

# **nut processing technology**

helping you deliver the tastiest snack  
on the market





# THE SCOPE

## PRE-TESTED & DELIVERED TURNKEY

Our nut processing plants include all the necessary components from raw/pre-processed product input to packaging.

### 1. Nut infeed and frying

A receipt and dosing hopper is installed inside the fryer. This is how the raw or pre-processed product enters the fryer. The Kuipers fryer is among the most advanced on the market, particularly in terms of frying oil turnover time. The system requires up to 40% less frying oil than conventional fryers. It is fully automatic and continuous and includes features such as a unique transport belt and an advanced filtration system.

### 2. Cooling and flavouring/salting

Peanuts and other similar snacks need to be cooled before packaging. Kuipers offers a state-of-the-art cooling system. Snack producers can choose to have exterior cooling or closed system cooling. Hygienic and simple design for optimal results. Finally, the product is either salted or flavoured. Kuipers flavouring machine is a standalone unit with its own control board which efficiently manages the flavour dosing and drum rotation to evenly cover each piece.



# APPLICATIONS

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

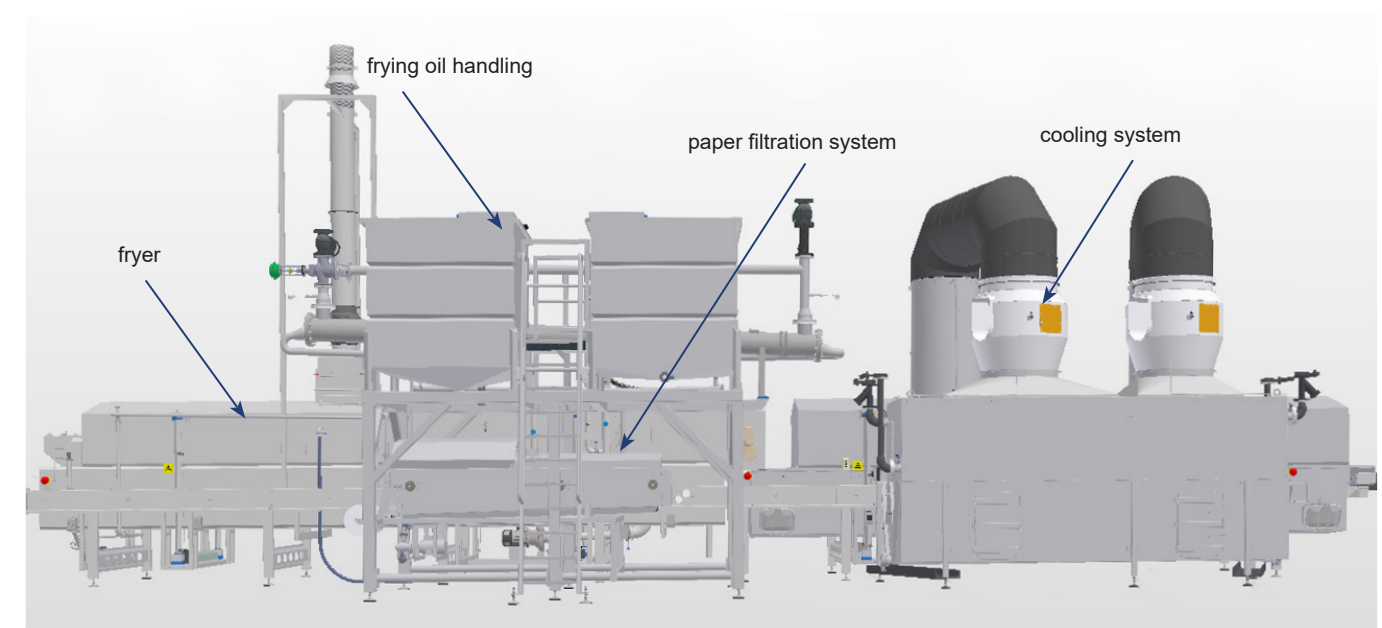


Besides nuts, our equipment can efficiently process seeds and corn snacks.

# MAINTAINING OIL QUALITY

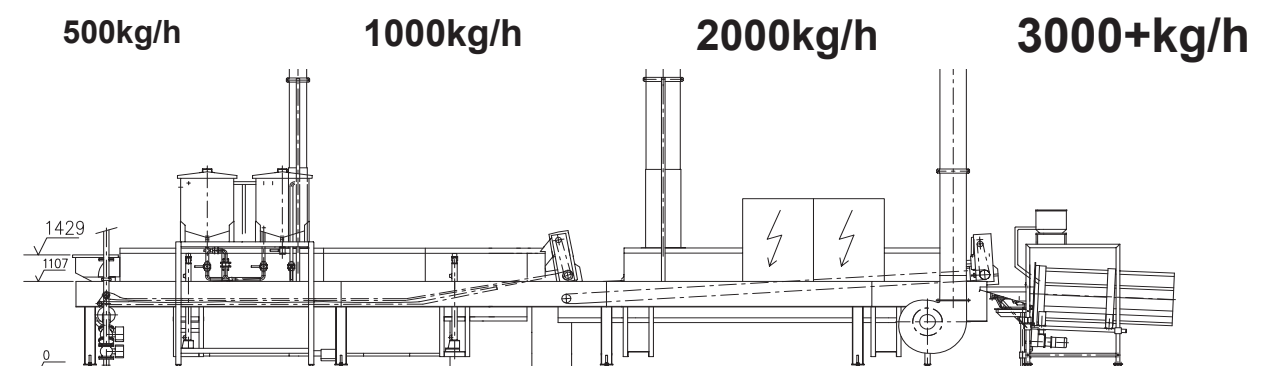
When producing peanuts, maintaining the frying oil quality is crucial. This acts as the heat transfer medium and is being absorbed by the product consequently affecting taste, colour and texture. In addition, preserving the optimal quality will allow snack manufacturers to produce for longer periods. The best way to maintain quality high is to ensure frying oil turnover time is low.

Essentially the less oil picked up by the product, the more challenging the frying process becomes. Peanuts for example are one of the trickiest products to manufacture as the oil turnover time is significantly higher than for other snacks.



Kuipers' innovative fryer design, helps our customers reduce the frying oil volume within the system by up to 40%. Having a lower oil volume means that the product absorbs it faster, facilitating rapid replenishment rates and less chance of degradation. Furthermore, for products like peanuts, Kuipers includes an efficient filtration method. This is necessary to maintain oil quality as peanuts contain a high amount of small residue. The fully automatic 40 micron paper filter screens small waste and returns the clean oil to the fryer.

# CAPACITIES OFFERED



\*Accurate capacities are always calculated according to the producers' raw product input and the desired output

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