

Single Conveyor Dryer

Drying, roasting and toasting. Snack foods, ready-to-eat breakfast foods, nuts, seeds, bread products, pet foods, coconut, gelatin, starches, meat and other protein products.

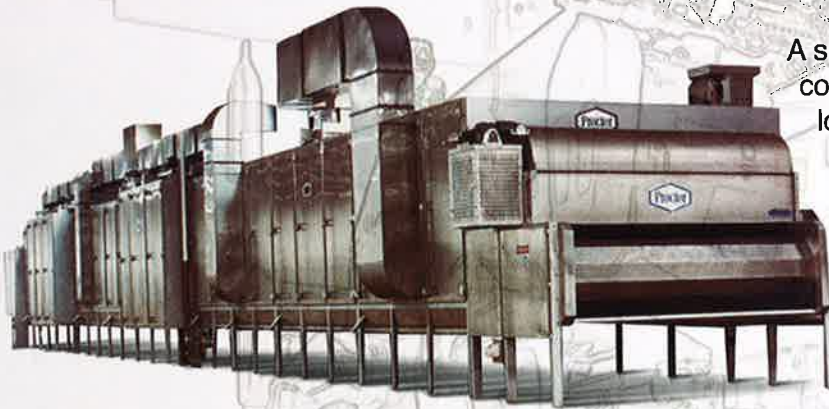
Extremely uniform airflows and temperature profiling result in unequaled final product uniformity. Multi-zone temperature control, variable airflow volumes and humidity control provide the highest thermal efficiency and gentle drying conditions preventing product degradation. The optional SCF II Conveyor Dryer is unparalleled in its sanitary design with welded, watertight roof and sub-floor and many strategically mounted internal doors for clean-out purposes. The floor is sloped and drained for rinse-in-place or clean-in-place systems which may be readily fitted to the dryer.



Multiple-Stage Conveyor Dryer

Maximum capacity—minimum floor space. Most uniform drying of spices, fruits, vegetables and ready-to-eat breakfast foods.

A single machine incorporating separate drying conveyors with gentle product turnover for varying loading and drying times. Multiple air direction reversal, together with multiple temperature and humidity control zones, assures the most uniformly dried products in the minimum floor space. Transfer zones offer a unique and economical solution to the problems of different drying rates for different products.



Impingement Oven

Jet-Tube or Parajet Nozzle design. Baking, drying, roasting, cooking and browning.

Provides precise air control on top and bottom of the product for maximum uniformity. Rugged, sanitary, unit welded construction minimizes cleaning thereby reducing downtime and maintenance cost. Directed, controlled high-velocity air movement permits uniform final moistures in your product. A variety of air delivery systems are available to help develop different product profiles.



Multiple Conveyor Dryer

Especially suited for the drying of extruded, pelletized or flaked snack foods or ready-to-eat breakfast foods as well as fruits, vegetables, pet foods, pasta and pre-dried french fries.

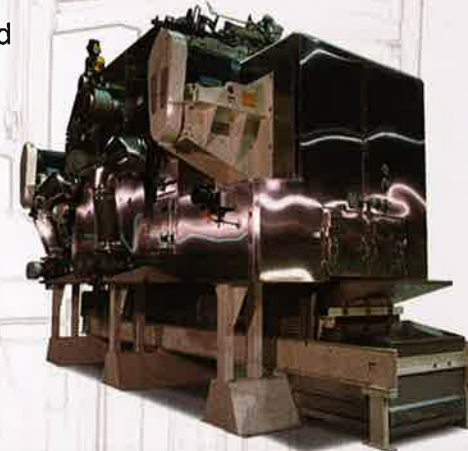
Gentle, uniform drying with precise climate control in a rugged design. This drying action prevents pre-puffing of cereals, eliminates surface checking leading to breakage and uniformly dries many vegetable products for best rehydration. Pet foods are thoroughly dried, even in the center, and condensation in bins or bags is eliminated. Variable conveyor speeds maintain selected product loading on each conveyor. Fans located on both sides of the dryer provide side-to-side uniformity. Up to seven conveyors can be combined with accessories in the smallest possible floor space.



Jetzone Fluid Bed Dryer

Dryer, puffer, toaster.

Unique Jet-Tube fluidization dryer for most flaked, pelletized, granulated, extruded and coarse powdered products. High-velocity air passing through long tubes creates a bed-of-air, which suspends and tumbles the product as the air reflects from a solid, non-perforated conveyor. The open space between the tubes forms a chamber to settle out smaller pieces and return processed air for recirculation without affecting the fluidizing air jets. During fluidization, each particle is surrounded and separated from adjacent particles by the treatment air.



Shredding & Forming Systems

Engineered and designed for future expandability. This high-capacity machine provides superior throughput while ensuring biscuit uniformity. The PLC System Control simplifies operation and assures product quality. Custom finishing options for unlimited versatility. Designed to provide quick change-over for multi-product manufacturing.



Other Equipment: Flaking mills, coolers, fluid bed coolers, belt grills and cheese melters.

Tech Center

Wolverine Proctor's Tech Center offers continuous as well as batch testing and the evaluation of a wide range of products and materials.

A wide variety of heat transfer equipment is featured; Continuous Fluid Bed and Impingement Ovens are available as well as Thru Circulation Dryers and Belt Grills.

Replication of existing processes as well as development of new processes is possible through the use of our extensive inventory of Pre and Post Testing Equipment.

Our unique laboratory machines permit heat transfer analysis of products under any variation of drying, thermal processing or cooking atmosphere to determine the optimum processing conditions.

The on-site Analytical Lab enables us to determine accurate moisture contents, water activities, Brix and sieve analysis.

Our Tech Center is staffed with skilled, experienced engineers and process technologists to test your products and discuss your needs.



Customer Service Department

With over a century of experience and expertise, we can assist you with parts and service for all your Wolverine Proctor equipment as well as other brands of drying equipment.

Replacement Parts

Parts Specialists that know your equipment are available to assist you in obtaining the correct parts for all of your existing Wolverine Proctor equipment (including most of our vintage machinery still in operation). Our dryers are designed and built to last. Periodic maintenance and replacing worn and damaged parts can ensure many, many years of trouble-free operation.

Rebuild Program

Available for the reconfiguring and refurbishing of all your drying equipment to suit process changes,

improve drying techniques and provide a more efficient manufacturing process. We can upgrade, modify or completely rebuild your dryer to achieve higher capacity and improve product quality.

Field Service

Our Field Service Engineers and Technicians are trained experts on the installation, start-up, maintenance, and trouble-shooting for all of our Product Lines. Field Service is available seven days per week to help you establish preventive maintenance procedures and schedules, identify parts that should be replaced or stocked, fine-tune the operation of your machinery, increase your production, improve quality and minimize costly downtime.



**WOLVERINE
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Your Partner in Productivity

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MANUFACTURING HEAT PROCESSING EQUIPMENT.**