

Almond Skin Peeling Machine

This machine efficiently removes the skin from almonds after they have been soaked in hot water. Its high-standard pure soft rubber wheel gently rubs the skin off the almonds, mimicking the action of a human hand.



ADDITIONAL IMAGES



Overview

Professional Wet Almond Peeling Solution

This industrial-grade peeling machine is specifically designed for the efficient and gentle removal of skins from almonds and peanuts after they have been soaked in hot water. Utilizing high-standard pure soft rubber wheels, the machine mimics the gentle action of human hands to ensure the kernels remain undamaged during the process. It is an ideal solution for food processing plants and agricultural operations looking to achieve high-quality blanched nuts with minimal breakage.

Key Features

Core Benefits

- Gentle peeling action using soft rubber wheels
- High-efficiency skin removal for wet-soaked nuts
- Adjustable rollers to accommodate various nut sizes
- Robust frame construction for industrial durability
- Integrated separation system for skins and kernels

Technical Design

Peeling Mechanism	Pure soft rubber wheel ring rub system
Construction Material	Stainless Steel Components, Soft Rubber Rollers, Durable Metal Frame
Power Source	Electric motor with belt-driven components

Operation

How it Works

The process begins by soaking the almonds in hot water. Once prepared, the nuts are fed into the machine's feeding funnel. The internal rubber rollers then apply a gentle rubbing motion to peel the skins away. The machine automatically separates the peeled almonds from the skins, discharging them through separate outlets.

Applications

Compatible Products

Almonds • Peanuts • Broad Beans • Blanched Nuts

Suitable Facilities

- Food processing plants
- Nut processing facilities
- Agricultural processing operations
- Small to medium-scale production lines