



# Anyang General International Co.,Ltd

Supply professional peanut  
machinery meeting global needs of peanut processing.

## Characteristic

The roaster is designed by our long term experience and many excellencys from other same machine international, it have many excellencys: saving cost and energy sources, safety, sanitation, conveniency, controlling fastly temperature, steady performance, taste sterling products, simple operation and maintenance etc. The products is reach to export standard.

## Used and Principle of Working

The machine mainly process of food: legume, kernels, nut(e.g. various of peanut kernels, melon seeds, almond, chestnut, horsebean ) etc. reduce moisture for dry and toast still cooked.

The machine adopt to roll and heat transmit and radiation by galvanothermy pipe, and have auto-control temperature set; in roasting course, the materials be roasted by hot air and be pushed and circulated in continuum, in this way, the product will be heated equably, in order the products have a good quality.

## Techno-parameter

### DHL-1 Type :

Size: 2800 × 1300 × 1500 mm ,  
Power of electromotor: 1.1 kw ,  
Power of roaster: 24 kw ,  
Capacity: 100 kg/h ,  
Temperature: 0 - 300°C.

Address: Suite A, 4/F, Jinhao Business Bld., Renmin Rd. Anyang, Henan, China  
Tel: 86-372-5953961 ext 8005 Fax: 86-372-5951936  
Email: [info@chinesepeanut.com](mailto:info@chinesepeanut.com) Website: <http://www.chinesepeanut.com>



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## Operation notice

1. Check electrical source and transmission part, confirming they all is ok, then running machine by positive way without any loading for 3-5 minutes. Opening switch of heated if all is ok, in heated period, forbidding to stop rotational cage in avoid to mangle cage by high temperature.

2. Usually, the roaster can install 1-4 rotational cages. Pls make the time of putting raw material different. Each cages contains peanut in shell in about 75kg or peanut kernel in 100kg or so.

3. When changing the peanut kernel or peanut in shell, pls roaste 1-2 batch firstly to get the related parameter because of different moisture. Then you can produce in batches.

4. During roasting, pls get some sample from the rotational cages. (The reference time for different raw material is 15m for blanched peanut kernel, 30m for red-skin peanut kernel, 40m for peanut in shell). If the product has met the demand, pls press the negative button and open the hopper. After the products come out, pls press the positive button again and put the raw material into hopper continually.

5. After the machine stop work, pls close the temperatures witch first. The rotational cage can be stopped after making the temperature below 50 degree without stopping rotational cage, in order that the rotational cage distortion of stopping in high temperature.

## Maintenance

1. Pls check whether the electricity system on the rotational cage is ok before starting, the rotary bolt loose or not, thermocouple is ok or not.

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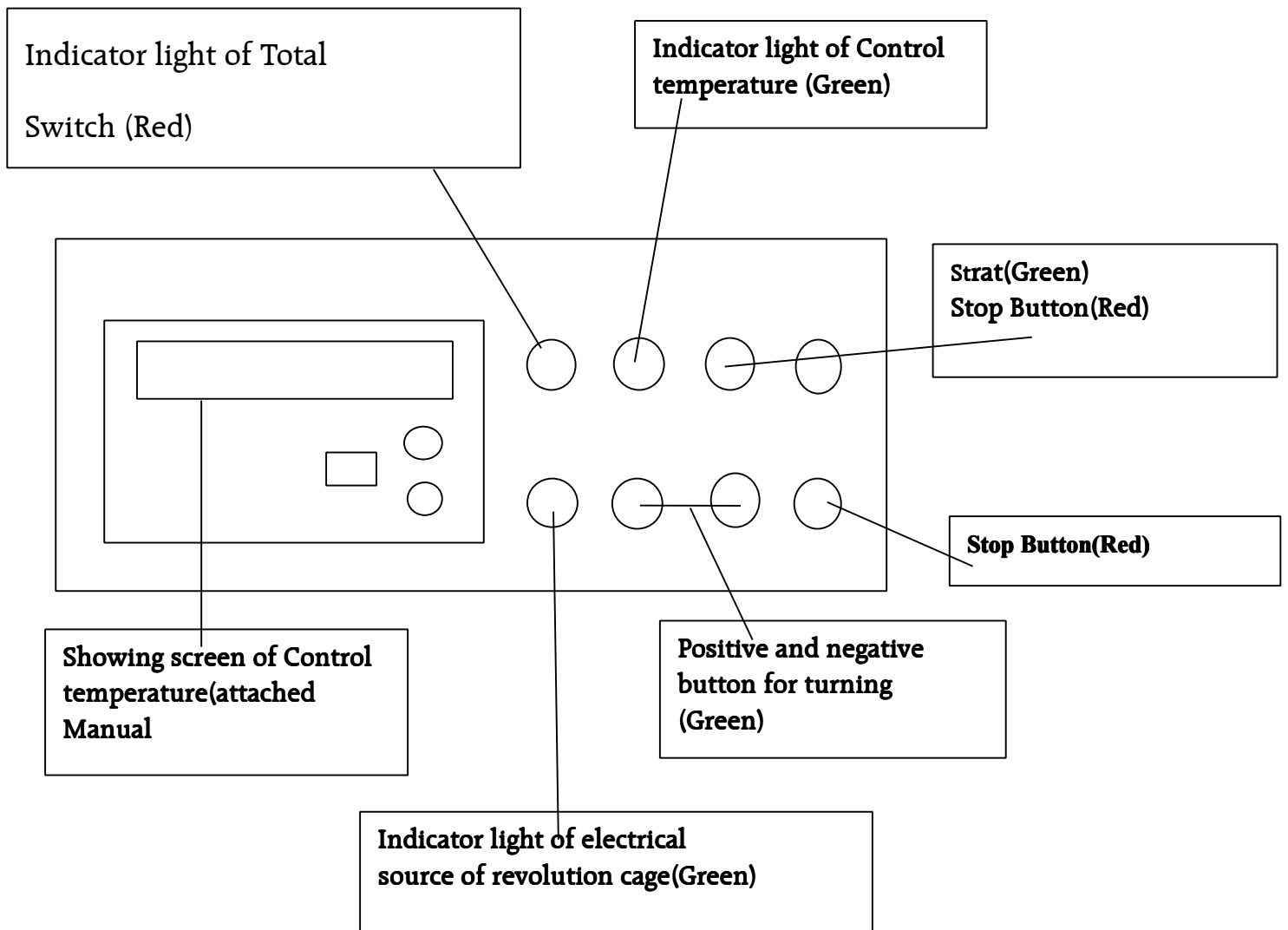
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2. The reducer and the bearing in the rotational cage should be checked often whether there is lubricate oil and gear oil inside.

3. The bottom of rotational cage should be checked after it gets through the drawer, and clean the impurity in order to avoid to pollute the roasted Products.



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