Vertical nut roasters

MAXIMUM VERSATILITY FOR ANY KIND OF DRIED NUTS

Model: TFS

Production capacity:	
Model TFS 100	kg/h 100
Model TFS 200	kg/h 200
Model TFS 400	kg/h 400
Model TFS 600	kg/h 600
Model TFS 800	kg/h 800
Model TFS 1000	kg/h 1000

Technological innovation has led to the creation of a new roasting system in 3 stages, which **can operate on different kinds of nuts, with continuous operation**.

Nuts are transported by a pneumatic system **(1)** or a bucket elevator with continuous column in the top hopper **(2)**, which feeds the roaster automatically and continuously. In the 1st stage **(3)** the drying takes place with the blowing of recirculated hot air, with partial replacement to allow the removal of moisture. The working temperatures and the processing time are dependent on the type and size of the dried fruit that is processed.

The product then passes into the roasting chamber, the 2nd stage, **(4)** where it is treated with closed hot air recirculation, at the set temperature to obtain the desired aromatic development. Finally it drops into the 3rd stage **(5)** for cooling to room temperature, with ventilation of clean air, properly filtered. The roasting process concludes with the extraction, by means of an exit belt **(6)** with variable speed, which regulates the treatment times and ensures the homogeneous flow through the system.

In the case of hazelnuts, this belt properly moves them to a very efficient and compact peeling system, which separates the removable skins, sucks them and sends them to a cyclone separator.

The two separate chambers, for drying and roasting, provide a product that has excellent structural characteristics and ensure a longer shelf life without evident oxidation phenomena.

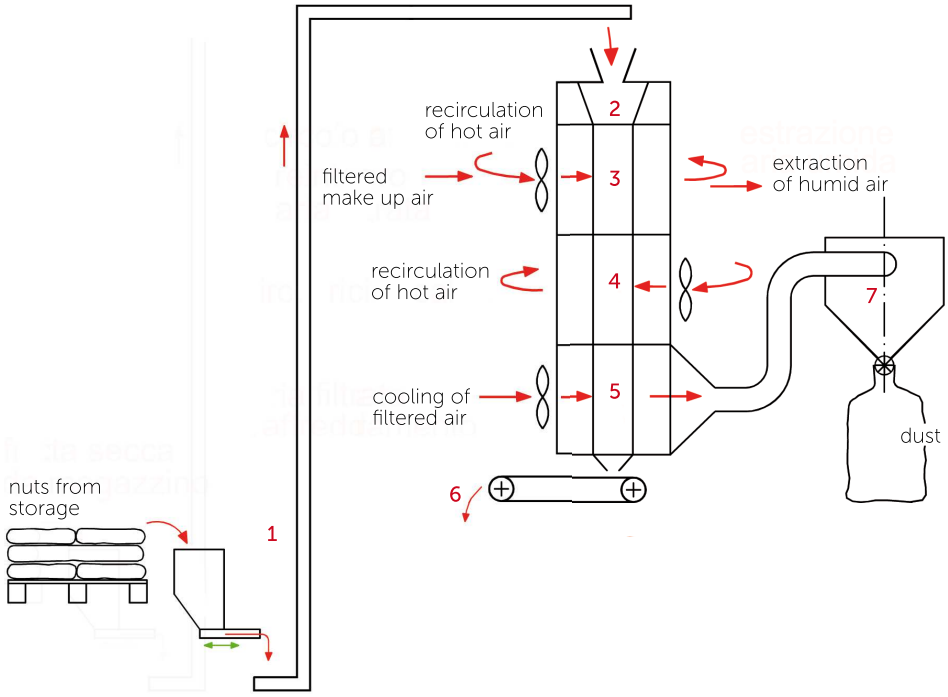
The heating of the air is generated by batteries supplied with saturated steam.

With a vertical design, **TECNO 3**'s roaster is very compact and offers good accessibility to make cleaning and maintenance operations easier.

The process is managed completely automatically by PLC, with the ability to program the recipes from the touch screen operator panel.

The precise regulation of the temperatures and their continuous monitoring ensure a perfect end result, that is constant over time.

The feeding of the product is done preferably with pneumatic transfer under suction that does not cause breakage.

The new series of TFS roasters is made of AISI 304 stainless steel and covers a wide production range.

Certifications:
Compliant with Directive 2006/42/EC.