



Wolverine Proctor & Schwartz Ltd



- Conditioned air cooling systems.
- Fire suppression systems.

Proctor Compak design roasters are designed to deliver a continuous versatile roaster at good value.

“SCF” Roaster/Coolers

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.

In addition to the features and advantages previously outlined for the “Compak Design,” the “SCF Design” also includes:

- Alternating air up and down zones for optimum uniformity of roast.
- Multiple independent temperature zones provide maximum process flexibility.
- Burners located in a separate air plenum away from the product area.
- Modular design permits expansion as production rates increase.

“SCF” Options

The Roaster can be designed to meet the most difficult process requirements.

- Multiple roasting & cooling zones
- All stainless steel construction.
- Micro Processor (PLC) Control System.
- Fire Suppression Systems.
- Feeding Devices.
- Conditioned air cooling systems.
- Conveyor cleaning systems.

Nut Roasters, Dryers & Coolers

For Continuous Processing of Nutmeats and Seeds

With over 30 years of nut roasting experience, Wolverine Proctor has developed proven technological leadership & global experience.

“Compak” Roaster / Coolers

For Continuous, Small Capacity Roasting

The Roaster is available in four popular standard designs which incorporate many of the same basic concepts of Wolverine Proctor’s large capacity “SCF Design” roasters.

Advantages include:

- Improved operating efficiency with a continuous roasting process.
- Gentle product treatment, reduces product breakage, skins and loss of coatings.

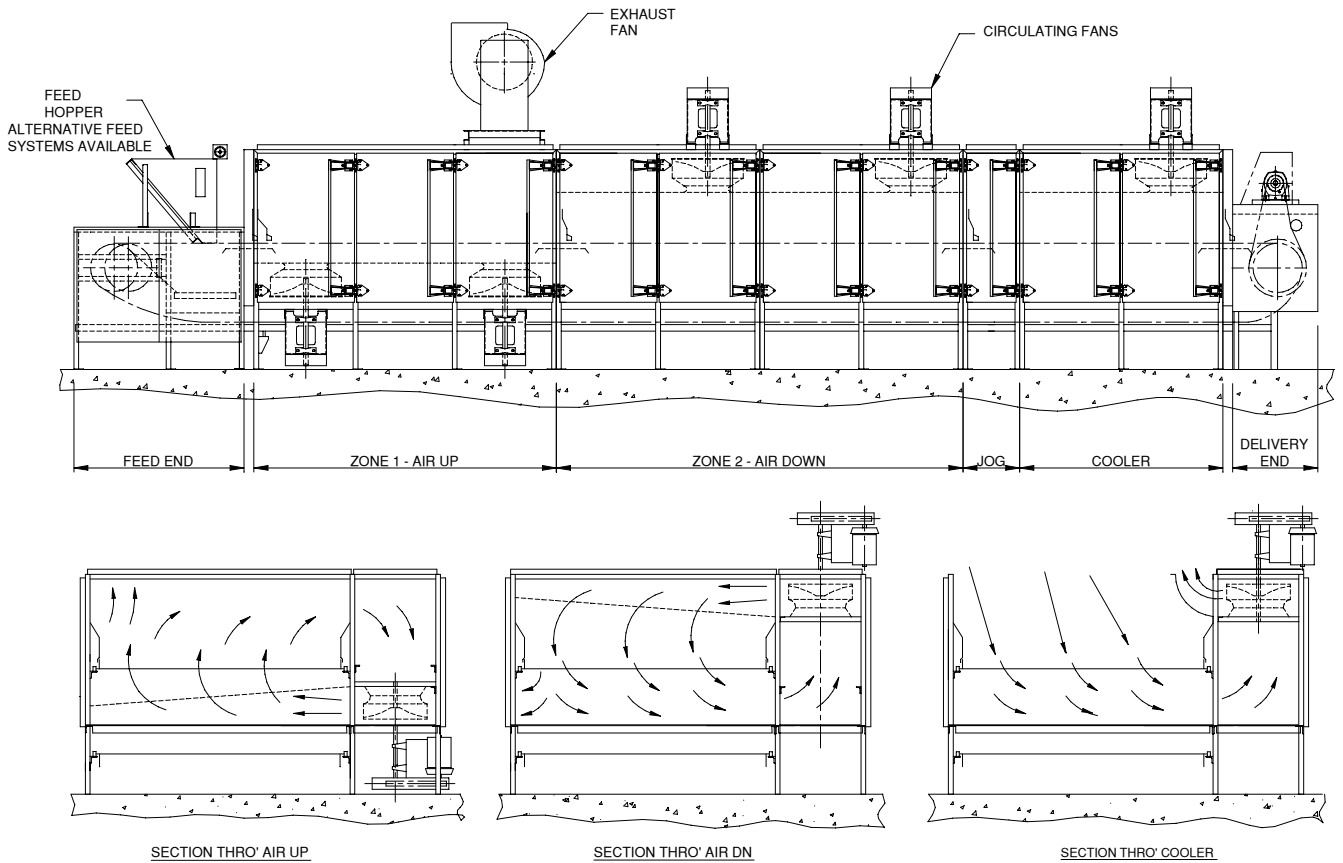
- Cleanability - every panel, where possible, is an access door into the roaster.
- Uniform roast due to superior air and heat distribution.
- Integral cooling zone - stops the roasting process at the optimum point.
- Processing flexibility allows a wide range of products to be processed on a single machine.
- Reduced floor space requirements.

“Compak” Options

The Roaster can be tailored to meet your specific requirements:

- Construction in various amounts of stainless steel, from product contact parts right through to complete stainless steel construction.
- Various feed systems, including, hoppers, oscillating spreaders and vibratory feeds.
- Conveyor cleaning systems.

The Standard SCF Roaster/Cooler



Elevation and airflow cross-sections of the SCF Roaster/Cooler.

Customer Service

Wolverine Proctor's Customer Service Department has Spare Parts Specialists available to assist you in obtaining Wolverine Proctor replacement parts for your dryer, including most of our vintage machinery still in operation.

Product Testing

Wolverine Proctor maintains a fully equipped and instrumented laboratory to provide the most accurate analysis of your drying process.

The test facilities are available to evaluate new products and processes and to confirm drying data on existing machines for eventual upgrade or expansion to meet future needs.

These facilities allow us to develop the optimum drying conditions for your application.



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