

Product Name :
Nut Cooling Machine

Product Code :
FOOD-PROC0006



Description :

Nut Cooling Machine

Technical Specification :

Cooling hopper volume: 235 litres, 540 litres

Capacity: 400 kg/hour, 750 kg/hour

Single batch weight: 60-80 kg, 160-180 kg

Cooling time: 8-12 min, 8-15 min

Electricals: 380 V 50 Hz, 380 V 50 Hz

Power: 4.1 kW, 5.2 kW

The nut cooling machine is designed to cool nuts after roasting. Cooling is provided by blowing air through the product. Exhaust air, together with impurities, husk enters the cyclone. The cyclone is included in the standard scope of supply. The average cooling time is about 8-12 minutes. During the cooling process, the product is gently mixed with a stirrer.

The advantage of the nut cooler is that the product immediately enters the cooling unit after roasting, which allows it to be cooled and cleaned as fast as possible.

