



NUTS FRYING LINE

- PEANUT FRYING
- CASHEW
- SUNFLOWER KERNEL
- FLAVORED PEANUT FRYING
- PUMPKIN SEEDS KERNEL
- WALNUT KERNEL BUTTERFLY
- ALMOND FRYING
- PISTACHIO FRYING
- CHICKPEA FRYING

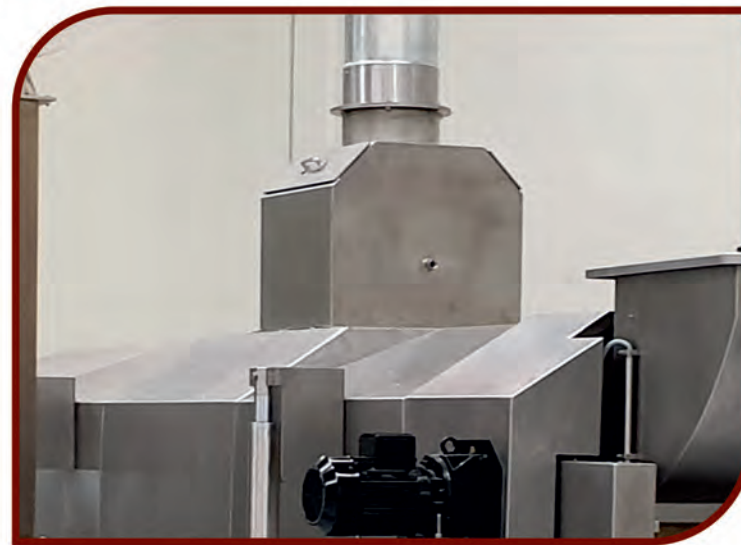


CONTROL PANEL

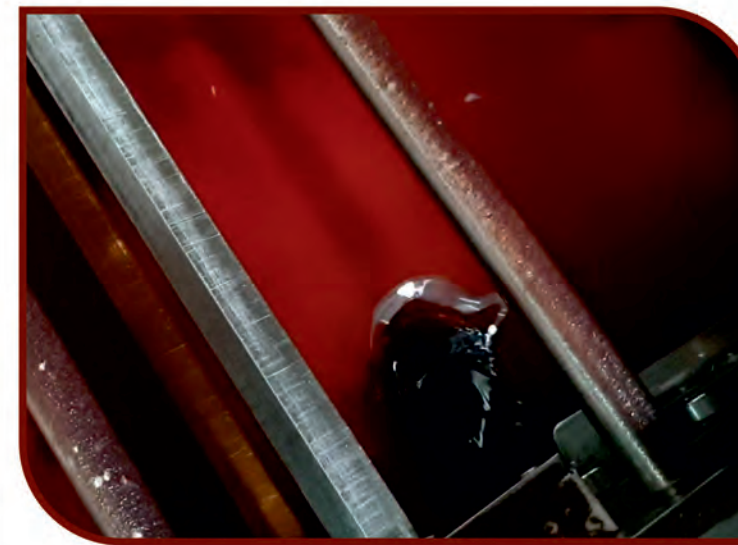




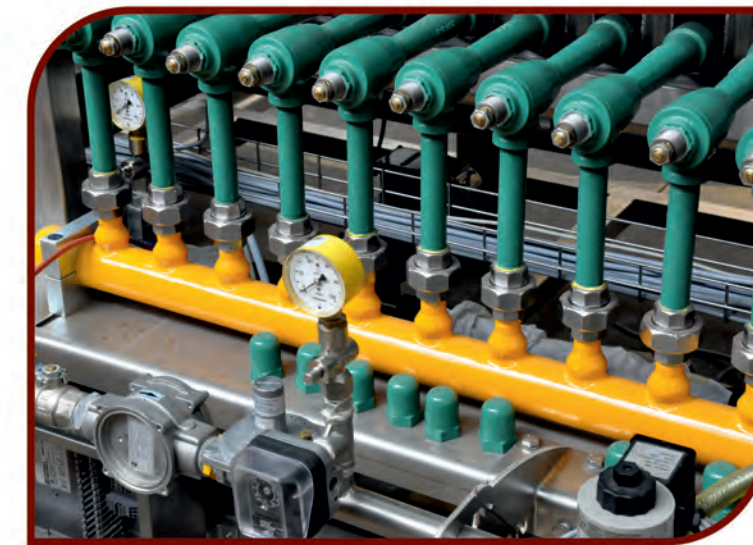
PRODUCT LAYER LEVELING ADJUSTER
(FIXED LEVEL DOSING 0-100MM)



TOP PULLING HOOD FILTER
(ASPIRATION AND STEAM EVACUATE SYSTEM)



OIL EVACUATING SYSTEM
(OIL STORAGE SYSTEM AT END OF PRODUCTION)



COMBUSTION ROOM
(PROPORTIONAL CONTROLLED LOCAL COMBUSTION HEAD)



OIL REINFORCEMENT SYSTEM
(CONTINUOUS OIL FEEDING WITH AUTO CONTROL)



FILTER SYSTEM
(FRYING OIL FILTRATION 1000 μm-250 μm)



LIFT SYSTEM
(UPPER COVER RAISING SYSTEM FOR CLEANING PURPOSE OF MACHINE)



FLAVOR - SALT ADDITION SYSTEM
(DOSING CONTROLLED PRODUCT SALT AND SEASONING SYSTEM)



OIL CIRCULATION SYSTEM
(OIL AUTO FILTRATION PUMP)



SCRAPER
(INSIDE BOILER DUST AND PARTICLE CLEANING SYSTEM)



PRODUCT COOLING ROOM
(EVEN AND STABLE COOLING SYSTEM)



PRODUCT OUTLET
(FINAL PRODUCT)