



A Proud Member
of the FPS Family



HYGIENIC CONVEYOR SOLUTIONS

Forging the Future of Food Processing
Through Innovative and Hygienic Design

WHO WE ARE

About CMP

CMP is a proud member of the Food Process Solutions Corp. family (FPS). We design and manufacture hygienic solutions for food processing customers around the world and have been for over 60 years. The CMP head office is based just outside Charlottetown, PEI, Canada. We have over 25 engineers, 100,000 square feet (9300 m²) of manufacturing space, and a dedicated installation team to provide our global customers with food processing solutions.

OUR VISION

Forging the Future of Food Processing Through Innovative and Hygienic Design

Our focus on the food processing industry fosters expertise throughout our entire organization and across all of our teams. We listen to our customer's needs and work collaboratively to bring innovation and creative solutions to every project. We are truly forging the future of food processing through innovative and hygienic design.

OUR MISSION

We Engineer Food Safety

From our hygienic designs, to our material and component selections, from our engineers, to our welders and fabricators, from our project managers, to our installation teams; our food processing equipment is designed with one focus – to deliver innovative food processing solutions for safe food production. We Engineer Food Safety.



A photograph showing three people in a meeting. A man in a blue polo shirt with the 'CMP' logo stands and points at a document on a table. A woman in a blue polo shirt with the 'CMP' logo and glasses sits at the table, smiling. A man in a light-colored shirt and glasses sits to the left, also looking at the document. The background is a dark wood wall. The text '60+ YEARS OF CONVEYANCE SOLUTIONS' is overlaid on the right side of the image.

60+ YEARS OF CONVEYANCE SOLUTIONS

OVERVIEW

Our range of conveyor systems have been developed for industries including fruit and vegetable, seafood, meat and poultry. From raw material handling through the process area to the final packaging stage in your facility, our conveyance systems are hygienically designed to deliver your product safely to consumers.

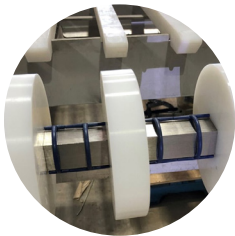
With multiple design styles and belting options available, our conveyance systems are custom designed to meet your processing needs, optimize efficiency and improve product yield. Working within your space constraints and specific product needs, we deliver top tier food processing solutions that work for you.

SANITARY PROCESS CONVEYORS



DRIVE SPROCKET AND TAIL ROLLERS

All drive sprockets and tail rollers incorporate food grade plastics and sanitary design. Our hygienic spacer design is manufactured as one piece eliminating the need for fasteners and shaft collars.



FULLY WELDED. SANITARY CONVEYOR FRAME

Our robust support frame is designed with an open frame to facilitate cleaning and sanitation. All frames and cross members are designed to eliminate flat surfaces and standing water. Precision continuous TIG welding ensures the frame is free from cracks and crevices, eliminating harborage areas.



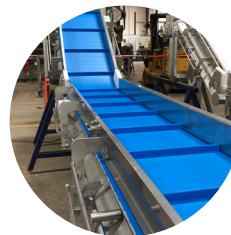
SANITARY GRAVITY BELT SCRAPER

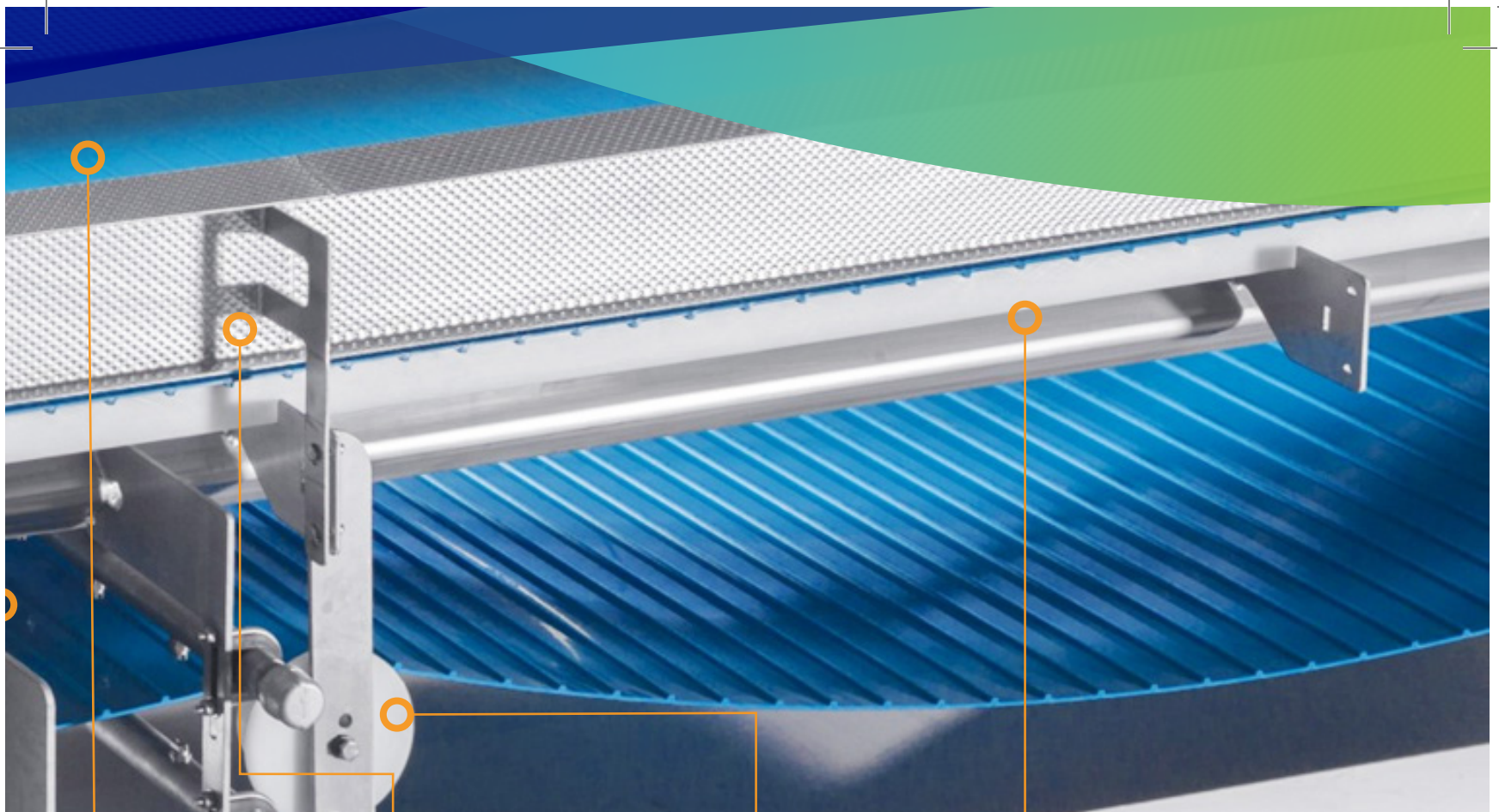
Our UHMW food grade scraper blade is designed with a special convex scraping surface. When coupled with the gravity weighted design, holds the scraper with the proper force against the belt surface. Our design provides positive removal of product and can be changed out quickly without the need for tools.



SANITARY BELTING

Working with industry leaders in hygienic belting we provide a wide range of belt types and customized sizes to meet your conveyor needs.





FOLD OUT SIDES

Our fold out sides are made from UHMW or rigidized sheet. During the sanitation process the sides can be folded out away from the belt allowing for manual belt lifts to be engaged. This increases the accessibility to conveyor components for easy cleaning. Sides remain attached to the equipment, preventing contamination with non-clean surfaces and allows for cleaning of the sides in place.



BELT LIFTERS

Manual belt lifters permit the belt to be lifted easily, enabling the sanitation crew to access the area under the belting, the carry way supports, and all the internal conveyor components.



REMOVABLE CARRY WAY

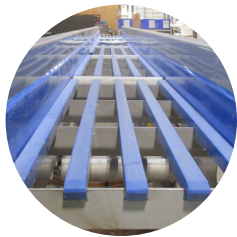
Fabricated with solid 1 1/2" UHMW wear strips with chamfer edge, the carry ways are safe for all food processing environments. The carry ways can be removed without the use of tools for ease of cleaning and sanitation.



SANITARY RETURN ROLLER

The sanitary roller discs are manufactured from solid UHMW and have a unique design with no clips, bolts or collars attached to the roller shaft assembly.

RAW MATERIALS CONVEYORS



CARRY WAY AND RETURN WAY ROLLERS

All rollers are custom fabricated, one piece, and fully sealed manufactured from pipe and solid shafting. External pillow block bearings offer longer life compared to internally mounted bearings. Carry way design is a rugged combination of TIVAR HPV supports and rollers that can be easily removed for service and replacement.



HEAD ROLL AND TAIL ROLL

Large diameter head and tail roll assemblies are utilized to maximize belt pull and extend belt life. Custom one piece fully welded construction with through shafts ensure rugged design and long life. Rubber lagged head rolls and the use of snub rolls are utilized to maximize belt pull capabilities for heavy loads.



RUGGED FRAME CONSTRUCTION

Our unique and innovative frame design provides stiffness and ruggedness to handle heavy loads normally associated with raw product receiving. The continuously welded cross members are easier to clean and eliminates the need for fasteners.



BELT SCRAPERS

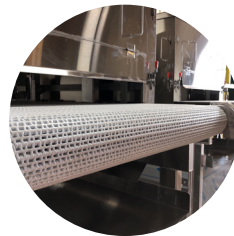
A belt scraper is placed at the discharge point to ensure transfer of product and any debris and dirt downstream for cleaning, sizing, and further processing. An internal scraper placed near the tail roll inside the belt ensures no carry over of debris which reduces belt tracking issues.

PACKAGING CONVEYORS



STAINLESS STEEL SUPPORT FRAME

Our packaging conveyors are manufactured from stainless steel with rugged formed sides. 12 gauge, 10 gauge, and 3/16 304 SST plate are routinely used pending the application and product weight from bagged product to empty box to full box conveyor applications.



MODULAR BELTING

We use high-quality, food grade, modular belting with belt types selected to meet the demands of the application – flat, incline, decline, curved, dewater, indexing, tight radius, topping lift, and more.



OPEN ACCESS TO CONVEYOR COMPONENTS

Our support frame is designed with precision cut, open access holes with built in guarding near pinch points. All frames and cross members are designed without flat spots to prevent standing water. Precision continuous TIG welding ensures the frame is free from cracks or crevasses eliminating harborage areas for contaminants, box board dust, or bacteria.



SPECIAL APPLICATIONS

We have designed several specific applications for the packaging area of the process including dewatering and pneumatic blow off conveyors, case shaker/settlers, bag wash conveyors to remove brine, pop-up conveyors for 90 degree transfer, bag flatteners, merge and converge, and topping lift conveyors.

CONVEYORS TO MEET EVERY NEED



INNOVATIVE CONVEYOR SOLUTIONS FOR

- PLASTIC MODULAR BELTING
- HOMOGENEOUS, SOLID URETHANE BELTING
- RUBBER AND FABRIC BELTING
- WIRE MESH BELTING
- INCLINE AND DECLINE APPLICATIONS
- RADIUS CONVEYORS, CUSTOM CURVES
- SPIRAL APPLICATIONS
- TROUGH CONVEYORS
- FLUID REMOVAL SYSTEMS (FRS)
- DEWATERING CONVEYORS
- VIBRATORY CONVEYORS
- TOTE HANDLING CONVEYORS
- OZONE WASH CONVEYORS
- MERGE, DIVERT, AND SORTING APPLICATIONS
- HEAVY DUTY CUT CONVEYORS
- CASE HANDLING CONVEYORS
- STACKED TRIM TABLE AND PACK-OFF CONVEYORS



CUSTOMIZED SOLUTIONS

We work with each food processor to determine exactly what kind of solution is required to solve their problem. Through a detailed scope development process and active listening, we determine the best application for your processing needs. Leveraging our hygienic design engineering experience we challenge our team to innovate and solve problems others cannot.



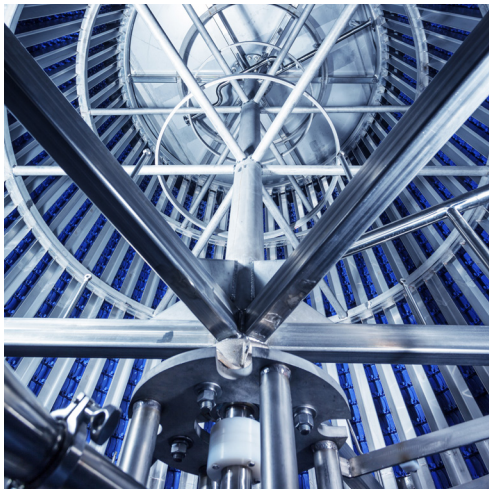
IN-HOUSE MANUFACTURING CAPACITY

Our state-of-the-art facility offers 100,000 square feet (9300 m²) of manufacturing excellence. All fabrication is completed in-house using the latest technology and efficiencies in water jet cutting, laser cutting, and CNC brake forming. All equipment is completed by highly trained machinists, fitters, welders, and assemblers, all with experience in the food industry and sanitary design.



HYGIENIC FABRICATION

Our welders and fabricators are required to complete an in depth hygienic fabrication certification process, a proprietary program to CMP, specific to the food processing equipment industry. Our skilled welders are trained in the latest hygienic design principles and apply them to each weld, fit, and assembly they complete.



GLOBAL PARTNERSHIPS

As a subsidiary of FPS Food Process Solutions Corp. we are part of a global enterprise dedicated to manufacturing the safest food processing equipment in the world. We source our materials from only the highest quality producers and hold our staff accountable for being part of the food safety movement.



ENGINEERING CAPABILITIES

With over 25 engineers focused on innovation and hygienic design, we customize solutions for every food processing industry. With over 60 years experience manufacturing equipment for the food processing industry, we have the knowledge and expertise required to produce extraordinary results.



WORLDWIDE INSTALLATIONS

Our large installation team travels across the globe to ensure the installation of your equipment is completed with quality precision and accuracy. We work alongside you during commissioning and do not leave your facility until you are satisfied with your equipment installation and the service you've received.



CMP TOTAL SOLUTIONS

- **SPIRAL SYSTEMS**

Direct Drive and Side Drive Technology Solutions

- **TOTE HANDLING SYSTEMS**

Dumpers, elevators, washers, storage systems

- **BATCH AND CONTINUOUS COOKERS**

Atmospheric steam, high pressure steam, hot water

- **BATCH AND CONTINUOUS CHILLERS**

Fresh water, brine

- **FLUID REMOVAL SYSTEMS**

Belt conveyor, vibratory conveyor, suction plenum systems

- **SEAFOOD PROCESSING SYSTEMS**

Complete process lines for lobster, crab, mussels, and other shellfish

- **FRUIT PROCESSING SYSTEMS**

Complete line cranberries, blueberries

- **ADD BACK SYSTEMS**

Tote dumping and even flow of frozen product back into the packaging line

- **PROCESS TANKS AND STORAGE TANKS**

Wide range of single wall and jacketed tanks to 20,000 gallons capacity

- **SANITARY CATWALKS, MEZZANINES**

Sanitary catwalks, platforms, support structures and mezzanines

OUR PEOPLE



INNOVATION + ENGINEERING EXCELLENCE



THE CMP WAY IS TO CONSTANTLY IMPROVE

Consistent customer service excellence is planned – it does not happen by chance. We developed “The CMP Way” set of processes to exceed customer expectations with the design, manufacture, and installation of our innovative and hygienic food processing equipment. The CMP Way starts with the first engagement with our customer as we work to understand their needs. It finishes with professional installation and successful commissioning of our solution with follow up once the line is running to ensure we exceeded expectations. We are with you from start to finish - that is the CMP Way.

The CMP logo consists of the letters 'CMP' in a bold, white, sans-serif font, enclosed within a white, stylized circular outline that is open at the top.

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FPS FOOD
PROCESS
SOLUTIONS

**STRONGER
TOGETHER**



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