brovind®

FA

NUTS FRYING LINES

MAIN CHARACTERISTICS AND ADVANTAGES

- ✓ Versatile
- ✓ High yield: low frying oil consumption
- ✓ Great product homogeneity (in terms of colour, texture and taste)
- ✓ Easy to control and stable frying temperature
- ✓Solid and reliable
- ✓High efficiency and low running costs
- ✓User friendly
- ✓Easy to clean and mantain

TECHNICAL FEATURES

- ✓ Parts touching the product in AISI 304 S.S.
- ✓ Automatic set-up of the height of the product layer
- ✓ Automatic adjusting of the process time
- ✓ Direct heating of frying oil in a dedicated heat exchanger
- ✓ Continuous filtration of the frying oil
- ✓ Suction fan of the frying vapours controlled by frequency converter
- ✓ Cooling of the product after frying
- ✓ Cooling fan controlled by frequency converter
- ✓ Seasoning/glazing of the fried product (with seasoning drum - OPTION)
- ✓ Built-in process data log
- ✓ Multiple recipes

PERFECT FOR

- ✓Peanuts
- ✓Almonds
- ✓Cashew Nuts
- ✓Sunflower Seeds
- ✓Hazelnuts
- ✓…

DESCRIPTION AND WORKING

The raw product, shelled and blanched (peeled), free from skin residual and/or dust is dosed from the feeding hopper on the conveyor belt of the fryer. The height of the product layer can be automatically adjusted (between 4cm and 8cm) and the advancing speed of the conveyor belt can be set-up, in order to set the desired roasting time, and then, varying the output capacity of the line.

The frying oil is continuously filtered by means of a dedicated paper filter, to grant constant process conditions and remove particles and impurities. Fresh frying oil refilling is totally automatic. The frying oil heat exchanger is specifically designed and engineered to allow efficient and controlled heating of the oil, avoiding thermal degradation and cracking.

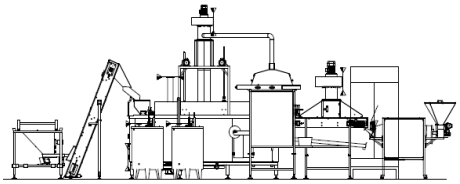
The line can be fuelled by Natural Gas, or LPG, or Diesel.

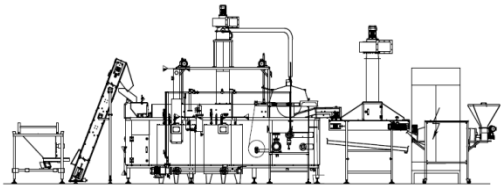
The extraction of the frying vapours is granted by a suction fan, controlled by frequency converter and placed on the chimney of the hood, which is positioned on top of the vat of the fryer.

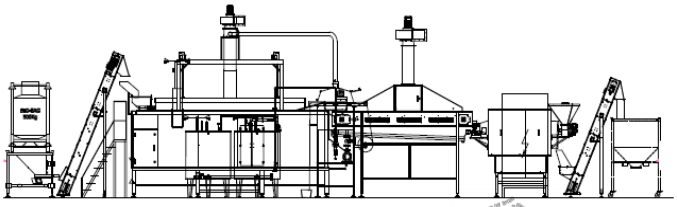
After the roasting, the product is automatically discharged on a second conveyor belt, belonging to the cooling section of the line. In the cooling section the temperature of the product is cooled down by means of ambient air. Again, the advancing speed of the conveyor belt can be set-up, thus determining the height of the product layer on the cooling belt and according to the set point of the frying section of the line. The flow of the cooling air can be adjusted thanks to the frequency converter of the dedicated fan. All these parameters allow to control the cooling rate.

Then the product is to a seasoning drum, belonging to Brovind <TDA> family, placed downstream for glazing/seasoning; finally, from the seasoning drum the product could then be discharged directly into S.S. bins, or into big bags, or delivered to the packaging line.

TECHNICAL DATA	FA 300	FA 500	FA 1000
PROCESS CAPACITY (referred to peanuts)	250÷300kg/h	500÷600kg/h	1.000kg/h
POWER SUPPLY	3ph – 50Hz – 400V		
TOTAL INSTALLED ELECTRICAL POWER	11,5kW	15,0kW	21,0kW
TOTAL INSTALLED THERMAL POWER	162.500kcal/h ~189kW	162.500kcal/h ~189kW	240.000kcal/h ~279kW
DIMENSIONS (L x W x H)	11.500mm x 3.000mm x 4.500mm	12.100mm x 3.300mm x 4.500mm	17.500mm x 3.500mm x 5.000mm
FUEL TYPE	Natural Gas, LPG or Diesel		
FUEL CONSUMPTION (max)	Natural Gas (G20) 18,9Nmc/h Natural Gas (G25) 22Nmc/h LPG 7,3Nmc/h Diesel -	Natural Gas (G20) 18,9Nmc/h Natural Gas (G25) 22Nmc/h LPG 7,3Nmc/h Diesel -	Natural Gas (G20) 39Nmc/h Natural Gas (G25) 45Nmc/h LPG 7,3Nmc/h Diesel -







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.

Brovind – GBV Impianti S.r.l. – Via Valle Bormida, 7 – Cortemilia (CN) Italy
www.brovind.com – tel +39.0173.82.06.11 – fax +39.0173.81.285