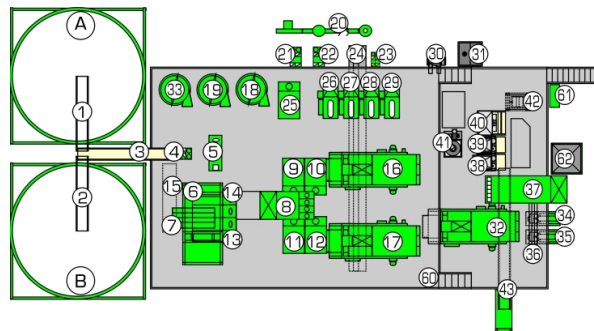


Complete shelling line 20-GST-01-20M

Complete shelling line for mediterranean-like almonds or apricot kernels.



Complete shelling line 20-GST-0-20M

Design and running features:

Type of almond:	Hard (Mediterranean) and semi-hard.
Approximate production:	2000 Kg/hr (4400 lbs/hr) of clean inshell almond.
	Length: 16m (53 feet)
Space needed:	Width: 11m (36 feet)
	Height: 9m (30 feet)

Material and Finish:

- Construction of the machines: Carbon-Steel

Points to emphasize:

- Designed to shell clean mediterranean almonds (no leafs, sticks, stones, etc.)
- With our patented shelling system we improve the quality of the kernel, reduce brokens, reduce chipped and scratched, maintain a constant production, shell all kind of almonds including almond with hull and mixed with semi-hard. Reduce the costs of maintenance, no need to change the screens, reduce to more than 50% the electricity cost and produce around 2000 Kg (4400 lbs) of inshell almond approximately per hour depending on variety.
- The shell and kernels are separated by interchangeable screens and aspiration.
- Separation of partially shelled with 2 rotary shellers to tenths of a millimeter.
- Kernel transport system with "C" and "Z" elevators with no damage.
- Modular platform completely screwed together for easy installation and dismanteling.
- Control panel with PC with touchscreen.

Yield:

The production of 2000 Kg/hr (4400 lbs/hr) depends on the type and state of the almonds – which have to be clean of skins and foreign materials.

(These numbers are approximate depending on variety of almond)

Modular shelling line for mediterranean-like almonds or apricot kernels.

Available also with Pre-cleaning Line.

Optional: Air Purification equipment.