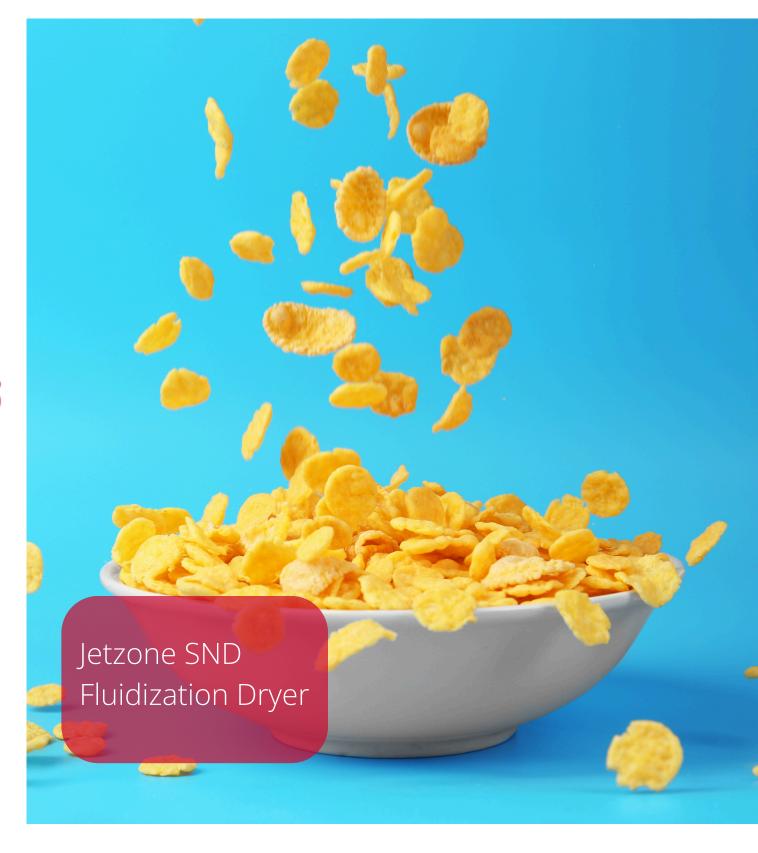


Trusted Food Processing for a Well-Fed World.



Jetzone SND Fluidization Dryer



Unique Jet-Tube Fluidization Dryer, Puffer, Toaster & Oven with internal dust separation for most Flaked, Pelletized, Granulated, Extruded and Coarse Powdered Products

High velocity air from long Jet-tubes creates an air cushion which lifts and gently tumbles the product as the air reflects from a non-perforated conveyor. The open spaces between the tubes forms a chamber to settle out fines. The return process air (containing entrained dust) is cleaned centrifugally, reheated and recirculated, without affecting the fluidizing air jets. During fluidization, each particle is surrounded and separated from adjacent particles by the treatment air. Thus, the entire bed of product dries very quickly and uniformly.







Jetzone SND Fluidization Dryer

Applications

Cereals
Extruded Snacks
Pellitized Snacks
Nuts & Seeds
Rice & Grains
Coffee & Cocoa Beans
Pharmaceuticals
Rubber & Plastic Pellets
Chemicals
Catalysts
Pigments
Food Additives
Tobacco



Benefits

Salts & Clay

Higher energy transfer & thermal efficiency with faster treatment times.

Superior moisture uniformity and product quality.

Energy efficient low NOx burners and heat recovery options.

Easy to use intuitive smart PLC control of process and safety parameters.

Gentle product handling and less sensitivity to conveyor load fluctuations with the product self leveling.

Improved sanitization design, with less fines and elimination of perforation conveyor blockage issues of some products.

Save floor space and installation cost with compact fully integral system without cyclones.

Low maintenance with predictive and preventative monitoring.

Jetzone SND Fluidization Dryer

Features

Oscillating pan and non-perforated hinged slat conveyor options.

Drying operating temperatures from 150°F (66°C) to 600°F (315°C).



Compact fully integrated system integrated with non-cyclone dust separation.

Siemens or Allen Bradley PLC, with SCADA/DCS integration, SICK safety controls, datalogging & trend graph of key process parameters.

Manual or pre-set recipe control of temperatures, air speeds and further process parameters, easily allows various products to be dried on the same machine, at maximum rates and energy efficiencies.

Energy efficient fully insulated body, low NOx gas heating with optional heat recovery systems to recover exhausted energy.

Hygienically designed with easy cleaning access to interior fan, burner and dust separation chambers.

Sanitary fully welded 304 Stainless Steel outer body design with additional construction, component and conveyor material options.



Wide range of equipment sizes to meet production capacity requirements.

Complimentary range of cooling systems to meet process and final product requirements.

CPM is a True Partner to Customers Providing Innovative Solutions and **Superior Support**.



CPM's aftermarket service team is there for you very 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.

Solutions and Benefits

- Dedicated, experienced team to manage your requirements.
- Keep equipment optimized with service agreement to avoid downtime.
- Capability to service and manufacture parts for other OEM's.

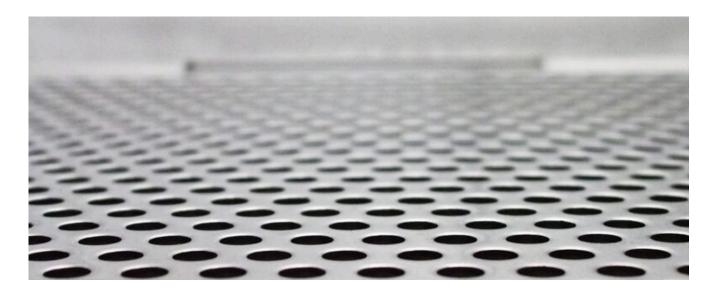




Equipment

- Conveyors, coolers and dryers
- Jetzone and fluidized bed type systems
- Flaking, pellet and shredding mills
- Wider process line equipment

Let us Test it For You



Innovation Center

With our extensive inventory of processing equipment, our state-of-the-art tech centers offer a range of applications. We can replicate existing processes and develop new processes, allowing us to accurately evaluate a variety of your products and materials. Facilities can also be hired for carrying out confidential product development trials as required.

Skilled engineers and experienced process technologists are located at every tech center. After testing, they'll provide you with data-driven recommendations to optimize your operation.

Available Equipment

- Continuous fluid bed
- Impingement ovens
- Thru circulation dryers
- Belt grills
- Mixers
- Steam kettle
- Extruders (twin screw, auger and rolling)
- Granulator
- Fitzmill, slicer
- Peeler
- Fryer
- Cooler
- Boiler
- Enrobers
- Vacuum filter
- Squeeze rolls
- Centrifuge

Available Testing and Evaluation

- Continuous
- Batch
- Moisture contents
- Water activities
- Brix analysis
- Sieve analysis
- Heat transfer analysis
- And more

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