

Automatic Tahini Production Line

This automatic tahini production line efficiently produces tahini from sesame seeds through roasting, grinding, mixing, and cooling. The integrated system ensures a consistent final product with minimal manual labor.

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

ADDITIONAL IMAGES



Overview

Professional Tahini & Nut Butter Production

This automated production line is engineered for the continuous processing of sesame seeds into high-quality tahini and various nut butters. The system supports the production of natural, stable, smooth, salty, and sweet varieties, including particle-type textures. Constructed with industrial-grade materials, it ensures a streamlined workflow from roasting to final storage, minimizing manual labor while maintaining consistent product quality.

Technical Performance

Grinding Fineness

7 ㎎

Maximum Fineness

Roasting Temperature	210 °C
Grinding Temperature Limit	68 °C
Post-Cooling Temperature	45 °C

Production Process



The integrated production line features advanced grinding technology and automated temperature controls for consistent tahini quality.

Process Workflow

- Batch Roasting (20-30 minutes)
- Belt Cooling
- Primary Steel Grinding
- Secondary Colloid Grinding
- Homogeneous Mixing
- Immediate Cooling
- Vacuum Degassing
- Storage & Settling

Product Versatility

Supported Butter Types

Natural, Stable, Smooth, Salty, Sweet, Particle Type

Service & Support

After-Sales Commitment

The machinery comes with a one-year guarantee covering design defects and offers lifelong maintenance support. Technical assistance is provided throughout the equipment's operational life to ensure production continuity.

Maintenance Support

Lifelong Maintenance • 1 Year Warranty