

Peanut Butter Production Line

This peanut butter production line includes an oven, cooling belt, peeling machine, grinding machine, condensing machine, degassing tank, and filling machine. It efficiently processes peanuts into smooth peanut butter.



ADDITIONAL IMAGES



Overview



The integrated production line, featuring roasting, grinding, and filling stations.

Professional Peanut Butter Production Line

This complete production line is engineered for the efficient processing of peanuts into smooth, high-quality peanut butter. The system integrates a sequence of specialized equipment, from initial roasting and peeling to fine grinding and degassing, ensuring consistent texture and product quality. Built for commercial durability, the line supports continuous operation and is suitable for small to medium-scale production facilities.

Process Flow

Production Stages

- Roasting (Oven)
- Cooling (Cooling Belt)
- Peeling (Peeling Machine)
- Sorting (Selection Belt)
- Coarse Grinding
- Superfine Grinding
- Cooling (Condensing Machine)
- Degassing (Degassing Tank)
- Filling and Packaging

Equipment Details

Line Components

Equipment	Function
Oven	Roasting peanuts
Cooling Belt	Heat removal via fans
Peeling Machine	Skin removal and separation
Selection Belt	Quality sorting and residue removal
Grinding Machines	Coarse and superfine milling
Condensing Machine	Cooling ground butter
Degassing Tank	Air removal prior to filling
Filling Machine	Final packaging

Construction

Material

Stainless Steel

Design Focus

Commercial Grade, Hygienic Design, Continuous Operation