

PEANUTS BLANCHING

MAIN CHARACTERISTICS AND ADVANTAGES

- ✓ Versatile and flexible
- ✓ Continuous process
- ✓ High blanching efficiency and reduced product breakage
- ✓ Multiple adjustments
- ✓ Solid and reliable
- ✓ High energetic efficiency and low running costs
- ✓ User friendly, easy to clean and mantain
- ✓ Fast and easy installation



TECHNICAL FEATURES

- ✓ Parts touching the product in AISI 304 S.S.
- ✓ Certified food grade abrasive coating of the peeling rollers
- ✓ Controlled feeding with three separate vibrating channels
- ✓ n.4 peeling rollers with independent motor and independent set up of the revolving speed by means of frequency converter
- ✓ Manually adjustable tilt for retention time set up
- ✓ Suction device to draw apart and collect the peels

PERFECT FOR

- ✓ Peanuts
- ✓ Hazelnuts
- ✓ ...



DESCRIPTION AND WORKING

The <PSA> is designed for continuous peeling and blanching of white roasted (5,5% moisture) and graded peanuts. For the best performance of the line the peanuts should also be tempered for about 8÷12hours prior to blanching.

The peanuts, free from fine particles and impurities, are loaded into the dosing hopper of the peeler. Then, the product is dosed into the peeling unit <PSA.700 2C> by three separate vibrating channels, which ensure the correct distribution of the peanuts inside of the equipment. In the <PSA.700 2C>, four rollers, coated with an abrasive material – food grade certified – remove the skins from the kernels thanks to the mutual friction between the peanuts and the rollers. The tilt of the peeler can be manually adjusted, thus varying the retention time and allowing to achieve the desired grade of blanching of the product. The rotational speed of each of the rollers can be individually varied through the apposite frequency converter, in order to achieve the desired grade of blanching of the product. Through the small gap between the rollers, the skins fall down in the bottom part of the equipment, where they are collected and they can be removed at a later stage. The outlet of each lane of the product can be individually set up by means of a manually adjustable gate, thus varying again the retention time and allowing to achieve the desired grade of blanching of the product.

A proper suction device, connected to the outlet of the peeling unit, draws apart and collects the residual skins that have been carried over with the product.

TECHNICAL DATA	PSA
PROCESS CAPACITY	700kg/h
POWER SUPPLY	3ph – 50Hz – 400V
TOTAL INSTALLED ELECTRICAL POWER	6kW
DIMENSIONS (L x W x H - mm)	2.300 x 1.500 x 2.100

*Production data may vary upon product and process conditions.
 Technical data may be subject to change without notice. Brovind reserves the right to apply any modification to improve aesthetics, efficiency and safety.*

