



Trusted Food Processing **for a Well-Fed World**

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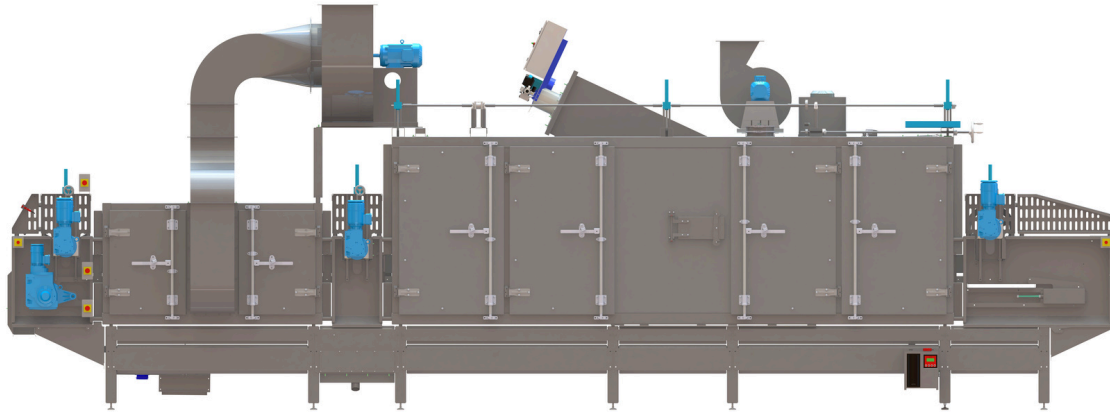
PLANET DRYERS

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Planet
InLine
Dryer/Roaster

PLANET INLINE DRYER/ROASTER



In-Line Dryer/Roaster

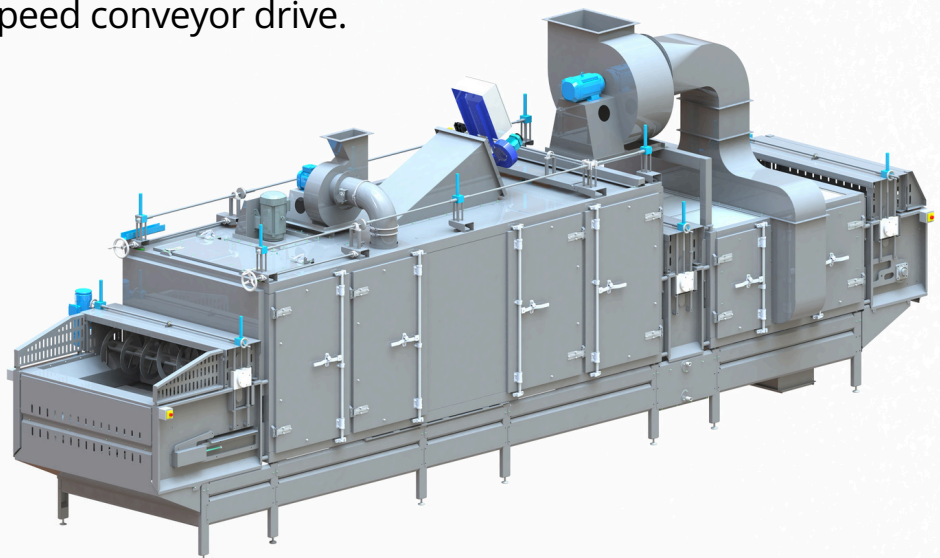
Manufactured from 304 grade stainless steel sheet and rolled hollow section frames, the versatile Planet InLine Dryer/Roaster has a modular design consisting of multiple Drying and Cooling zones, making it ideal for use in the production of extruded snacks, RTE breakfast cereals, granola and roasted nuts.

Description

The InLine Dryer/Roaster has a wide range of throughputs depending on process and product specifications. The unit is capable of being operated at temperatures up to 185°C. Accurate moisture control is achievable and the residence time can be altered via a variable speed conveyor drive.

Applications

DX Snacks
RTE Breakfast Cereals
Granola
Rice Cakes
Popped Cereals
Fish Feed
Roasted Nuts
Roasted Seeds



PLANET INLINE DRYER/ROASTER



InLine Dryer with two Drying/Roasting zones

PROCESS

Product is fed onto the conveyor at the infeed section and distributed across the band by means of a Ramshorn Spreader, Scarf-edge Vibratory Feeder, Oscillating Belt Spreader or a Rake Spreader. The spreader evenly spreads the product out to the required uniform depth across the entire width of the conveyor.

The conveyor transports the product through the heating zone(s), where a re-circulation process air impeller draws air up through the product layer in the first length of the heating zone then downwards through the product layer in the second length of the heating zone.

The product can then travel through a cooling section where cool air is drawn through filters mounted in the roof of the cooler, down through the product, then back up through the duct by the cooling fan, before being exhausted.

The conveyor belt speed is controlled by a variable speed drive to allow the dryer retention time to be altered as required. The set point temperature is input via a touch screen control panel. The operating temperature is measured by sensors mounted in the roof and controlled by a modulating valve on the burner.

ACCESSORIES



Ramshorn spreader



Picker



Breaker

SPREADERS

Spreaders are used to layer the product to a uniform depth across the entire width of the conveyor prior to the product entering the main heating zone(s).

- Ramshorn Spreader
- Scarfed Edge Vibratory Feeder
- Oscillating Belt Spreader
- Rake Spreader

PICKER

Designed to break up any lumps or clusters of product on the conveyor, allowing a more efficient drying or cooling. Pickers are mounted on screw jacks and are manually height adjustable by using the handwheels mounted either side of the machine.

BREAKER

Breakers can be fitted at the discharge end of the Dryer/Roaster. The rotor comes with profiled blades which mesh with a fixed grid. Breakers are designed to break the material bed into manageable sized product for feeding into a kibbler.

BANDWASH

A Bandwash system utilises pressurised hot water at 10 bar through a series of stainless-steel spray nozzles. The nozzles are fixed to a stainless steel pipe, mounted above and below the return section of the conveyor belt. A band brush system is also available for wet or dry cleaning.

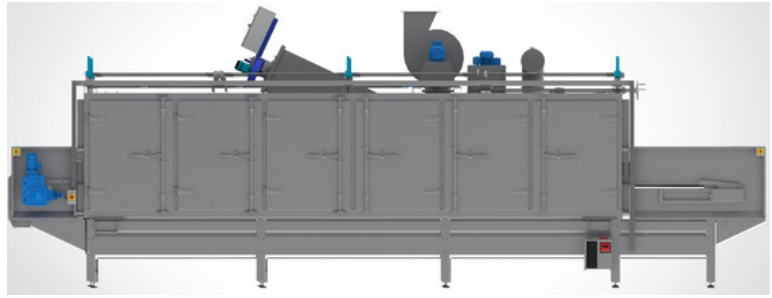
INTEGRAL COOLER

Integral coolers are available to suit specific applications process lines. The coolers are built with fixed or variable speed process fans and air distribution plenum plates. Filtered ambient or chilled air is passed through the product at various speeds to suit the product size, density and duty.

TYPICAL CONFIGURATIONS

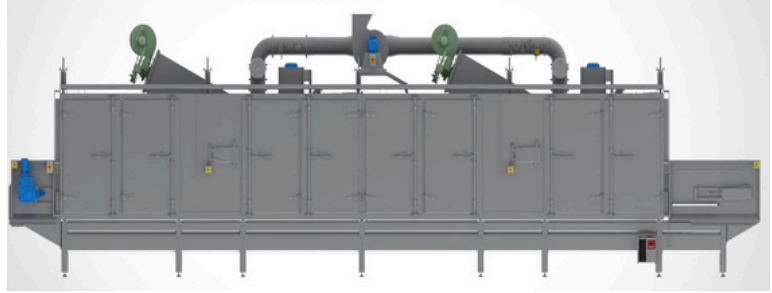
One Drying/Roasting zone

- Single drying zone
- Reversed airflow for accurate moisture control
- Ideal for drying DX snacks



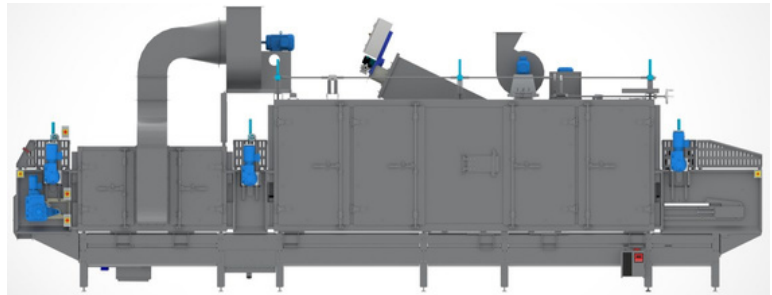
Two Drying/Roasting zones

- Multiple drying sections and separate cooling zone
- Independent burners for each drying zone
- Ideal for nut roasting



One Drying/Roasting zone, one Cooling zone

- Separate cooling zones with multiple pickers
- Band wash facility
- Ideal for breakfast cereal and granola



**Above images not drawn to scale*



Installation of a complete granola production line



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The Planet Dryers line offers a comprehensive selection of food machinery, including roasters, toasters and thermal expansion equipment, as well as innovative machinery for cutting, flavoring, conveying, and other special-purpose applications.

Aftermarket Services

CPM's aftermarket service team is there for you every step of the way. From installation, start-up, maintenance and spare parts, CPM's team of experts has a solution for your equipment and process needs. Our team can also fine-tune the operations of your machine, increase production, improve quality and minimize downtime.



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