

Automatic Almond Paste Production Line

This fully automatic almond paste production line is designed for processing almonds into almond paste. The equipment includes roasting, mixing, grinding and storage components.



Overview

Professional Almond Paste Processing Solution

This fully automatic production line is designed for the efficient conversion of raw almonds into high-quality almond paste. The system integrates peeling, continuous roasting, and precision grinding to ensure a consistent texture and flavor profile. Engineered for stability and energy efficiency, it provides a safe and reliable solution for large-scale nut butter and paste manufacturing.

Key Features

System Advantages

- Fully automatic continuous operation
- Uniform roasting and heating technology
- Energy-saving design with stable performance
- High-precision colloid mill for fine texture
- Hygienic stainless steel construction

Production Process

Process Stages

Stage	Equipment Used	Action
Peeling	Wet Peeling Machine	Removal of seed coat after water soaking
Roasting	Continuous Roasting Machine	Even baking and heating of peeled nuts
Grinding	Colloid Mill	Fine grinding and paste processing

Technical Capabilities

Roasting Control

Adjustable Temperature • Variable Speed • Uniform Heating

Compatible Materials

Almonds, Peanuts, Apricot Kernels, Nuts

Equipment Components

Core Components

1 Unit

Continuous Roaster

1 Unit

Colloid Mill

1 Unit

Wet Peeler

Safety & Standards

Safety Rating

Yes