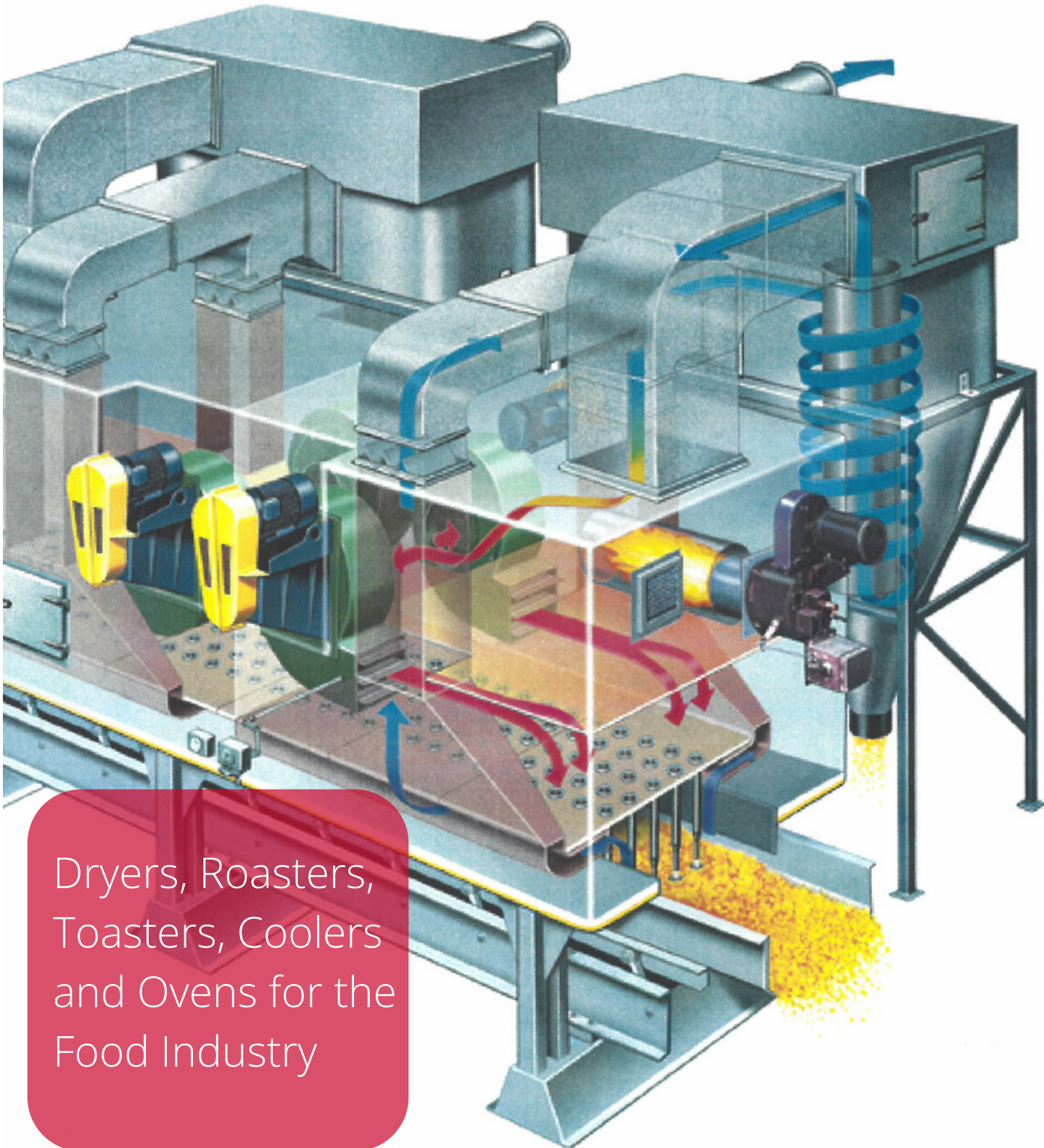




Trusted Food Processing
for a Well-Fed World.



Dryers, Roasters,
Toasters, Coolers
and Ovens for the
Food Industry

ONECPM.COM

WOLVERINE PROCTOR

WOLVERINEPROCTOR.SALES@CPM.NET



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

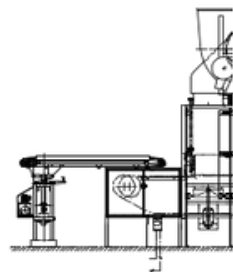
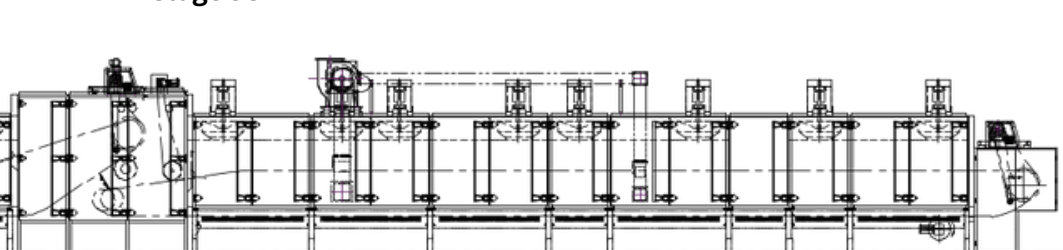


Our international sales, manufacturing capabilities and worldwide network of after-sales support means CPM is everywhere you are.

CPM knows conveyor, drying and cooling processes. In fact, our Wolverine Proctor brand has over a century of experience and engineering expertise. Our equipment is designed around time-tested principles and infused with modern technology, leading to key features like improved airflows, drying techniques, construction materials and more efficient manufacturing procedures.

Our years of experience mean we know these processes inside and out. Our experts can help you get the right equipment to maximize your manufacturing. That's why our customers turn to us as their first and only choice for roasting, toasting, drying, and cooling operations around the world.

2 stage SCF



Single Conveyor Dryer



Drying, blanching, 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 unequalled final product uniformity, log kill and microbiological control. Fully insulated dryer with advanced PLC design including multi-zone temperature control, variable airflow volumes and humidity control, provide the highest in thermal efficiency and gentle drying conditions preventing product degradation. The SCF Conveyor Dryer offers a range of options for unparalleled sanitary design including welded, watertight roof and sub-floor and strategically mounted internal doors for clean-out purposes. Floors can be sloped and drained for rinse-in-place or clean-in-place systems which may be readily fitted to the dryer.



Jetzone Fluid Bed Dryer



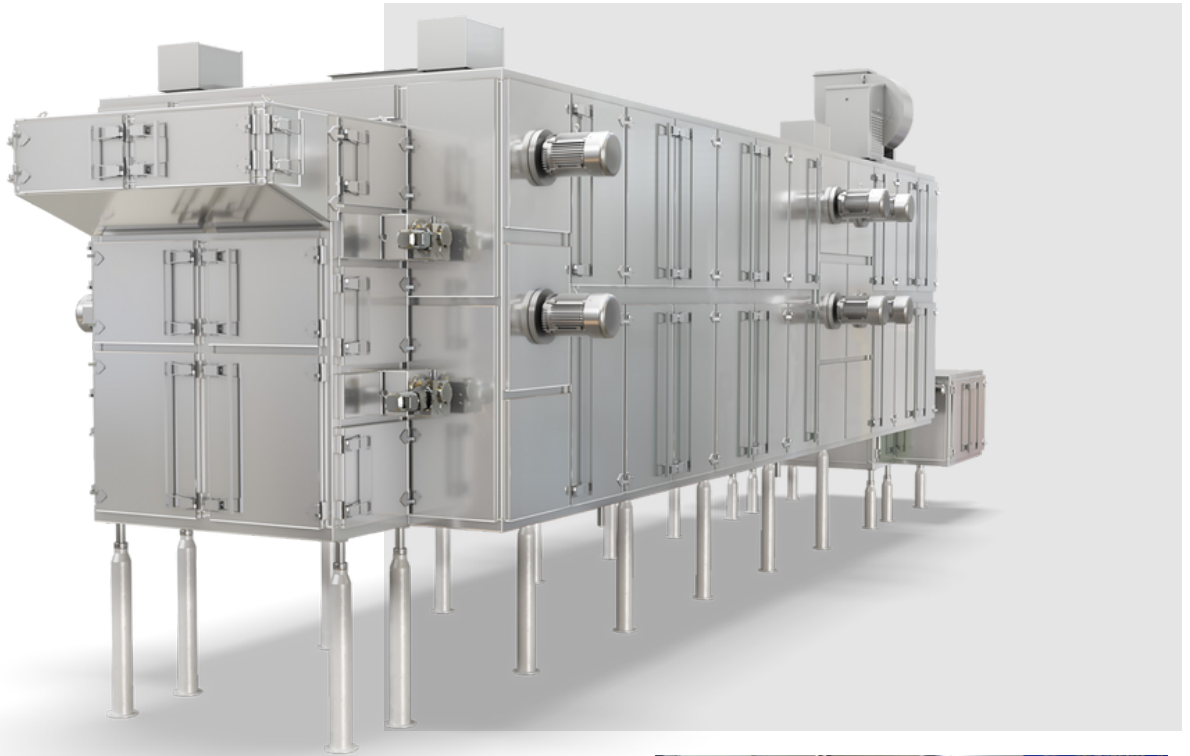
Drying, puffing, toasting with the unique Jet-Tube fluidization dryer for most flaked, pelletized, granulated, extruded and coarse powdered products.



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, returning process air for recirculation and energy recovery, without affecting the fluidizing air jets. During fluidization, each particle is surrounded and separated from adjacent particles by the treatment air.



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.



Multiple-Stage Conveyer 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 a gentle product turnover for varying loadings 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 Ovens



Jet-Tube or Parajet nozzle designed for 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.

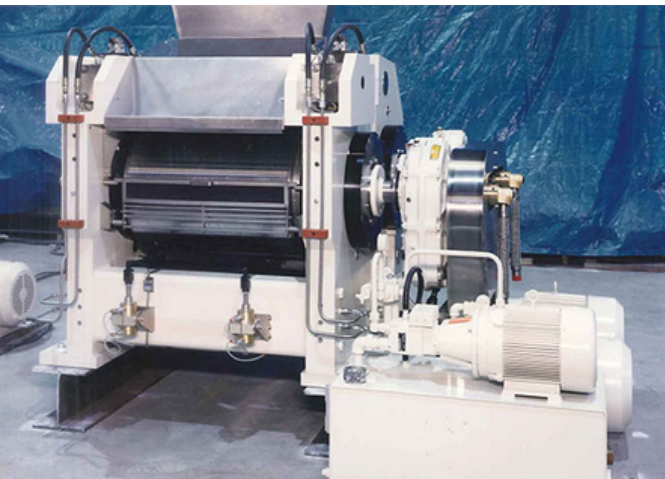
Shredding & Forming Systems



Engineered and designed for future expandability.

These high-capacity machines provide superior throughput while ensuring biscuit uniformity. The PLC system control simplifies operation and assures product quality. Custom finishing options for unlimited versatility, are designed to provide quick change-over for multi-product manufacturing.

Flaking Mill



CPM's Wolverine Proctor Flaking Mills have been designed to produce consistently superior flakes—every time.

The patented rolls are designed with multi spiral grooves, ensuring precise control of roll heat generated during flaking. The multi spiral grooves create turbulent coolant flow around the entire roll circumference at high flow rates. Roll heat buildup no longer limits capacity, eliminating sticking and flake thickness variation from roll distortion and hot spots.

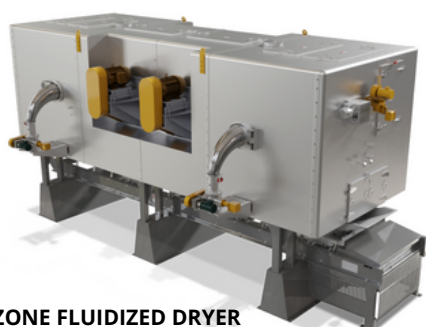
CPM is a True Partner to Customers Providing Innovative Solutions and **Superior Support.**



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.

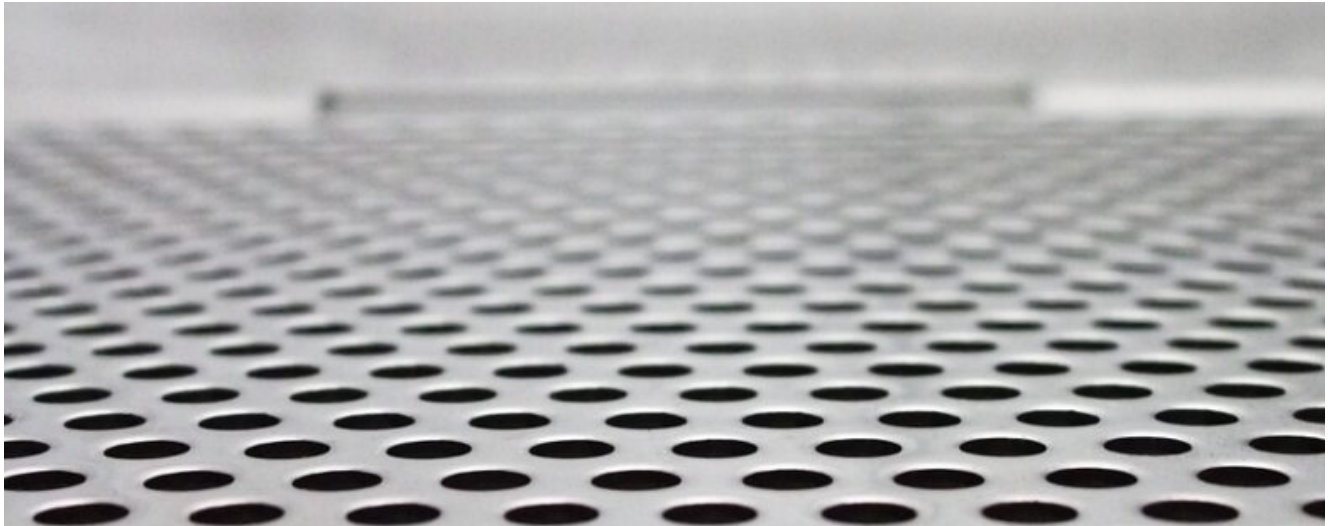


JETZONE FLUIDIZED DRYER

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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