

Belt Dryers and Roasters

economical
reliable
durable



convenient
control
variable
use

Continuous belt dryers and roasters for the thermal treatment of food and other products have been produced and distributed by Nolte GmbH for nearly 25 years. Based on comprehensive experience, careful design and high quality manufacture, our belt roasters are reliable, easy to maintain and good value 'work horses'. Our machinery is used worldwide for roasting resp. drying of peanuts (kernels, coated or in shell), hazelnuts, almonds, pistachios, macadamias, cashews, chicory and sugar beet chips etc.

Features and Performance

- Different belt types that are optimised for the treated product are available
- Direct or indirect gas or oil heating
- Roasting temperatures of up to 250 °C (480 °F) possible
- Heating and cooling without mechanical transfer on the same level
- Alternating application of the roasting resp. cooling air from above and below for maximum regularity of the product
- 500 to 10000 kg/h (1100 to 22000 lb/h) drying resp. roasting capacity, depending on product, treatment time and roaster size
- Belt widths from 1000 to 3000 mm (40 to 120 in)
- Roaster lengths from 7 to 40 m (23 to 130 ft)
- Heights from 3.3 to 5.0 m (11 to 16 ft)
- Manufacturing in 2 m (6.5 ft) segments or in a single part for truck transport

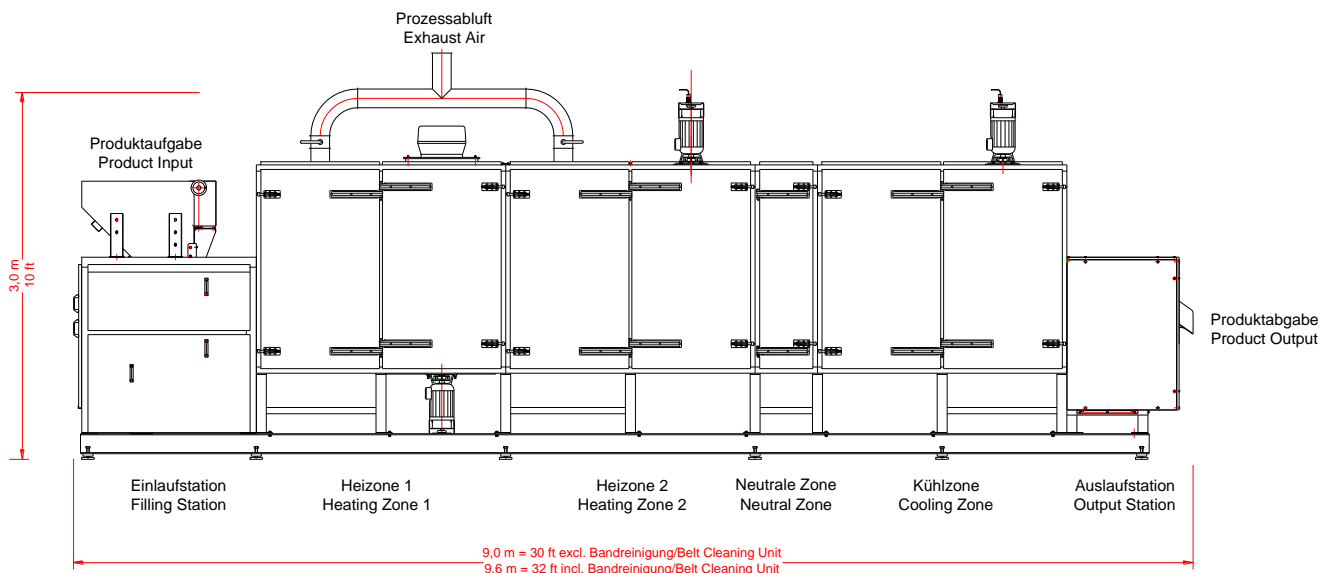
Every unit is produced specially conforming to the customer's wishes and adapted to the space available. The cooling, like the fans and burners, is integrated into the housing. Our dryers and roasters are equipped with a manual fire extinguishing installation as standard (automation possible), integrated belt cleaning (CIP - cleaning in place) is available as option. The devices are controlled by a comfortable PLC control adapted to customer's requirements.

We also deliver many components of the roaster's environment:

Cooling air routing, roasting exhaust air routing and purification (thermal, catalytic or biological), salting units, bunkers and conveying equipment.

Our latest development are the roasters of the **NUTMASTER** family that are shipped in one piece and that are ready for production in an extraordinary short time due to their compact design and simple construction.

Compact Roaster NUTMASTER 750



Please ask for our detailed brochure or contact us to receive a tailor-made dryer or roaster quotation according to your requirements.

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