



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

CONTINUOUS ROASTER



**MODEL
NOT 2000 MEDIUM**

Ideal for roasting all kind of nuts, including sunflower seeds and pumpkin seeds.

The Model NOT 2000, is a continuous roaster with advance technology and it is also equipped with cooling system. It can produce high roasting quality, with low operational cost.

NOT 2000 MEDIUM

Capacity	up to 500 kg/h
Power	11 kW
Dimensions	8,00m(L)x2,30m(W)x2,60m(H)
Net weight	4500 kg
Heating	GAS or OIL



- ▶ Completely stainless construction, with high temperature resistant material
- ▶ Design that complies with international safety, healthy food processing and environmental protection, norms
- ▶ Special product conveyor belt, unique worldwide with adjustable speed.
- ▶ Big energy savings
- ▶ Air distributed using attractive force system.
- ▶ Uniform roasting of a product using distribution zones.
- ▶ Gently handling of the product with minimum tear
- ▶ Easy cleaning: The roaster is assembled with doors, wherever possible, for easy access and cleaning.
- ▶ Complies with CE standards