



Trusted Food Processing
for a Well-Fed World.



Multi Conveyor
MCD Dryer

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CPM's Wolverine Proctor Multi Conveyor MCD Dryer, world renowned for gentle, uniform, climate-controlled drying.

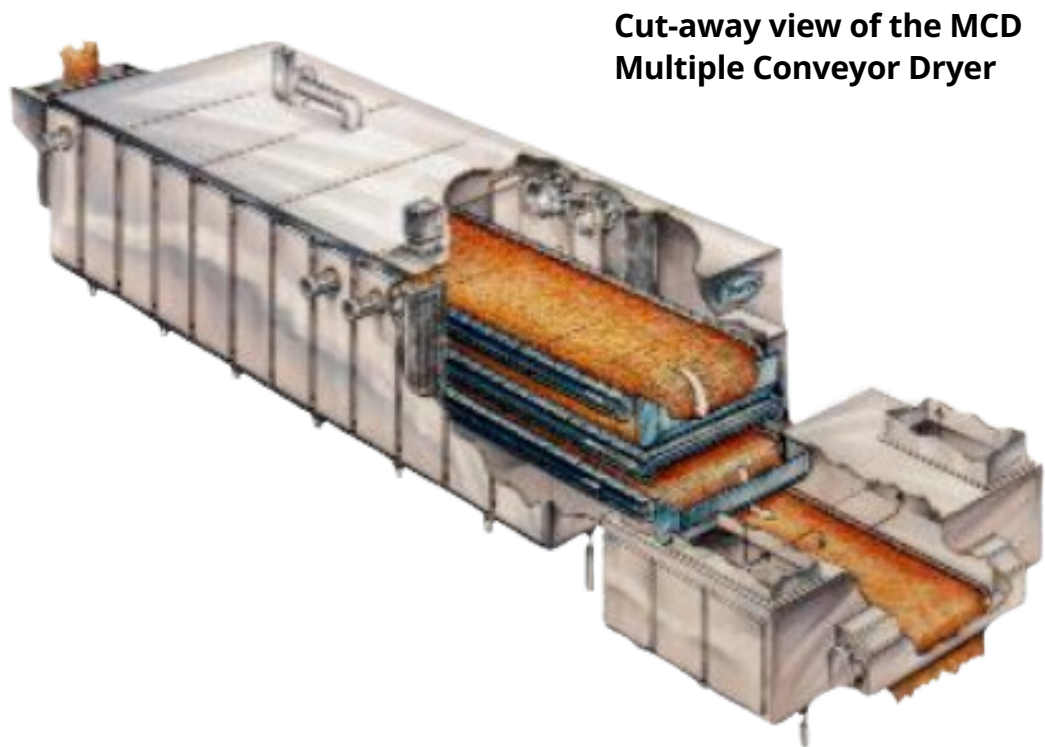
Proven uniform drying with precise climate control in a rugged good looking design that outlasts all the competition many times over. This drying action prevents pre-puffing of cereals, eliminates surface checking breakages and uniformly dries many vegetable products for best rehydration. Foods are thoroughly dried, even in the center, and condensation in bins or bags is eliminated.



Multi Conveyor MCD Dryer

Applications

Cereals
Vegetables
Nuts
Confectionery
Snacks
Grains
Meat & Protein
Potato
Products Rice
Petfood
Fiber
Rubber
Chemicals
Biomass



Benefits

Up to seven conveyors within the smallest floor space for the most economical, efficient and comprehensive drying.

Rugged short-pitched conveyors reduce product drop within engineered transfers, minimizing product damage, breakages, sticking and agglomeration.

Sanitary fully welded sloped drained floors, maximum access and elimination of horizontal surfaces design, reduces accumulation of debris, dust, fines and product, improving both sanitization and cleaning.

Easy to use intuitive smart PLC control process parameters including each conveyor speed and product loading.

Energy efficient fully insulated dryer, with air recirculation and heat recovery options.

Multi Conveyor MCD Dryer

Features

Proven airflow design results in better drying performance and uniformly dried product.

Air volumes easily controlled by variable frequency drives. This allows lighter products to be dried on same machine as heavier ones, all at maximum rates and energy efficiencies.

High proportion of drying air is recirculated to conserve energy, while via PLC driven, or optional humidity controls, the correct amount is exhausted after passing through the product beds to remove the evaporated water.

Optimized number of efficient, centrifugal, non-overloading sanitary designed fans provide less maintenance and lowest energy consumption.

Vertically installed heaters minimize the accumulation of product fines to reduce maintenance and maintain energy efficiencies.

Fully welded, water-tight, sloped floors for drainage, comes with CIP design options for quickly and easily cleaned and sanitized machine, minimizing shut-down periods.

High pressure wash systems for each conveyor can be run intermittently or continuously depending on product stickiness.

The product turnover between conveyors ensures accelerated and more uniform drying, in many cases, thereby reducing equipment size and cost.

A range of mechanical separation and granulation devices positioned at transfer between conveyors are available to reduce agglomeration; from stainless steel granulators, to more powerful rotating stainless steel breakers.

Doffing rolls, pickers and a range of other conveyor cleaning device options can assist with the removal of sticking products before and after discharge.

Optional ambient or refrigerated air coolers to quickly stop drying process and cool product to room temperature.

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

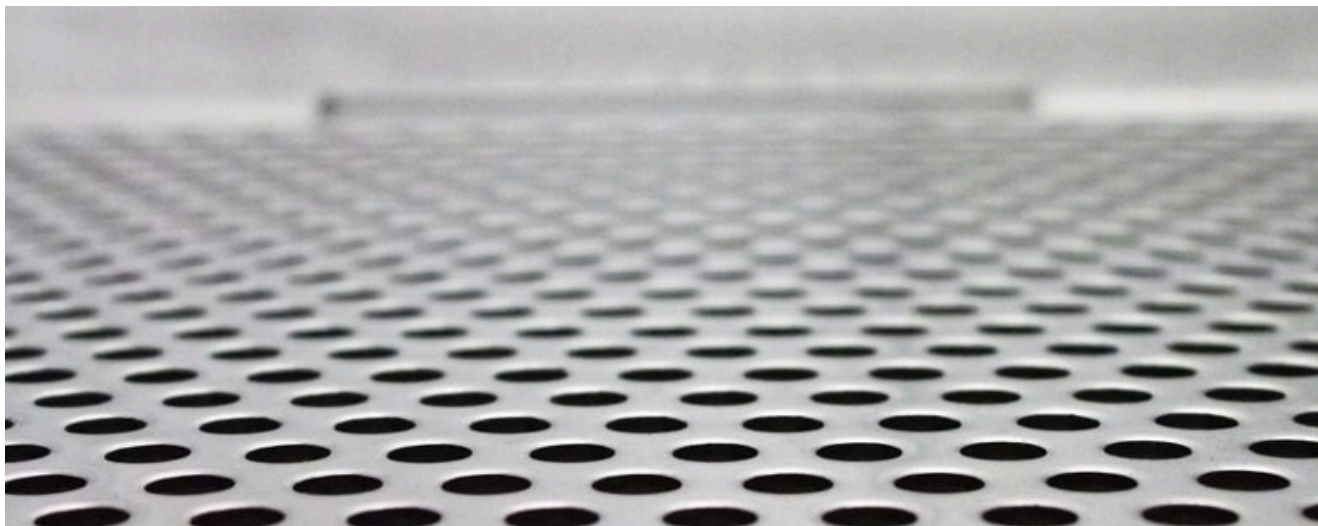
- Dedicated, experienced team to manage your requirements.
- Keep equipment optimized with service agreement to avoid downtime.
- Capability to service and manufacture parts for other OEM's.



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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