

**Laitram
Machinery**

RETHINK
KIBBLE DRYING

**Precision
Force** Air Fryer

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**Laitram
Machinery**



Laitram®



intralox®



LAPEYRE  STAIR



**Laitram
Machine
Shop**

1300+

Active patents across
all operating divisions

Top 12

U.S. Patent Board's
industrial equipment
innovators

3500+

Laitram Employees

15

Laitram facilities
owned worldwide

History of Innovation



**Precision
Roasting**



**FIRST
STEAM
COOKERS
INVENTED**



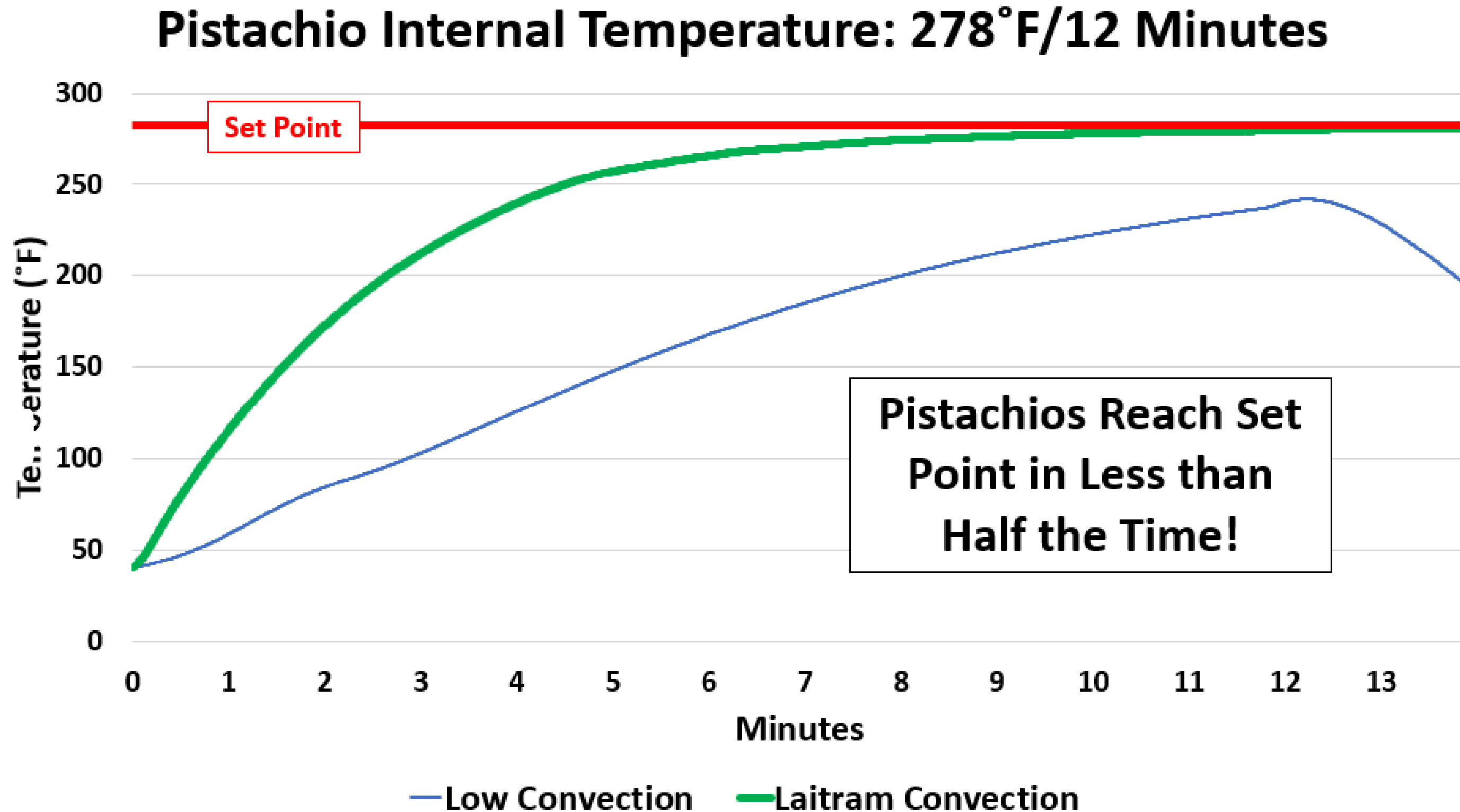
**FULL
SYSTEM:
Preheater,
Pasteurizer,
Briner,
Roaster, &
Cooler**



**COOLSTEAM®
TECHNOLOGY
Breakthrough
Technology
Revolutionized
Shrimp & Vegetable
Cooking**

**Precision
Force** Air Fryer

Heat Transfer Test Results



RETHINK KIBBLE DRYING

The Precision Force Dryer uses forced-convection air technology, similar to an air fryer, to dry kibble faster, more efficiently, and with better yields and palatability.



Laitram's Kibble Drying Benefits

● Increase throughput and reduce dry times

- Up to 80% faster in side-by-side Testing

● Improve yield with even, precise drying

- High speed, precise convection dries evenly throughout the entire product bed.

● Improve product quality and palatability

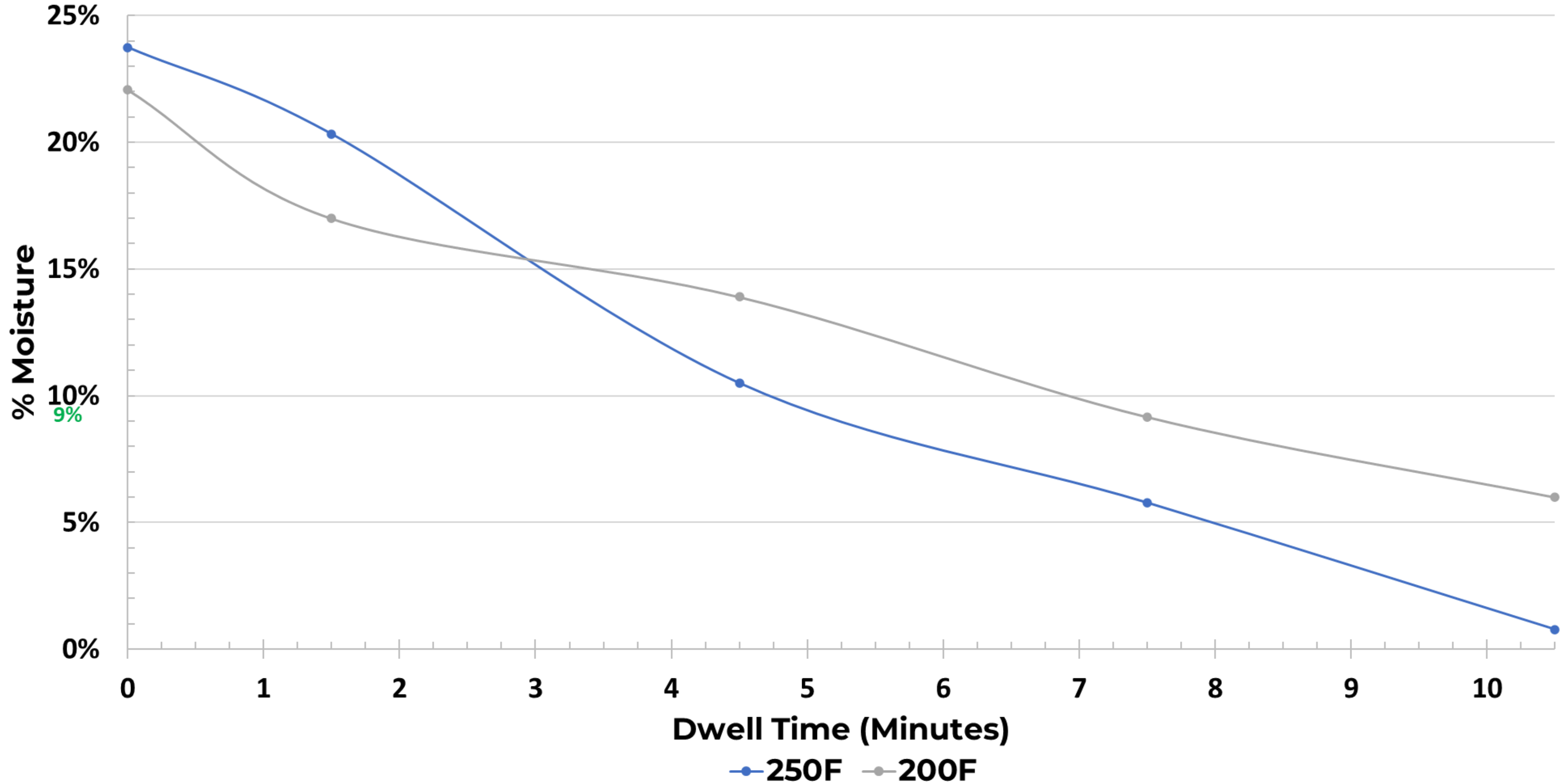
- Preferred nearly 3:1 in canine palatability studies over competitor's dryer

● Save Energy

- Utilize lower temperatures and improve heat transfer

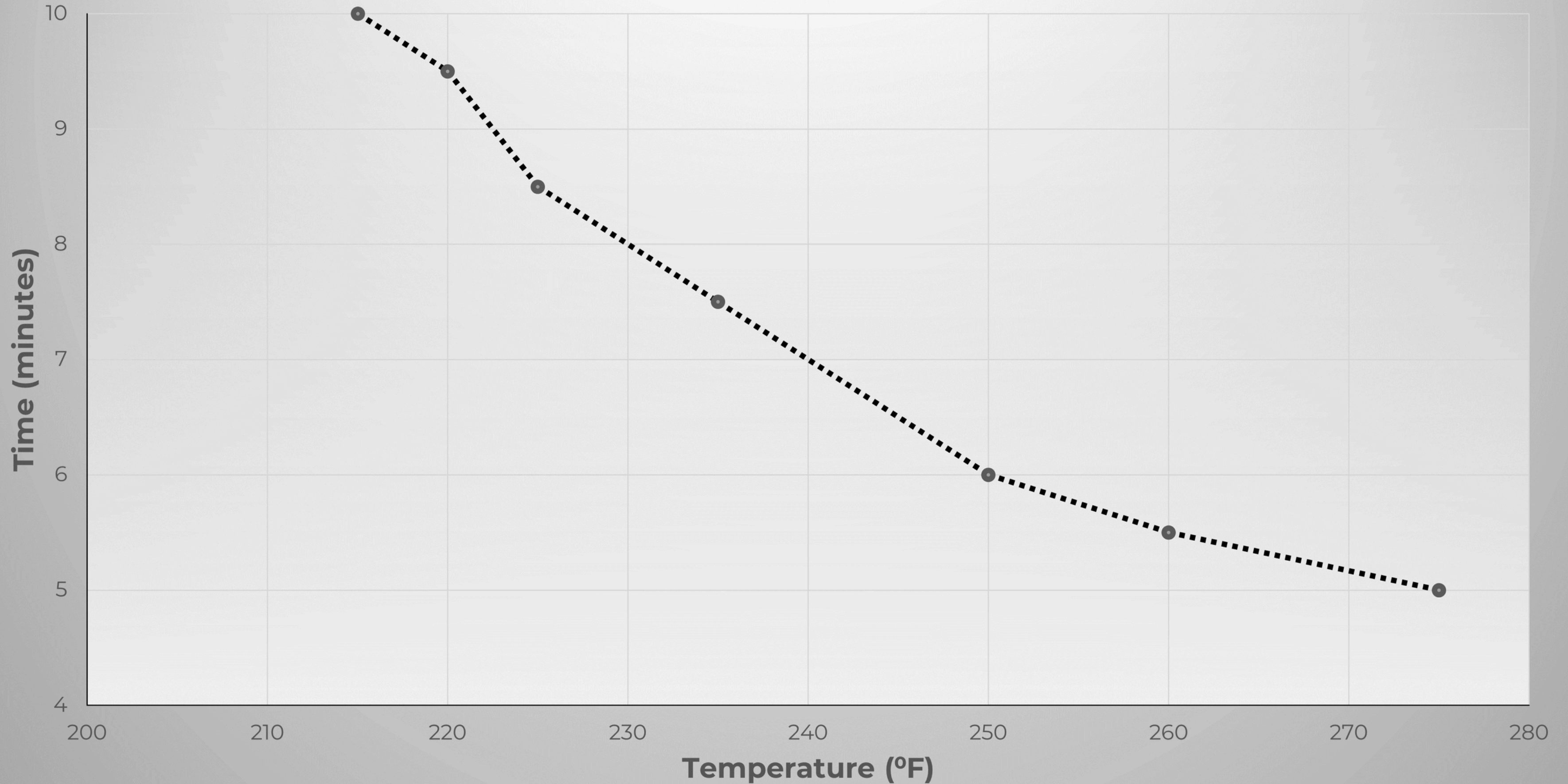


Laitram Dryer Kibble Drying Curve



Laitram Dryer Recipes

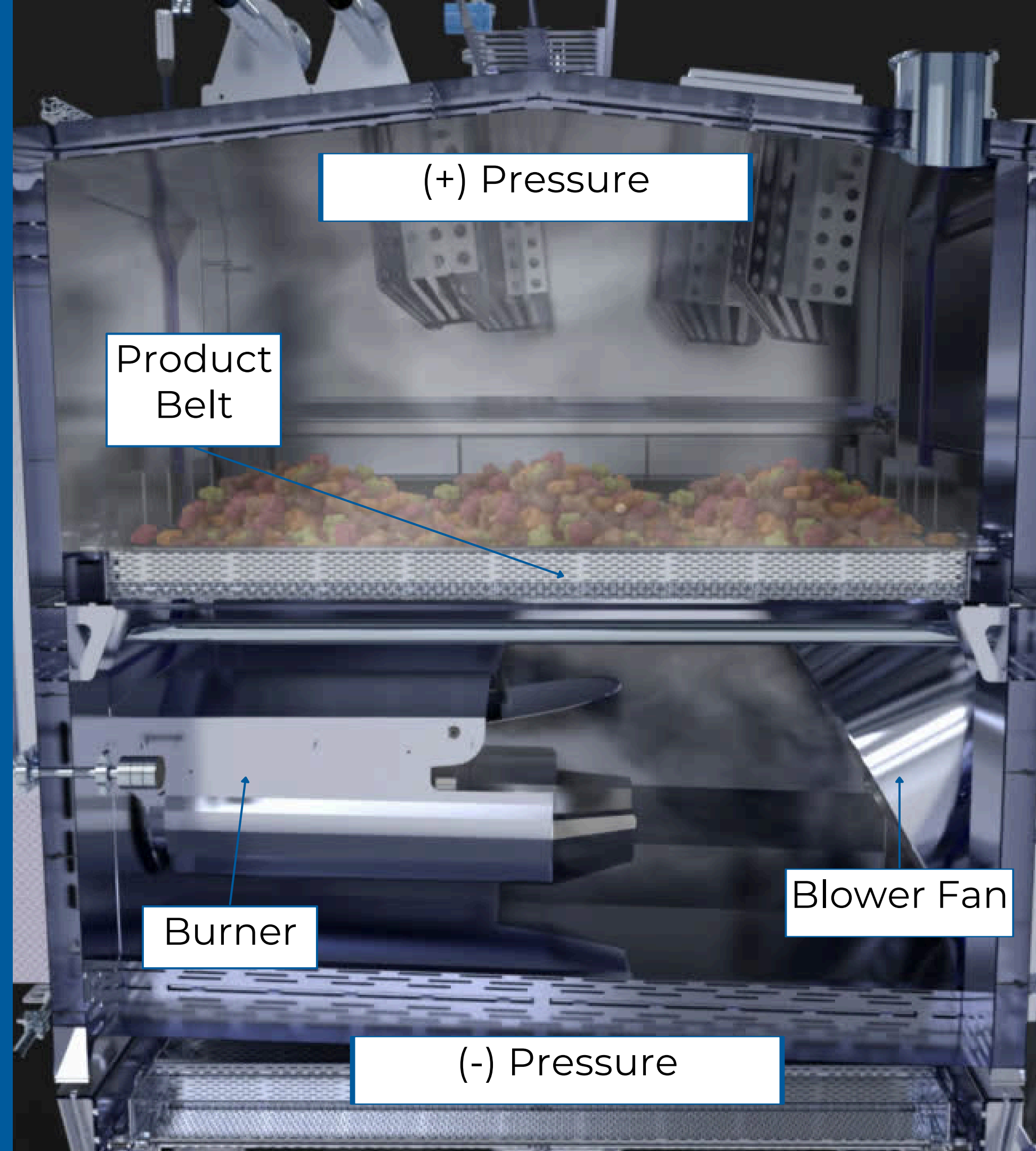
Drying Freshly Extruded Product to 9% Moisture



The World's Largest Industrial Air Fryer

FAST, PRECISE, EVEN DRYING

- 10HP fans, 10,000 cubic feet per minute, in each zone
- Pressure differential forces heated air through entire product bed
- Patented fan door and contour distribute air evenly across width of belt
- Enables lower temperature drying for improved quality and energy savings



Maximize Drying Efficiency

Dry Faster at Lower Temperatures

Typical benefits of lower temperature:

- Increased Consistency
- Improved Quality
- Increased Yield
- Energy Savings

Independently controlled drying zones for optimal recipe



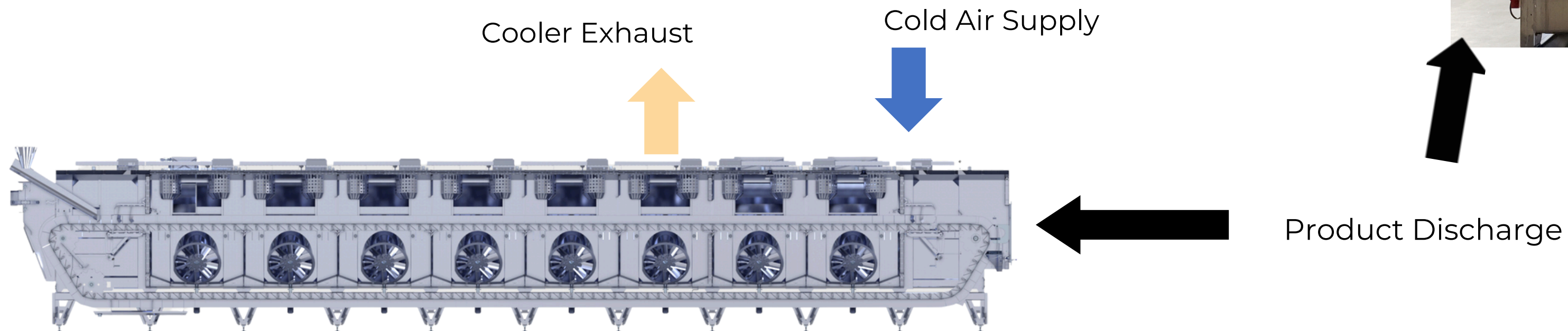
Efficient, Even Cooling

High speed convection cooling with single pass air in each cooling zone

Quickly reduce temperature to prevent over-drying

Brings the product to a stable temperature for coating or pack out

The discharge of the cooler is monitored with an RTD to ensure temperature control



Precision Design

Advanced Materials

- 316 Stainless Steel
- 6' wide slatted Conveyor Belt with 6" Integrated Side guards

Improved Sanitation

- Open, Sanitary Design
- Full Washdown Capable

Worker Safety

- Automated Door Locks
- 3" Insulated Panels



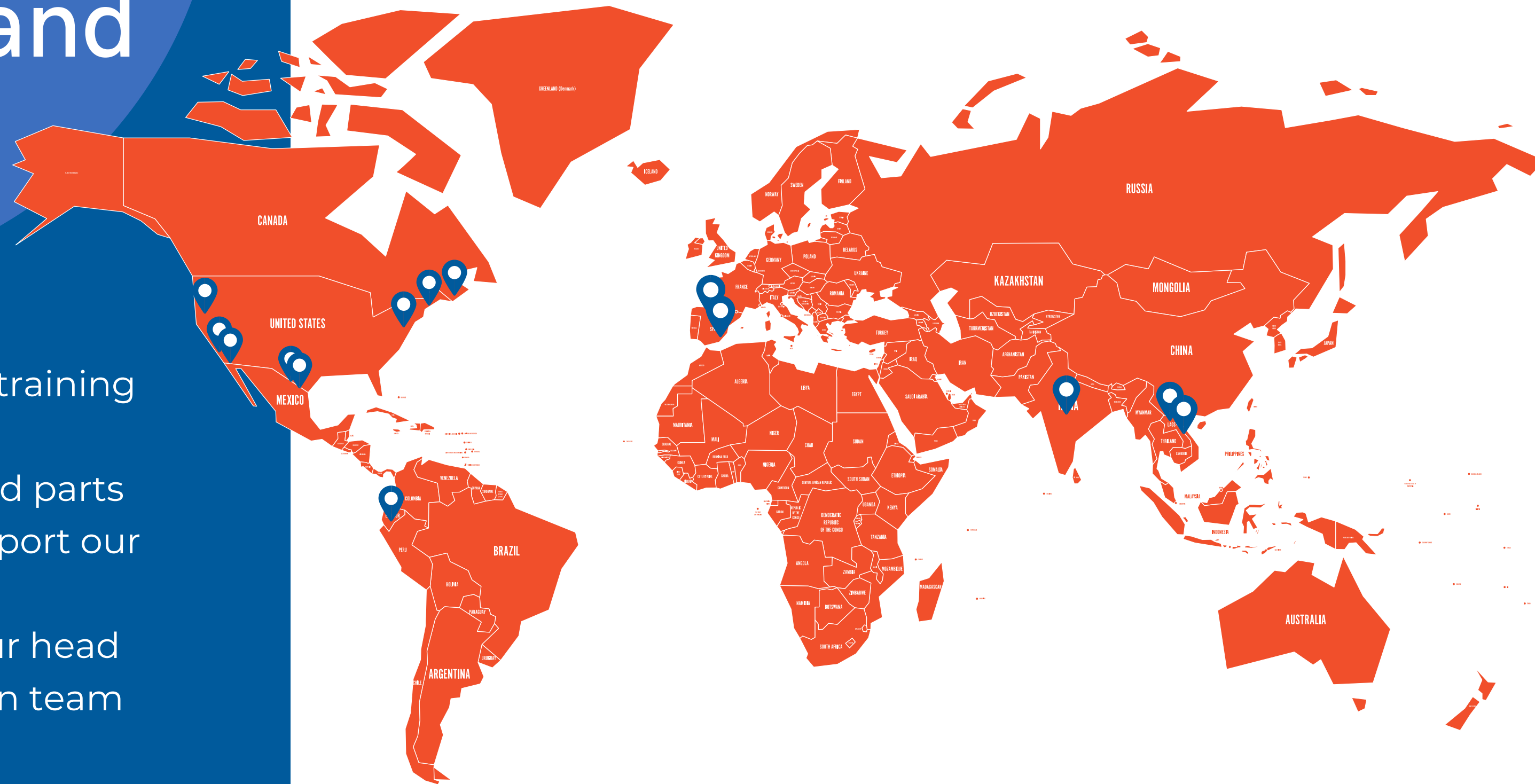
Standard System Offerings

Configuration (Roast Zones-Cool Zones)	Estimated Capacity (lbs/hr)	Footprint
2-1	6,000	31'
4-2	11,500	48'
6-3	17,500	65'
8-4	23,000	82'



Global Support and Service

- Technical support, maintenance, and training always available
- Strategically located parts warehouses to support our installations
- Regular visits by our head Engineering/Design team



WANT TO LEARN MORE?

Get in touch! Send us your product!



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