

Continuous Nut Roasting Machine

The continuous roasting machine is mainly used to roast almond, cashew, peanut etc. It is composed of a hot air stove and oven, using air as the drying medium to achieve heat exchange.



ADDITIONAL IMAGES



Product Overview

Continuous Roasting Efficiency

This continuous roasting machine is engineered for high-volume processing, utilizing a hot air stove and oven system to ensure uniform heat distribution. Designed for versatility, it effectively roasts and dries a wide range of agricultural products including nuts, seeds, tea, and herbs. The system relies on advanced heat exchange principles to achieve consistent quality and efficient production.

Application & Versatility

Suitable Products

Almond, Cashew, Peanut, Melon Seeds, Tea, Herbs, Seafood, Jujube, Garlic, Pepper

Technical Construction

Core Components

- Hot air stove
- Oven chamber
- Continuous conveyor belt system
- Temperature control panel

Service & Warranty

Warranty and Support

Service Category	Details
Warranty Period	1 Year
Maintenance	Lifelong
Design Defects	Free replacement parts
Technical Support	Included