

# WAL-DOR INDUSTRIES LIMITED

CANADIAN MANUFACTURER & DISTRIBUTOR

OF "VERS-A-BELT" DRYER – COOLER

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*“Celebrating 34 years of Manufacturing Vers-A-Belt Dryers”  
1979 - 2013*

In 1959, we purchased a 100 acre farm between New Hamburg and Shakespeare. The barn was destroyed by lightening a week after harvest was completed. We rebuilt for hogs, then added laying hens and purchased another 140 acres for beef cattle. Eventually thru renting, we cropped 700 acres of corn for livestock, etc. In 1969 we expanded to an on-farm corn drying system and dried approximately 50,000 bushels annually using an inbin and a 12” column dryers. I recognized flaws in both designs.

In 1968, I attended a Farm Progress Show in Indiana, U.S.A. demonstrating harvesting and drying corn with a moisture of 20 – 23%. Of the 10 dryers operating on site, the kernals were scorched (toasted) – results of low air flow and excessive heat. I was interested in a conveyor dryer with depth variations for different grains, etc which was a feature I found very valuable. We sold both of the farms in 1977 and purchased the present property in New Hamburg.

In 1979, we started manufacturing the Vers-A-Belt Horizontal Dryer for on farm grain applications. We sold approximately 50 units till the recession hit in 1982.

It was then that **Specialty drying applications** started to be a niche market for Wal-Dor Industries.

Canadian Seed Coaters of Toronto applied liquid fertilizer coating to **Bermuda grass seed** – an application with moisture activating sprouting and hearty foliage. Sales extended to New Zealand, Indonesia, U.S.A. and across Canada.

In 1980, the first application for **Organic fertilizer** was sold locally with expansions at approximately 5 year intervals across Canada and the U.S.A. The blend of poultry, animals entrails, bonemeal, etc. created a blend of sticky non flowing product dried to a granular free flowing fertilizer of very high retail value. Model 12-70 have been their choice – the largest size transported on extendable trailers.

We have supplied a number of dryers for **Bulgar** – equal weight of wheat and water cooked to triple volume – similar to cooked rice. Drying down to normal kernel size releases a valuable germ. This is a European staple – as rice is to Chinese.

McMillon Bloedel of Surrey Research in B.C. purchased a unit for **Lumber strands** used to make tapered wood structures. This unit is now operating for Truss Joist / Weyerhaeuser in Boise, Idaho.

Syngenta International have purchased our custom designed dryer / coolers for various **Seed coatings** – relating to precise temperature control and gentle handling.

Hensall District Co-Op owns a number of our dryers for **Specialty beans** supplied for Asian markets – some units made in early 1980 are still in operation.

A customer in Manitoba has dried 32” x 38” x 8’ **Baled hay** prior to double compaction process for the Japanese market. Laboratory testing at Wal-Dor Industries proved medium temperature combined with high air volume accelerates moisture removal and retains quality and colour. These features are priority in designing the process for a high volume unit where colour and palatability are prime features.

Another challenge was **Rhodiola Rosea**, a herbal root (texture is similar to turnip), diced and low temperature / 90 minute drying time. This was achieved by designing a triple pass unit to adapt to their limited available space.

In Forestry, we are working on multiple applications of chipped logs to **Shredded Tree Waste** – now in demand as briquettes and pellets. Demand for fuel with acceptable emissions is priority. Moisture for processing in 10 – 12%

**Vegetable drying for food aid** has become a life saver for the worlds starving Orphanages and destitute families. Approximately 12 – 15 varieties of vegetables are washed, sliced and diced prior to drying to 10% of the original weight. Protein sources of lentils, beans, etc. are added to give a balanced diet. A three pound package of dried vegetables cooked in twenty five litres of water will provide one hundred servings of soup for one meal per day. Production of a local group – Ontario Christian Gleaners – produce approximately 30,000 servings per day. 2012 has seen over 6 million servings shipped offshore. Approximately 40% of the vegetables in Ontario are either outdated, misshaped or over produced which would be sent to landfill at a cost. More organizations are following the Gleaners vision and we are excited to be a participant in the process.

Within the past thirty three years of designing and building Vers-A-Belt Dryers, approximately thirty sales were made without meeting the Buyer. I prefer to have the Customer here when I test his product – otherwise the test results and my previous experience will be my guide. To date we have manufactured 165 units – and the new challenges keep coming in.

*Waldron Eckstein*  
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