

A.C. HORN & CO.

Cantrell International

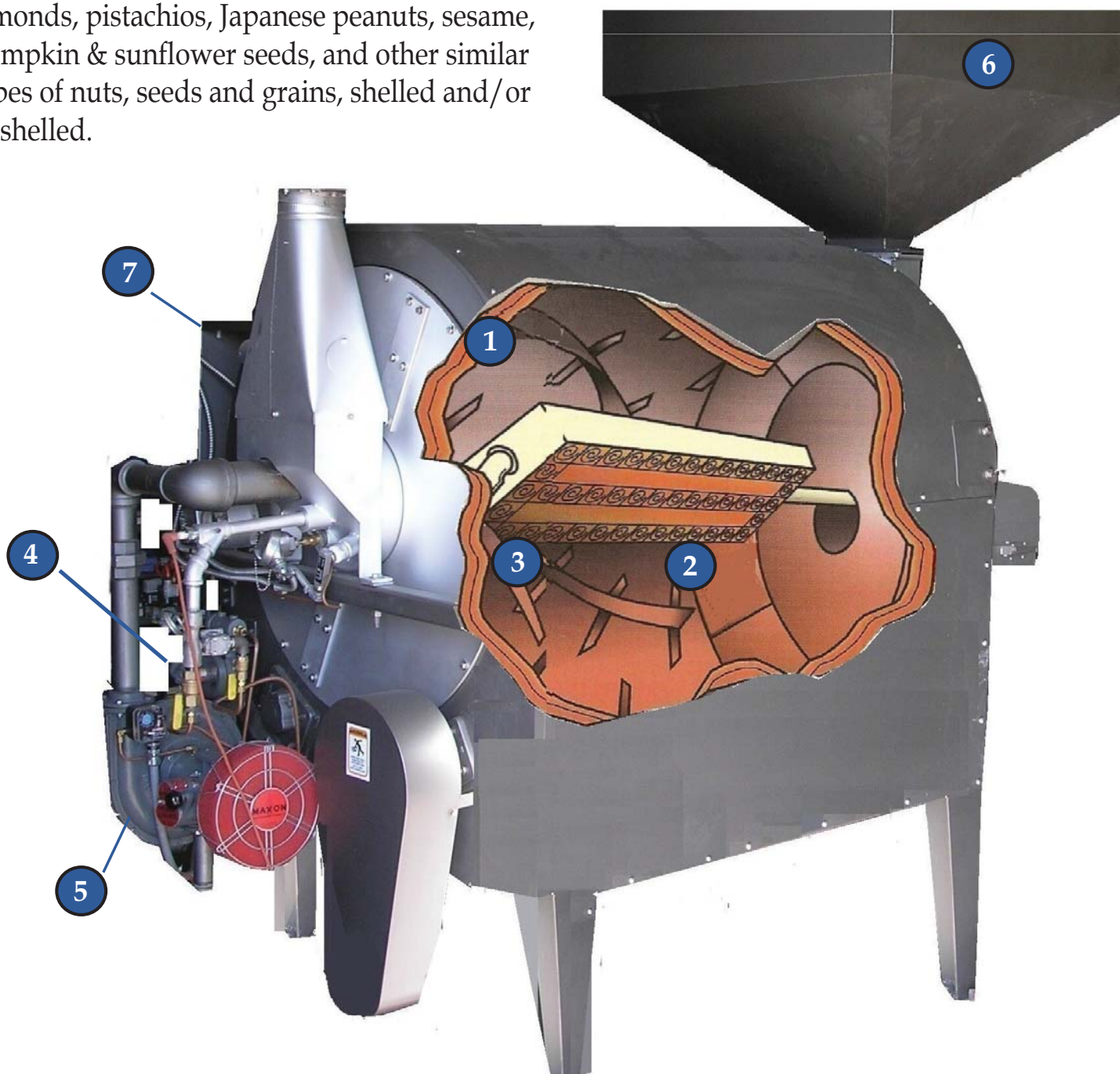
Excellence and Integrity Since 1907



*"Full Color
Touch Screen Control"*

Ray.o.matic Roaster

Here's a choice of roasters that automatically processes ton after ton of perfect product. Cantrell's reliable Ray-o-matic and Radiant-Ray Roasters assure uniform roasting with maximum flavor development so you get the best-looking, best-tasting nuts - in your choice of 2,000 pounds per hour or 1,000 lbs/hr, fully automatic Ray-o-matic or manual Radiant-Ray models. Proven qualities like uniform color penetration, fast heat transfer, minimal fuel usage & precision roasting in a continuous, automatic operating cycle make our roaster an excellent choice for nut processors who desire the perfect product. The Ray-o-matic or Radiant-Ray Roasters are factory pre-wired and program-tested for immediate, trouble-free operation. And since coolers are necessary in most applications, we offer a variety of models to meet your processing and plant lay-out requirements. These machines are the quality control managers' choice for fully roasting or drying peanuts, almonds, pistachios, Japanese peanuts, sesame, pumpkin & sunflower seeds, and other similar types of nuts, seeds and grains, shelled and/or unshelled.



Ray-o-matic & Radiant-Ray Roasters

- 1 ***Insulation Blanket*** - Blanket ensures Minimal heat loss.
- 2 ***Radiant Ray Infrared Heating*** - Nuts receive a very uniform and deep color penetration, greatly enhancing roasted flavor. Heat is applied directly on the nuts for rapid heat transfer. Various sizes of nuts can be processed together and receive the same degree of roast. Pre-carburized fuel mixed with air produces a clean-burning system.
- 3 ***Internal Temperature Probe*** - Probe design accurately gauges temperature of the product, not surrounding air.
- 4 ***Flame-Out Safety Control Components*** - U.L. approved components are utilized throughout. Each machine can be manufactured to your country's specific safety code requirements. Built-in thermocouple's fail-safe feature automatically cuts gas off if input signal is interrupted. All drives are guarded and labeled for safe operation.
- 5 ***Premix Valve & Blower*** - This permits the air-and-gas mixture to be precisely controlled over a wide range of heat settings, from 150,000 BTUs to 750,000 BTUs per hour and assures complete combustion.
- 6 ***Hopper Level Control*** - The level control switch installed in the charging hopper ensures a uniform feed to the roaster, batch after batch. If the feed is interrupted, the roaster will automatically switch to a "hold" mode until feed is resumed.
- 7 ***PLC Downloadable Data Collection*** - Permanently records roasters performance and allows data to be easily downloaded to your computer.

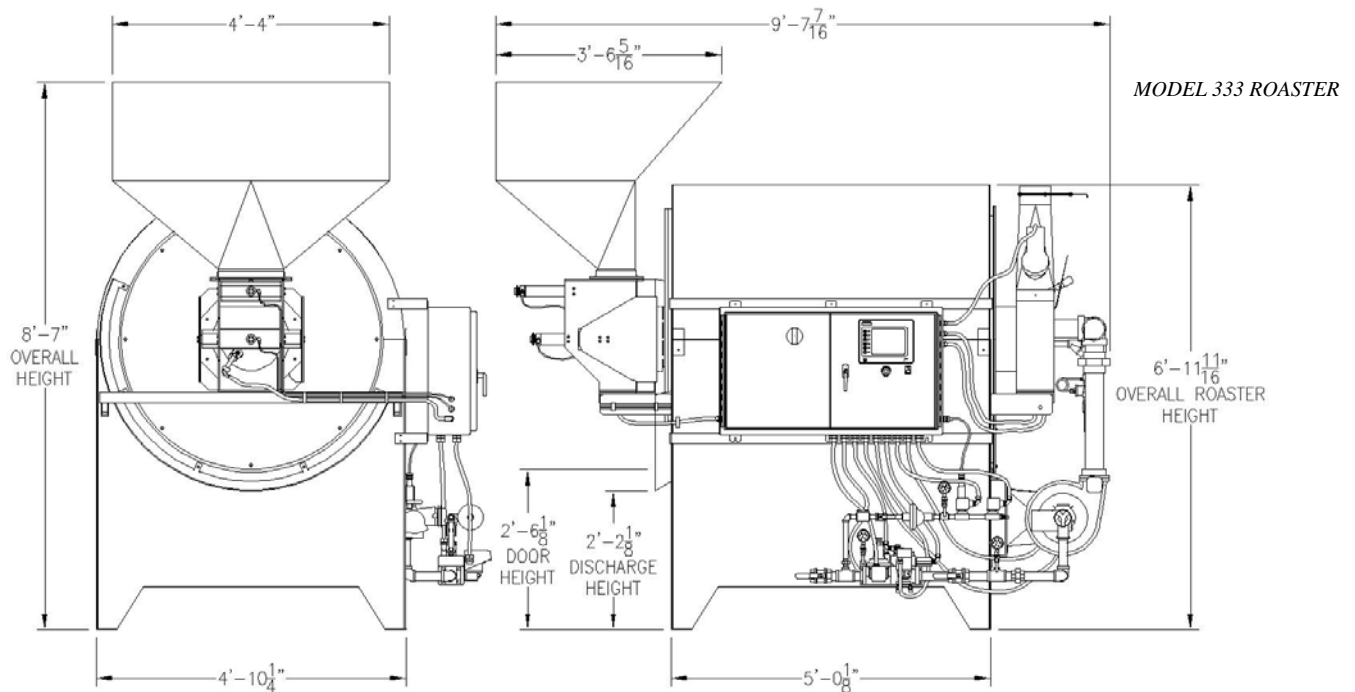
Closed-Loop Batch Processing - Since only products of combustion and moisture are vented, heat loss is kept to a minimum for increased energy efficiency. Self-cleaning design allows for low maintenance.

Machine Type	LBS/HR Capacity (kg/hr)	Batch Size	Max Design Heat Input	Net Weight	Export Weight	Export Volume	Horsepower
Model 322 Rayomatic	1,000 (455)	8 cu ft .23 m3	400,000 BTU/hr	2,300 lbs 1,045 kg	2,850 lbs 1,295 kg	330 cu ft 9.4 m3	1/3 + 3/4 HP .8 kw
Model 333 Rayomatic	2,000 (910)	16 cu ft .45 m3	750,000 BTU/hr	3,280 lbs 1,491 kg	4,300 lbs 1,950 kg	530 cu ft 15 m3	1/3 + 2 HP 1.8 kw

Product	Peanuts Dry Roast	Peanuts Light Roast	Peanuts Inshell	Peanuts Dark	Japanese Peanuts	Almonds	Cashew	Pistachios Brined	Hazel Nuts	Seeds Sesame	Seeds Sunflower	Seeds Pumpkin
Model 322	1000 455kg	940 427kg	620 282kg	1139 518kg	600 273kg	1072 487kg	939 427kg	1089 495kg	1014 461kg			
Model 333	2000 909kg	1848 840kg	1225 557kg	2272 1033kg	1200 546kg	2138 972kg	1892 860kg	2160 982kg	2004 911kg			

Note: The above information are estimates only, actual lbs/hr depends on customers processes.

A.C. Horn & Co./Cantrell International is constantly engaged in the design of engineering improvements and refinements to our entire line of equipment. This never-ending effort has helped to maintain our position as a leader in the production of process machinery. As a result of such design changes, it is possible your particular machine may differ in some respects from the machine detailed in this brochure.



CONVEYORS

- * Belted, Chain & Roller
- * Screw, Auger
- * Accumulating, Diverting & Inspection
- * Horizontal & Incline

SPIRALS

- * Winchester Smooth-Flo Chute
- * Bin Fillers & Hopper Systems
- * Retractable Spiral Systems

POPCORN EQUIPMENT

- * Turnkey Popcorn Lines
- * Dry/Hot Air Popcorn Poppers
- * Coating Systems
- * Cooling Tumblers & Tables
- * Rotary Cooler Separator
- * Flight Transfer Conveyors
- * Cyclones
- * Popcorn Ball Machine

CUSTOM METAL FABRICATION

- * Fabricated parts per customer prints
- * Holding / Storage Tanks
- * Platforms & Mezzanines
- * Walkovers & Stairways
- * Stack & Hood Systems
- * Cooling Tunnels
- * Metal Detection Integration
- * Weigh Detection Integration
- * Tote Dumper
- * Cluster Buster

EDIBLE NUT EQUIPMENT

- * Turnkey Nut & Nut Butter Lines
- * Roasters (Batch, Continuous & Rotary)
- * Whole & Split Nut Blanchers
- * Granulators
- * Mills
- * Pre-cleaning Systems
- * Coolers

SERVICES

- * Plant Layout & Space Planning
- * Turnkey Mfg Services
- * Installation Services
- * Project Management
- * Consulting & Observation Sev.
- * Equipment Design & Development
- * Engineering & CAD Support
- * Conceptual Renderings & Proposals
- * Contract Manufacturing Services
- * Maintenance Program Support

MASA PROCESS EQUIPMENT

- * Stone & Stainless Mills
- * Masa Hogs
- * Masa Pumping Systems

