



DRY NUTS PROCESSING MACHINES MANUFACTURING

18o km Thessaloniki - Drimos Rd P.O. BOX. 40147 GR - 56010 Stavroupoli

Tel.: +30 2394 031 360 Fax: +30 2394 031 068

www.bionot.gr - info@bionot.gr

AUTOMATIC CONTINUOUS LINE FOR FRYING-COOLING-SALTING



**MODEL
NOT 96S**

- Provides all advantages of fried products excellent quality. ► High functionality ► Low production cost
- Easy handling and maintenance ► Easy cleaning ► Burners are placed at a separate place, away from products
- According to all high CE specification for safety, protection of the environment and hygiene

Frying is executed by continuous flow of nuts inside a tank filled by frying oil. Product is carried on a special conveyor belt that passes it through the oil tank and this way, it is being fried.

After the output from the frying section, nuts pass to the following sections where they are cooled, there is excessive oil drainage and finally nuts accept the essential quantity of salt.



NOT 96S MEDIUM

Capacity	up to 500 kg/h
Power	16 KW
Dimensions	9,80m(L)x3,00m(W)x3,50m(H)
Net weight	2000 Kg
Heating	GAS or DIESEL

