

Conveyor Dryers and Ovens

Dry - Roast - Toast - Puff - Cool - Bake - Cook - Melt/Fuse

NEW: Infrared Melter/Fuser



Extremely uniform treatment with shorter melt/fuse times eliminating ingredient damage. Runs on infrared alone thus minimizing any disturbance of ingredients as they pass through. Stainless steel wire belt conveyor is removable for ease of cleaning. Wash-down design. Available in various widths and lengths to suit production requirements. Quick payback on investment.

NEW: SCF III Dryer - UltraSanitary Design



Food industry processors have been feeling the pressure as recent outbreaks due to pathogen contamination have put an even greater emphasis on equipment sanitation. Our NEW ultra sanitary SCF III takes equipment to a whole new level of cleanliness. Some of the unique features include eliminating all bolted connections above the food and replacing with fully welded sections that have no double metal thickness; elimination of flat surfaces like standard distribution plates and mounting pads where debris gathers and incubates. These are only a few of the unique sanitary features built into our SCF III design to provide the highest level of sanitation ever provided.

Multi-Stage Single Conveyor Dryer



Many products previously difficult to dry using normal drying techniques can be effectively dried on the Multi-Stage, SCF Dryer. A single machine incorporating separate drying conveyors with gentle product turnover for varying loading and drying times. Multiple air direction reversals, together with multiple temperature and humidity control zones, assure the most uniformly dried products in the minimum floor space.

SCF Single Conveyor Dryer



Extremely uniform air flows and temperature profiling result in unequalled final product uniformity. Multi-zone temperature control, variable airflow volumes and humidity control provide the highest thermal efficiency and gentle drying conditions, preventing product degradation.

Multiple Conveyor Dryer



Especially suited to the drying of extruded, pelletized and flaked cereal products. Also efficiently dries fruits and vegetables, pet foods, pasta and snacks. Gentle, uniform drying with precise humidity control prevents pre-puffing of cereals, eliminates surface checking of pasta products and uniformly dries cut vegetables. Variable conveyor speeds maintain selected product loading on each conveyor. Up to seven conveyors can be combined with accessories in the smallest floor space for the most economical, efficient and comprehensive answer to your drying needs.

Impingement Ovens



Wolverine Proctor offers the Jet-Tube or Parajet nozzle design. 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. Modular construction allows for easy expansion at a later date.

Continuous Nut Roasters



The "Compak" Roaster/Cooler is designed for continuous, small-capacity roasting. Available in two standard designs, which incorporate many of the same basic concepts of the large-capacity "SCF Design" Roasters. The SCF Design, Single Conveyor Roaster/Coolers are the industry standard in continuous nut drying and roasting. Provides the maximum in process control while producing excellent, high-quality nut products. These roasters can be designed to meet the most difficult process requirements.