

Product Name :
Nut Roasting Machine

Product Code :
FOOD-PROC0004



Description :

Nut Roasting Machine

Technical Specification :

Single batch weight, kg: 2, 5, 20, 50

Roasting cycle time, min: 15-20, 15-20, 20-25, 20-30

Power, kW: 5.5, 8-12, 24, 44

Roasting temperature, °C max: 250, 250, 250, 250

Electricals, V: 220, 380, 380, 380

The nut roasting machine is designed for the automatic roasting of various nuts and seeds, such as peanuts, cashew, almond, cocoa beans, sesame, pumpkin & sunflower seeds, etc. Our nut roasters are available in different sizes from 2 to 50 kg of product loading per batch.

The even roasting of nuts inside the rotating drum is achieved by the special blades that spread the nuts throughout the drum and ensure gentle stirring when roasting. The fan automatically removes the exuded vapors and husks from the drum during the roasting process. The operating time and sequence of the ventilation system are set and maintained automatically. The airflow is adjustable.

The step-by-step operational cycle of the nut roasting machine

The operator sets the required roasting mode using the programmable logic controller.

After selecting the mode, the oven is launched and the drum gets heated.

The heated roaster is loaded with the necessary quantity of raw nuts & seeds.

The roasting process begins, involving all systems of the roaster. The controller screen displays the parameters of the technological process of nut roasting.

The sampling device allows determining the readiness of nuts, and, if necessary, adjusting the roasting process.

Once the roasting process is complete, an alarm signal informs the operator accordingly.

After roasting, nuts or seeds are unloaded into the cooler for further cooling.

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