

Sesame Butter Production Line

This production line creates sesame butter with a thickness between 2-60um and a homogeneous ratio above 95%. It is suitable for producing peanut butter, sesame soy, and soybean paste.

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Inquiry price, watch machine video, feel free to contact us online, we will reply you soon

ADDITIONAL IMAGES



Product Overview



The stainless steel processing line designed for consistent tahini production.

Automated Sesame Butter Solution

This comprehensive sesame butter production line is designed for high-efficiency commercial food processing. The system achieves a product fineness between 2-60um with a homogeneous ratio exceeding 95%. It is highly versatile, serving as an ideal solution for manufacturing sesame butter, peanut butter, and various bean pastes.

Technical Specifications

Grinding Fineness	2-60um
Homogeneous Ratio	95 %
Roasting Temperature	200-210 °C
Roasting Time	20-30 minutes
Grinding Temp Control	68 °C

Production Process

Key Manufacturing Stages

- Roasting
- Cooling
- Primary Grinding (Steel Grinder)
- Second Grinding (Colloid Grinder)
- Mixing
- Cooling
- Degassing
- Storage

Support and Warranty

Warranty Coverage

1-Year Guarantee, Lifelong Maintenance, Design Defect Protection