



Trusted Food Processing
for a Well-Fed World.

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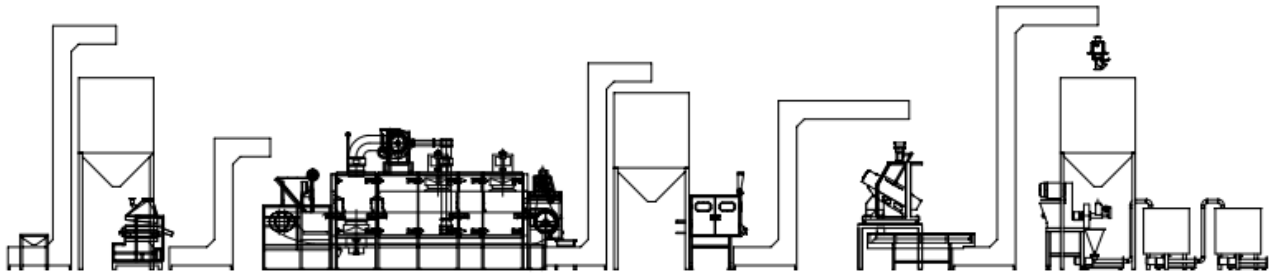
WOLVERINE PROCTOR


WOLVERINEPROCTOR.SALES@CPM.NET

Nut Roasters,
Blanchers and
Coolers

For continuous
processing of nutmeats
and seeds





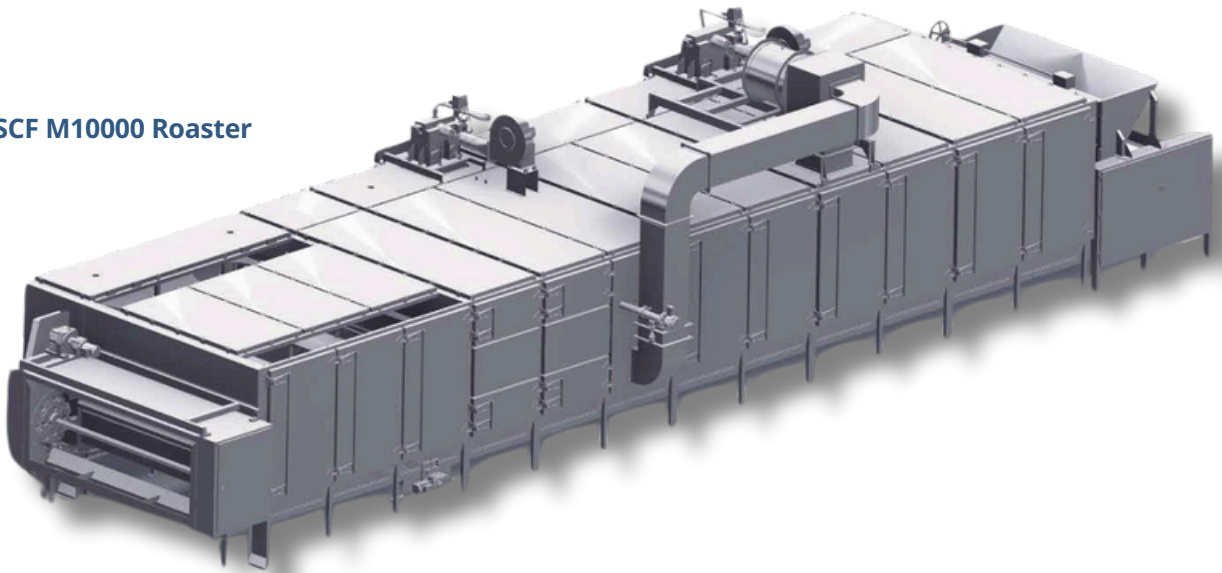
CPM's Wolverine Proctor is the brand of choice, whether you want a unit machine or a complete, turnkey processing line.

Whole, diced, sliced, salted, or coated, however you like your nuts and seeds, our machinery can make it happen. CPM Wolverine Proctor offers a range of processing equipment that gives you high efficiency, high output, and long-lasting productivity.

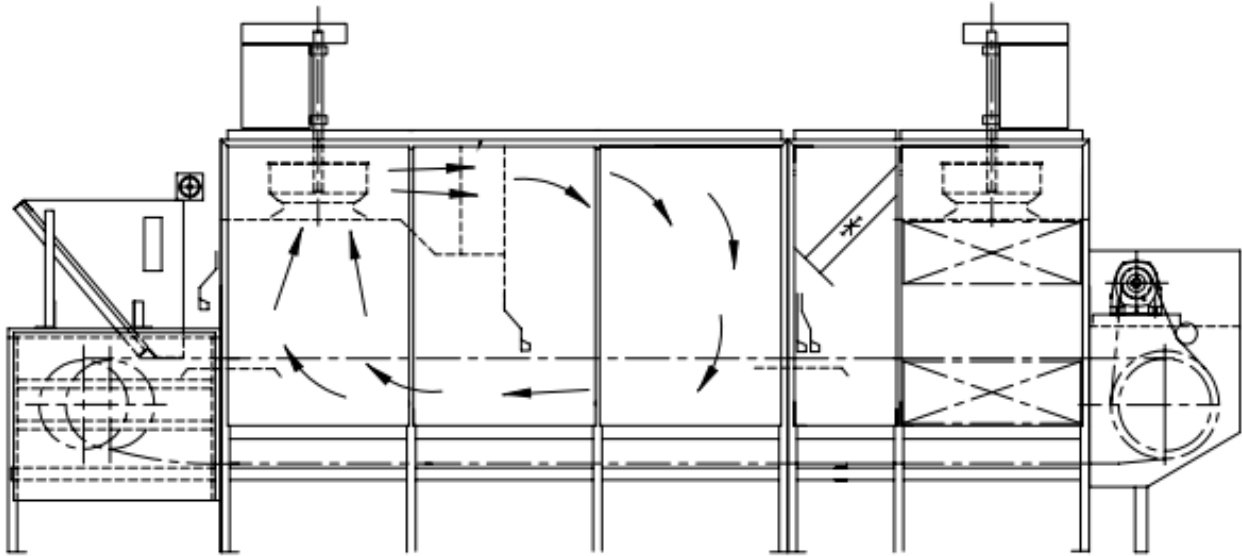
Typical nuts and seeds that can be processed on our machines:

- Dark roast peanuts
- Light roast peanuts
- Dry roast peanuts
- In-shell peanuts
- Pistachios
- Hazelnuts
- Cashews
- Macadamia nuts
- Almonds
- Brazil nuts
- Pecans
- Pumpkin seeds
- Watermelon seeds
- Sunflower seeds

SCF M10000 Roaster



Compak style roasters



CPM Wolverine Proctor is the largest manufacturer of roasters for nuts and seeds worldwide, all sizes from 300kg/hr to 1000 kg/hr.

As you investigate equipment for your process, you will find that the name Proctor is synonymous with nut roasting.

With over 40 years of nut roasting experience, we have developed proven technology and gained extensive process know how from over 600 installations globally.

The smaller capacity Compak nut roaster is available in five models and includes the following advantages:

- Improved operating efficiency with a continuous roasting process
- Gentle product treatment reduces breakage, skins and coating loss
- Uniform roast due to superior air and heat distribution
- Integral cooler stops roasting process at the optimum point
- Processing flexibility allows a wide range of products to be processed on any one roaster



Single Conveyor Dryer



Our SCF design is the most widely used continuous nut roaster in the world, providing the maximum in process control while producing excellent, high quality nut products.

Various feed systems are available to suit each application, including a hopper and gate, oscillating spreader and cross vibratory feeder. There is a choice of conveyor widths, perforation sizes and other options, to include a quenching system, high power wash system and dry brush cleaner.

In addition to the features and advantages previously outlined for the Compak design, our SCF design also includes:

- Alternating air up and down zones for optimum uniformity of roast
- Multiple independent temperature zones to provide maximum process flexibility
- Burners located in a separate air plenum, away from the product area
- Modular construction to permit future expansion as production rates increase
- Choice of 304 and 316 stainless steel for all models
- Sanitary SCF III design with full washdown capability for ultra-hygienic applications
- PLC control with touch screen HMI

Jetzone fluidized bed technology for roasting and pre-heating



Wolverine Proctor's patented fluidization technology is a unique alternative to traditional roasting methods for many types of nuts and seeds and can be applied to a variety of other processes such as pre-heating for pasteurization.

The Jetzone uses a series of tubes to blow hot air down through the product and on to a solid conveyor pan. The reflecting turbulent air then cushions the individual product pieces (such as nuts/seeds) and gently fluidizes them, transferring the heat energy quickly and uniformly to each discrete piece. The spaces between the long Jet-tubes allow nibs, fines and recirculating air to be removed from the product bed without affecting the fluidizing process.

Once the product has been pre-heated to the required temperature in the Jetzone, it can be transferred to a Roasting Tower, an insulated cylinder, where the product continues to self-roast without the application of any further external heat energy. This makes the whole process very efficient.

The roasting process is instantly terminated when the product is transferred to the separate fluidized bed cooling section. The degree of roast is therefore accurately controlled by adjustment of the residence time within the Roasting Tower.

Jetzone fluidized bed technology for roasting and pre-heating



The advantages of this Jetzone fluidized bed system are as follows:

- Improved product quality and uniformity - by ensuring that each product experiences the same temperature and roasting time
- Enhanced product flavor – by minimizing the exposure time to heat, thus reducing bitterness. The time to reach 150 degrees C (300 degrees F) is less than 2 minutes
- Less floor space – by utilizing rapid heat transfer in the Jetzone and then using a vertical Roasting Tower
- Lower fuel costs – by ensuring that no air is lost and that both Jetzone and Roasting Tower are heavily insulated
- Easy to clean – with continuously welded interior surfaces and non-perforated conveyor pan
- Quicker to install – with the machinery being factory-tested and pre-assembled
- Flexible - ideal for seeds, nuts, snack products and many other ingredients for use with baked goods or confectionery



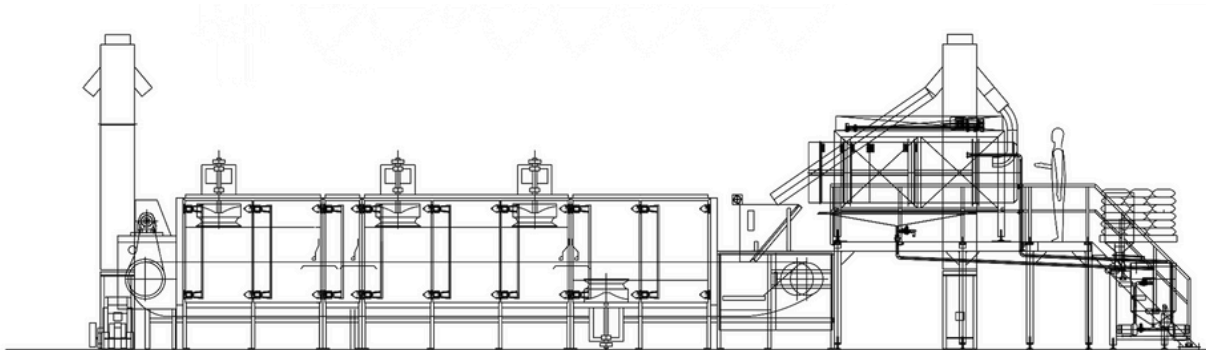
Pasteurization and Log Kill



CPM's Wolverine Proctor continues to lead the way in the design and development of Dryers and Roasters for a wide variety of processes that meet or exceed Government requirements for elimination of pathogens.

We have supplied equipment that has been validated to achieve 4 Log Kills (Almonds) and 5 Log Kills for a wide variety of peanut processes. Our Research and Development laboratory is available to carry out tests using surrogate pathogens so that we can determine the process parameters that will ultimately assure the safety of your food products.

SCF M6000 Nut Roaster



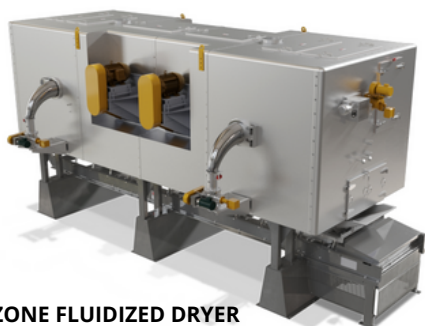
CPM is a True Partner to Customers Providing Innovative Solutions and **Superior Support.**



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.

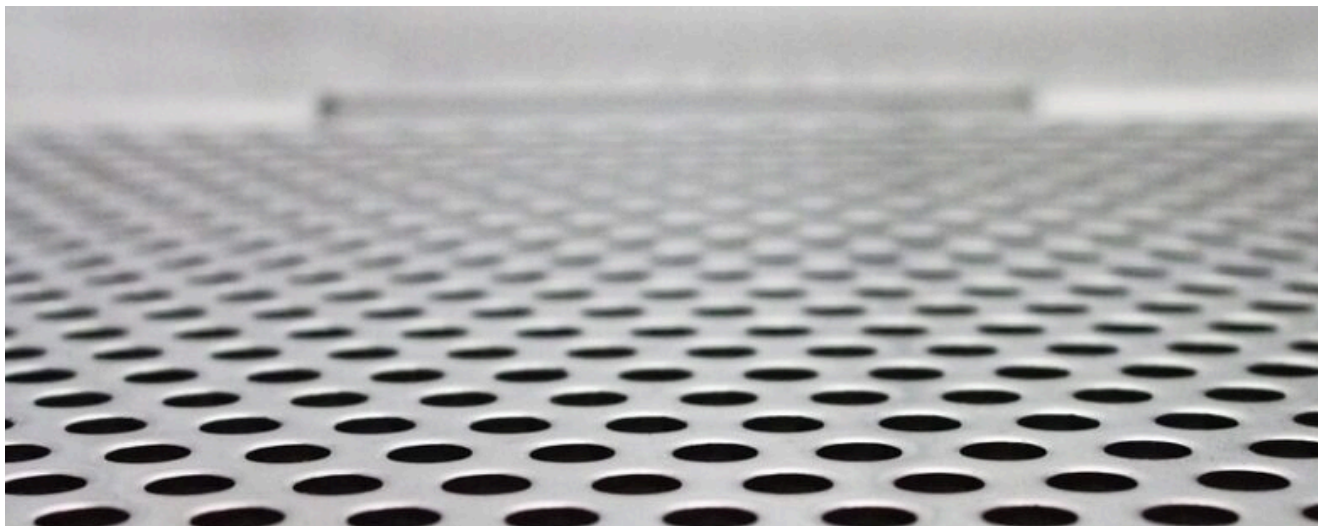


JETZONE FLUIDIZED DRYER

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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