



The FOODesign immerso-cook^{NUT} 16 oil nut roasting system is your ultimate continuous roasting solution for handling almonds, cashews, pepitas seeds, sunflower kernels, peanuts, and other nuts- and seeds-based products. With 80% energy efficiency and serpentine stainless-steel heating tubes, the FOODesign immerso-cook^{NUT} 16 saves as much as 20% on natural gas cost and ensures maximised oil temperature uniformity. Features an internal, direct-heated system and a high-efficiency continuous oil filtering system.

BENEFITS



Save natural gas cost, as much as 20% compared to competitor systems



Roast product evenly across the total length and width of the roasting kettle (pan) with unrivalled temperature control



Extend oil life with an innovative, continuous oil filtration process that removes the finest particles and allows for superior oil quality



Decrease downtime with quick cleaning access and open design around the heating tubes

STANDARD FEATURES

- Infeed vibratory motion conveyor with hopper
- Roaster infeed hopper to manually adjust product bed depth during production
- Pre-mixed modulating heating technology
- Mirror-finished serpentine stainless-steel heating tubes
- Roaster conveyor with side guide to prevent product damage
- Sediment removal system with waste auger
- Motorised, steam hood lifting system with synchronised mechanical drive and integrated CIP nozzles
- Heavy duty construction
- Direct-heated system
- Hot oil pump
- Combustion skid
- Continuous oil filtration via drum filter
- Partial oil filtration via paper filter
- Cooling conveyor
- Night oil tank with transfer pump set
- Controls system

OPTIONAL FEATURES

- Steam de-mister
- Fire suppression system
- Fresh oil tank with transfer pump set
- Cooling conveyor integrated with FOODesign quik-coatRD 5 and tna quik-coat^{MLS} 3
- tna intelli-flav^{MLS} 3
- tna intelli-flav^{OMS} 5.1

APPLICATIONS

- nuts

SPECIFICATIONS

FOODesign immerso-cook [®] NUT 16							
model		NR-500	NR-1000	NR-1500	NR-2000	NR-3000	NR-4500
roaster output capacity kg/hr (lbs/hr)*		500 (1100)	1000 (2200)	1500 (3300)	2000 (4400)	3000 (6600)	4500 (9900)
heater maximum power kW (MBTUH)		108 (0.37)	249 (0.85)	352 (1.1)	498 (1.7)	747 (2.55)	996 (4.25)
heater tube Ø		75 (3)					
system dimensions with infeed vibratory motion and cooling seasoning conveyor	length mm (in)	8173 (322)	10611 (418)	11831 (466)	14269 (562)	17037 (670)	
	width mm (in)	2110 (83)	2516 (99)			2716 (107)	
conveyor width mm (in)		600 (24)	1000 (40)			1500 (60)	
electrical power KVA		38.2	39.8	43	44.6	51	52.6
paper filter optional							
model		FBP-45		FBP-80			
length mm (in)		2150 (85)		3200 (126)			
width mm (in)		900 (35)		1435 (57)			
height mm (in)		1575 (62)		1415 (56)			
oil flow max. m ³ /hr (cfm)		4.5 (2.65)		8 (4.71)			
filter micron (mm)		37 / 120 (0.037 / 0.12)					

* based on peanuts with 3.5 minutes roasting time.

all above specifications are subject to change and may differ according to product, please confirm when placing your order.

TO FIND OUT HOW YOU AND YOUR TEAM CAN GET THE MOST FROM YOUR TNA SOLUTIONS, CONTACT US

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