

# Commercial Nut Roasting Machine

This drum roasting machine is suitable for various beans and nuts, including peanuts, sesame seeds, and almonds. It uses a rotary cage and hot air to ensure uniform heating and consistent baking quality.

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

## ADDITIONAL IMAGES



## Product Overview

### High-Efficiency Commercial Nut Roaster

This commercial drum roasting machine is engineered for the precise and uniform roasting of a wide variety of nuts and seeds. Utilizing electric heating tubes and a rotary cage design, it ensures consistent heat distribution through conduction and radiation. The automated temperature control and continuous loop propulsion system make it an ideal solution for large-scale food processing facilities seeking high-quality results with low operational costs.

## Technical Specifications

### Working Principle

- Rotary cage movement
- Heat conduction
- Heat radiation
- Hot air drying medium

### Control System

Automatic Temperature Control • Advancing Propulsion Device

### Heating Source

Electric heating tube

## Application

### Suitable Materials

Peanut, Sesame Seed, Broad Bean, Soybeans, Almond, Chestnuts, Walnuts, Hazelnut, Melon Seeds

## Performance Features

### Key Performance Benefits

- Energy-saving operation
- Rapid temperature raising
- Stable performance
- Low power consumption
- Low operation cost
- Long service life

## Compliance & Standards

### Standards Compliance

- Food hygiene standards
- International product standards

## Construction



The multi-chamber design allows for precise temperature management and uniform roasting of various nut types.

### Durable and Hygienic Design

The machine is constructed with high-quality materials designed for sanitation and convenience. It features a robust multi-chamber design that allows for independent control and monitoring, ensuring the baking quality meets professional food industry requirements.