

After cracker (Shelling machine)

This machine allows to shell the nuts and to separate the kernels from the shells. It treats between 40 and 120 kg of nuts/hour in standard version and up to 200 kg of nuts/hour with the option of a sizer kit on the shells inlet. The quality of the product from the dehulling machine is greatly improved if the nuts are calibrated before breaking. The dehulling machine processes broken nuts. These must be ventilated before shelling. This allows to remove a maximum of shells from the fruits to be treated. Then the fruit to be shelled is introduced from above. The system hulls them continuously. The shelling can be adjusted according to the result obtained (too much shelling = too many broken whole kernels / not enough shelling = more kernels with shells stuck in them). The broken kernels are then separated from the fruit shells by adjustable ventilation. The kernels are always in contact with food materials. The frame of the dehulling machine and its robust components allow an intensive use. It is easy to maintain and spare parts are readily available. This huller respects the integrity of the kernels to the maximum. It allows the highest possible yield of whole kernels according to the variety of sizes.

Suitable crops:



Walnut



BEFORE



AFTER

TECHNICAL CHARACTERISTICS

Yield	<i>Between 40 and 120 kg / hour depending on the diameter of the nuts (standard version)</i>
Motor	1,45 kW - 380v
Transmitting	Gear motor and vibrator
Driving position	Control by varying the distance between the two shelves. The two trays are automatically unstuffed by means of a time delay and an adjustable ventilation.
Working	Continuous
Feet	Adjustable from - 400 to + 200mm
Options	Sizer kit at the inlet of the enobler with kernel deviation (ENO0011) Output up to 200kg / hour
Security	Complies with CE standards
Length	1 m
Width	1 m
Heightm	from 2,30 m to 2,83 m
Weight	340 kg

OPTIONS

Calibrator kit on entry of disbarking machine with kernel deflection (ENO0011)

Function: Unload the plates of shelling machine.

How: The products that are not to be shelled are by-passed before the shelling machine. Only pass between the trays the product to be peeled

What happens: Kernels + shells / halves + shells / kernels complete in broken shells.

What is discarded: valids / quarters / whole kernels

Advantage:

- allows to increase the capacity of the disbarking machine to an equivalent of 200kg of walnuts/hour.
- not to damage already decorticated whole when passing between trays.

