX (913) 367-3508



ANNOUNCING THE NEWEST PROFIT CENTER

JET PRO ROASTER

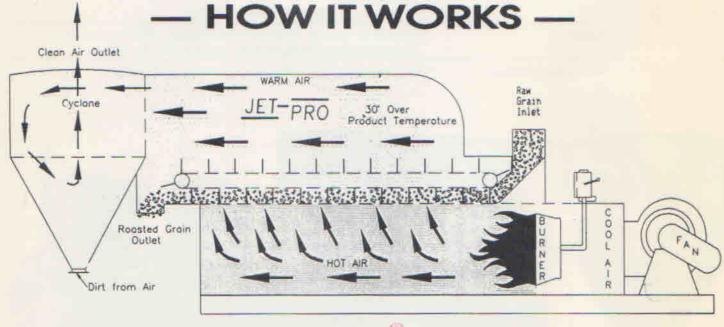
LOWEST COST • HIGHEST PERFORMANCE • DEPENDABLE QUALITY

WHY ROAST . COOK GRAINS & SOYBEANS

- To Increase Feed Efficiency
- To Increase Palability
- To Increase Nutrient Availability
- To Increase Digestibility
- To Increase Starch Gelentinization
- To Improve Feed Aroma & Flavor
- To Reduce Aflatoxin problems
- To Reduce Mold & Bacteria contents
- To Inactivate Antinutritional Factors
- To Inactivate Trypsin Inhibitors
- To Increase Metabolizable Energy

BENEFITS OF THE LATEST TECHNOLOGY

- Low Capital Investment
- Low Processing Cost per Ton
- Low Maintenance Cost per Ton
- Low Space Requirement
- High Versatility and Flexibility
- High Efficiency through Dry Heat
- Uniform Heating by Fluidization
- Consistency in Product Quality
- Consistency in Nutrient Values
- Eliminates Product Contamination
- Produces More Tons per Hour



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