



Processing plant for various nuts

helping snack manufacturers deliver the tastiest products on the market



1. Receipt

Generally the product is received in a dosing hopper connected to the fryer. This controls the layer of the nuts being fed in.

2. Frying

Kuipers frying system has proved to be the most advanced on the market. Low frying oil volume, efficient filtration, a controlled process and of course our state-of-the-art design allow users to produce continuously for many days without the need to change frying oil. At this moment our system operates at the lowest turn-over time in the industry. The plant can be heated via thermal oil or electrically.

4. Flavouring/salting

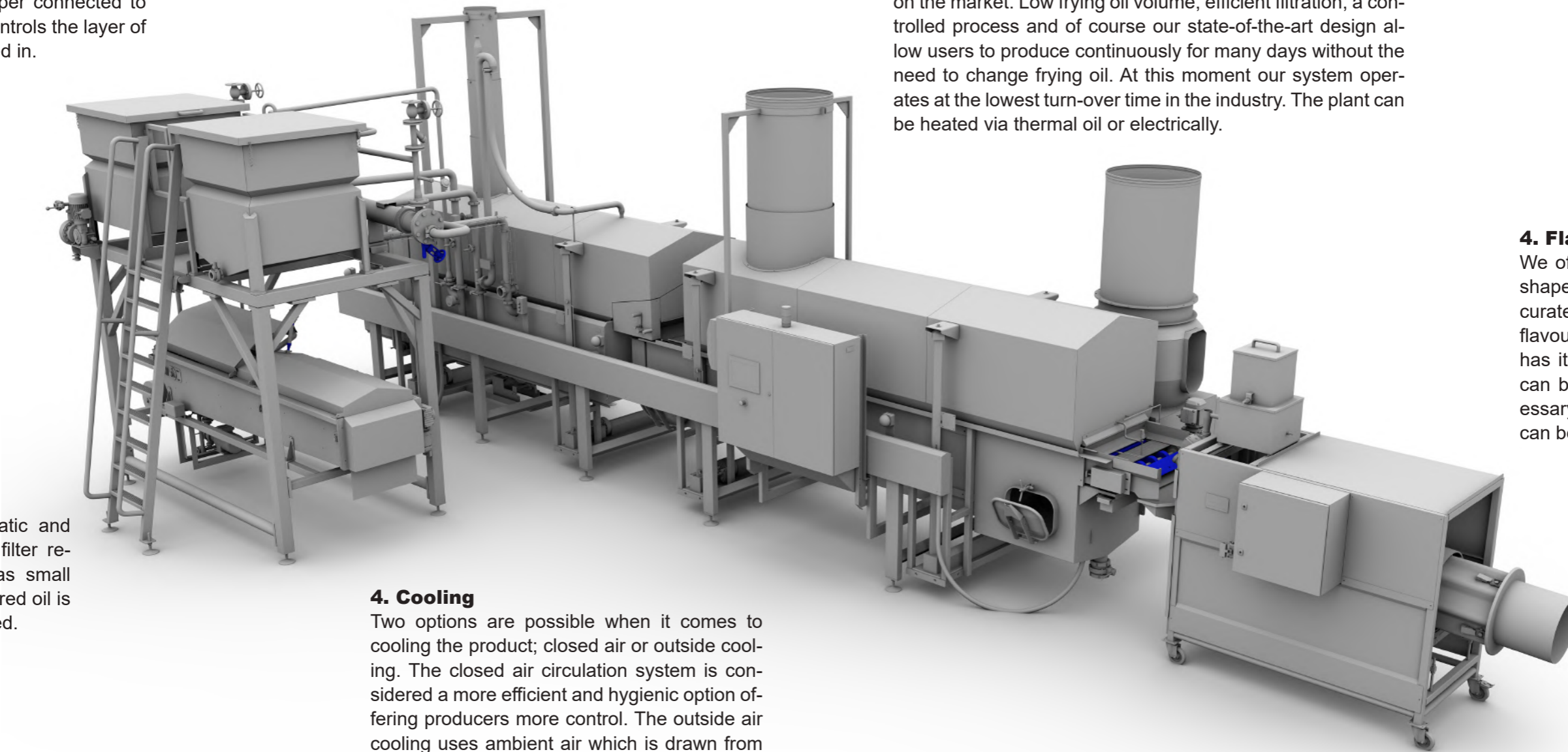
We offer a stand-alone, drum-shaped mixing system with accurately controlled speed and flavour or salt dosing. The unit has its own control board and can be easily removed if necessary. An oil glazing system can be offered additionally.

3. Filtration

This is an automatic and continuous paper filter removing particles as small as 40 µm. The filtered oil is returned and reused.

4. Cooling

Two options are possible when it comes to cooling the product; closed air or outside cooling. The closed air circulation system is considered a more efficient and hygienic option offering producers more control. The outside air cooling uses ambient air which is drawn from outside to cool the product bed.



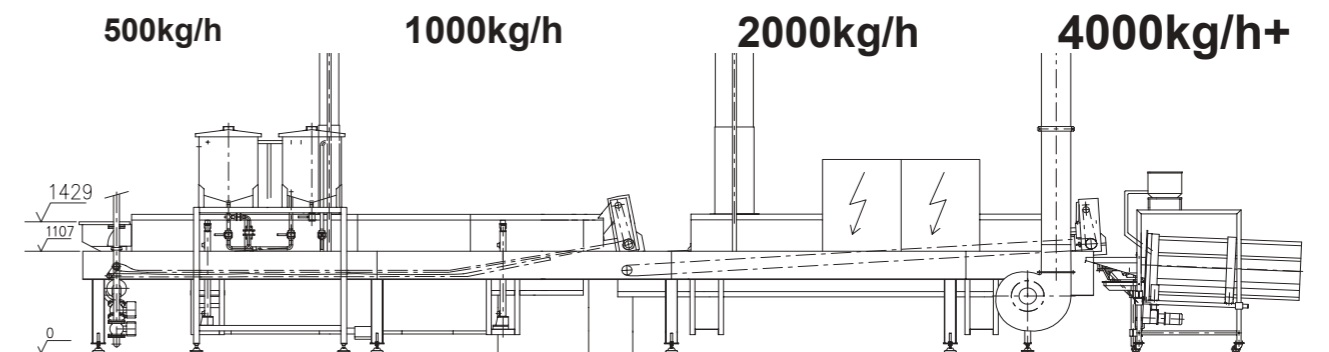
APPLICATIONS

- Peanuts
- Almonds
- Cashews
- Hazelnuts
- Coated nuts
- Battered nuts



Besides nuts, our equipment can process corn nuts and other floating products.

CAPACITIES OFFERED



*Accurate capacities are always calculated according to the producers' raw product and general process parameters.



Our NU2000 plant in Vietnam, March 2023

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