

1990 Proctor Schwartz Batch Type Nut Roaster

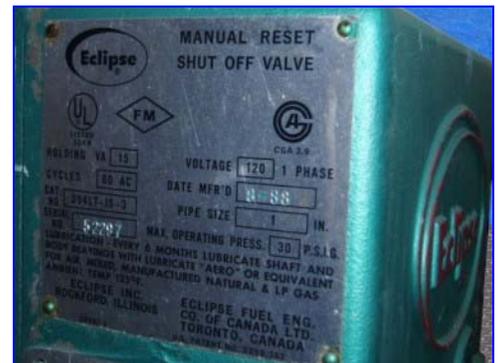
Mfg: Proctor Schwartz

Model: 62

Stock No. GICS135.30

Serial No. K24280

1990 Proctor Schwartz Batch Type Nut Roaster. Model 62. S/N K24280. Nut roaster can roast 80 lbs of nuts per batch. Around 3 batches per hour. Unit has 16 sq. ft. of holding area. Drying chamber is 30 in. W x 40 in. Deep x 42 in. H, designed to accommodate four 30 in. x 40 in. pans. Overall dimensions are 4 ft. deep x 9 ft. long x 7 ft. Tall. This unit was originally used by Godiva Chocolatier, Inc. and was purchased at an original book cost of \$51,000.00.

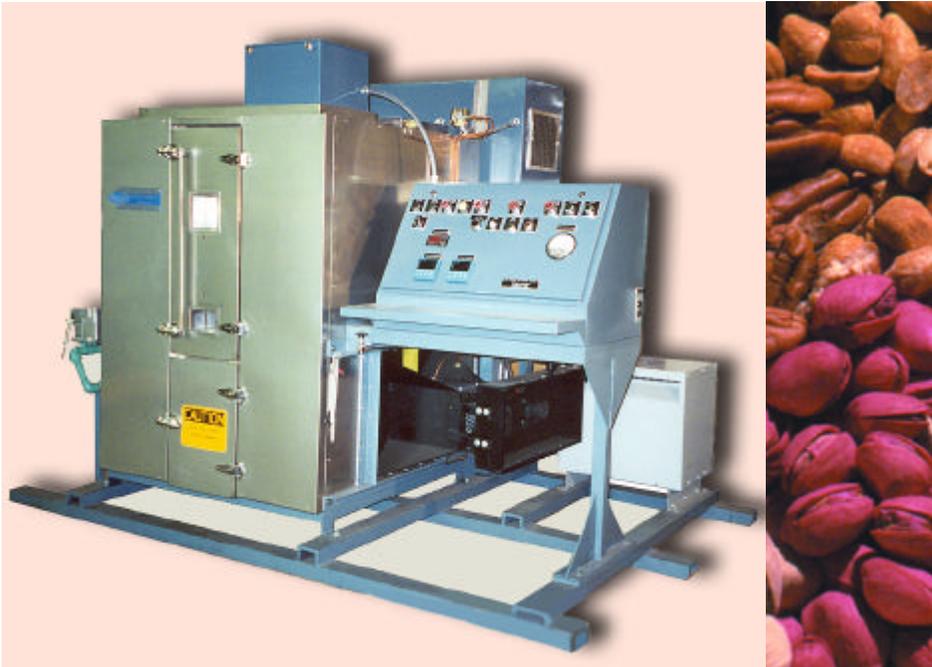








BATCH NUT ROASTER



The Batch Nut Roaster provides efficient and economical through-draft tray roasting technology for product development, low to moderate batch quantity processing, samples for test marketing and direct commercial operation scale up.

SPECIFICATIONS

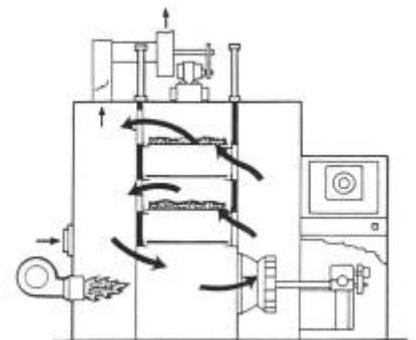
- HEAT SOURCE: Natural or LP gas (optional steam or electric)
- TRAYS: 20"X 30"X 4" (508 X 762 X 101mm) (perforated or wire screen bottom)
- TRAY CAPACITY: Up to four trays, 16.7sqft (1.5 sqm) of area
- TEMPERATURE: Up to 500°F (260C)
- AIR VELOCITY: 50 to 500 FPM (15 to 152m/min) (manually variable)
- AIR CIRCULATION: Up or down draft (pneumatically operated)
- CIRCULATION FAN: 5HP (3.74kW), TEFC motor
- EXHAUST FAN: 1HP (.748kW), TEFC motor
- ELECTRICAL: 230/460V 3Ph/ 60Hz or as required
- WEIGHT: 2400 lbs (1088kg) net, 3100 lbs (1406 kg) crated
- CONSTRUCTION: Standard aluminized steel interior and exterior insulated panels, 4"(101mm) thick. (Stainless steel optional)
- CONTROLS: Standard relay logic or optional PLC control packages. Includes electronic controller for dry bulb and indication only for wet bulb. Air velocity static pressure indicator and timer.
- STEAM INJECTION AND HUMIDITY CONTROL: Available as an option

HOW IT WORKS

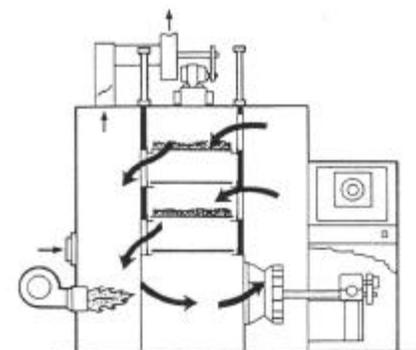
Recirculation air flow velocity through the product trays is easily adjusted to accommodate the products being roasted.

Airflow direction can be changed from up-through to down-through the product trays during the roasting cycle from the control panel selector switch via pneumatically operated internal slide gates. Automatic operation is available with programming or cycle timer options

Air temperature for each product is automatically controlled by a panel-mounted (dry bulb) digital temperature controller.

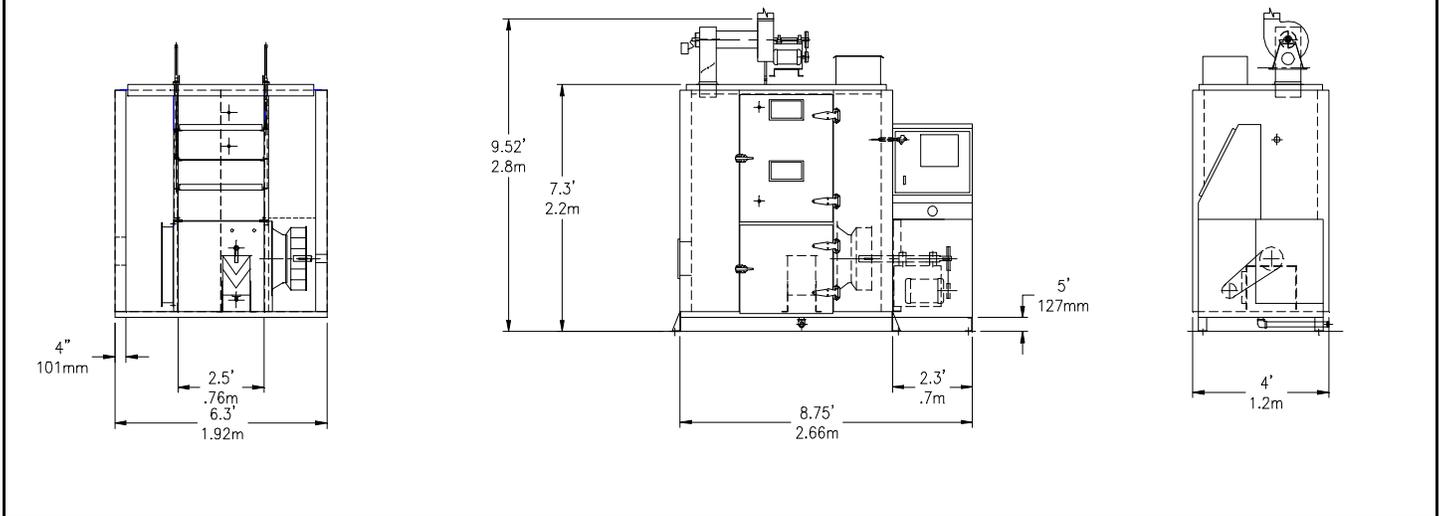


Slide gates in **Up Draft** airflow mode



Slide gates in **Down Draft** airflow mode

BATCH NUT ROASTER DIMENSIONS



OTHER FEATURES AND OPTIONS

Motor controls include motor starters and furnished in NEMA 12 enclosure. Optional explosion proof configuration available.

Powered exhaust fan is mounted on top of the unit.

Unit is fully shop assembled, tested, skidded and shipped as a complete assembly, requiring only field utility wiring and piping.

Variable speed recirculation fan drive available as an option.

APPLICATIONS

- Production roasting at low to moderate rates.
- Specialty roasting for test market samples.
- Research use to determine roasting parameters for commercial production scale-up.
- Product development use to evaluate the product's roasting characteristics.

CONTINUOUS ROASTERS AND NUT PROCESSING SYSTEMS

For roasting capacities of 1,000 to 12,000 lbs/hr (453 to 5443 kg/hr) or more, Wolverine Proctor offers a complete line of continuous conveyor and fluidized bed roasters. Also available are complete nut roasting systems for dry roast, peanut butter or oil roasting of peanuts and other nut products.



Model SCF
Conveyor
Roaster with feeder



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