



The OLTREMARE continuous steam roaster is supplied with:

- loading hopper with pre-heater and flux adjustment shutter
- central roasting body suitably insulated for an increased thermal efficiency
- revolving central shaft with steam inlet device and steam dispenser
- screw conveyor for product feed
- roasted product discharge device
- continual condense collection and discharge device
- steam control equipment
- reduction gear with 0.75 kW motor
- inverter
- screw conveyor stop/start timer
- supporting frame

Max roasting capacity: 2000 kg/h

*The OLTREMARE continuous steam roaster for cashew nuts is available in different models according to the cashew nut quantity in input*

With the OLTREMARE continuous steam roaster for cashew nuts it is possible to roast the product following the traditional Brazilian (first) and Indian (later) practice with the additional following advantages:

- ⇒ continuous operation;
- ⇒ roasting in accordance with constantly monitored parameters;
- ⇒ homogenous roasting of all the products: all nuts are hit by a constant steam flux and for a time electronically controlled; no more difference in kernel colour, due to uneven batch roasting;
- ⇒ maximum thermal efficiency thanks to the special structure of the roaster and to the external insulation;
- ⇒ low steam consumption resulting in energy saving and minimal atmospheric admissions;
- ⇒ possibility to mechanize loading and unloading, thus reducing labour.

## CONTINUOUS STEAM ROASTER FOR CASHEW NUTS

**OLTREMARE SRL**

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