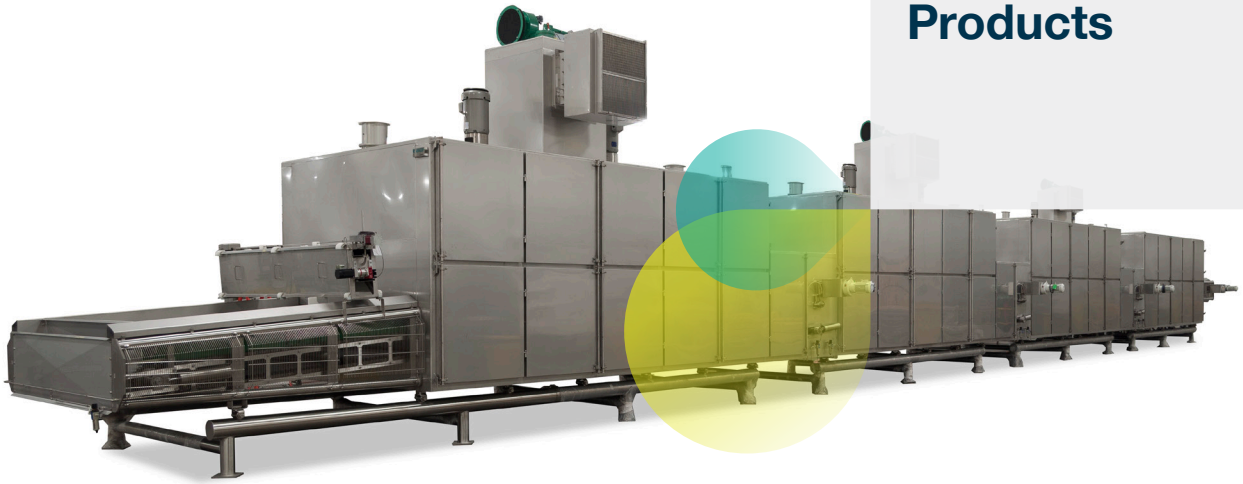
Ceres Plus

Dryer for Coated Cereal Products



Better drying for coated cereal

Improved performance, energy efficiency, and maximized production are the results of a game-changing design brought about by an active collaboration with cereal processors from around the world.

Clean, safe, food production

With numerous innovations, the Ceres Plus is a major step forward in the production for coated RTE cereal products. The new dryer features a number of hygienic design developments including an open channel frame construction, a new conveyor system that eliminates traditional traveling side guides, 304 stainless steel construction and many other innovations that combine to make a cleaner, safer and more productive drying operation. Advanced construction techniques include a new TIG welding process that further reduces contaminant growth areas. A unique dual plenum configuration provide processors with a uniform airflow, producing a more consistent, higher quality product at the discharge. Maintenance requirements have been reduced throughout by using many maintenance-free components, and tasks have been simplified with many components having a tool-free design for ease of removal or cleaning.

Significantly reduced cleaning times

Slab dryer floors and roofs, continuous belt washing system, comprehensive water management system and dozens of other hygienic design elements help to not only reduce the cleaning downtime, but also significantly increase the effectiveness and ease of cleaning. Even with challenging products, the Ceres Plus is able to be thoroughly cleaned in far less time than existing technologies, allowing processors to quickly change products without risk of cross contamination, as well as increase production uptime.

Customer Benefits

- Significantly reduces the time associated with cleaning a coated cereal products dryer
- Eliminates cross contamination risks
- Maximizes production
- Increases energy efficiency
- Maximizes process & recipe flexibility
- Reduces maintenance downtime

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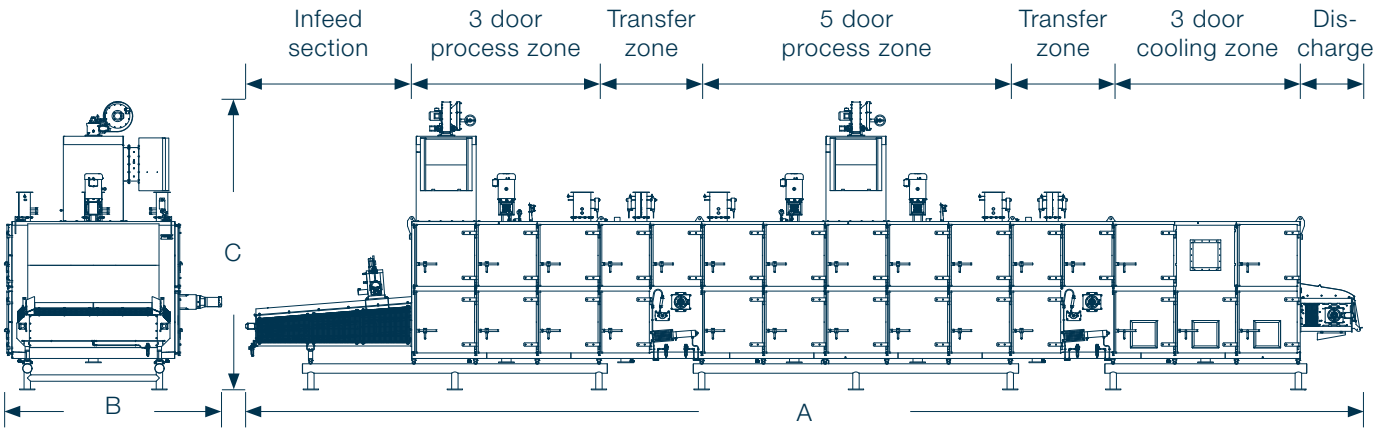

Example P35GC3 configuration

Technical Dimensions

	Capacity (kg/hour)	**Length (A)** (mm)	**Width (B)** (mm)	**Height (C)** (mm)
P3GC3	700	12353	3870	5306
P5GC3	1100	14553	3870	5306
P35GC3	1900	19683	3870	5306
P55GC3	2300	21883	3870	5306
P355GC5	3000	29213	3870	5306
P555GC5	3400	31413	3870	5306

Typical configurations. Actual application will determine final configuration.

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