

General

Brand	Saat Technologe
Designation	Nut Blancher Pneumatic
Model	Nut Blancher NB Series 800 & 1600 Models
Use	Food Processing Industry
Application	Processing of Cereal grains and other seeds.

Nut Blancher is a precise and efficient Blancher unit applicable for **Peanut** and **Hazelnuts**.



Conditions before Blanching:

Nut to be blanched, should have been cleaned from outer shell & separated from admixtures*

For optimum blanching yield, Nut to be Blanched requires Half Roasting to loosen the Skin to be removed whether be Split or Whole Nut Kernel. For best yield work with split & Whole Kernels separately.

2 Models has different capacity, please refer to technical chart.

Blanching Operation with Nut Blancher: Nuts is fed into the hopper continuously and passes through to Blanching Pipe. Pipe is fed with Multilabel Pressured pneumatic Air that gives the rubbing affect to incoming Nut and where the Blanching affect occurs.

An industrial duty machine, long lifetime ensured by rugged design ensures easily replaceable Impeller and hulling ring fabricated from a highly durable steel for wear resistance.

After Blanching Operation:

Nut Blancher removes the skin of Nut and output of machine **Blanched Nut**, **Nut Skin** and **None Blanched Nut** exists together. To obtain **Blanched Nut** there is sequence to do the separation of **Nut Skin**, **Nut Chips (Broken little pieces)** and **None Blanched Nut**. Your Sales representative will be happy to explain you what machines are used to obtain the expectable Kernel output.

Food Grade:

- Easy access to all parts of the machine.
- Food Grade Stainless Steel surface is required due to hear treatment in process.
- Food Grade Lubricants for bearings.

Blanching yield:

Blanching yield ranges from 90 to 98 %, this high variation happens due to right conditions being provided or not; we are happy to share our experience. Please consult your sales agent.

Shipment:

If you are looking for single machine, we provide the Cargo parameters for each machine, so buyer can calculate Transport cost to delivery address and we will be more than happy to assist you in this matter please feel free to consult your sales agent.

Installation:

We supply technical documents and easy install videos to our clients for safe handling.
As well as our motto is 'Plug and Play' that makes our buyers experience much easier with Almond Sheller.

After Sales Support:

We have 7/24 online and on call After Sales Support Department.

For After sales parts purchasing you can go to our online saattechnologe.com or download **our App** to order your required spare part, if we have not opened an account for you, please go ahead open your account, purchase your part and it will get it delivered to your address.

Note: Capacities may vary for different impurity, moisture contents and seed verity.

ENVIRONMENTAL CONDITIONS

Environment Indoors
Temperature from -10°C to +40°C
Altitude Up to 1 000 m

NOISE

Sound pressure level, empty 79.2 dB(A)

MODEL	NB-800	NB-2X800
Weight	90 kg	160 kg
L x W x H	920x915x700	920x1200x700
COMPRESSED AIR	10 Bar - 15 kW	10 bar - 30 kW
NOISE LEVEL	75-85 dB(A)	75-85 dB(A)
CONSTRUCTION	STAINLESS STEEL	STAINLESS STEEL
Capacity		
PEANUT	800-1000KG/HR	1.6-2.0 TPH
HAZELNUT	800-1000KG/HR	1.6-2.0 TPH

