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Fully Automatic Coated Peanuts Production Process

Coated peanuts are a type of snack where peanuts are coated with ingredients such as flour, then processed through frying or roasting techniques. Due to their crispy texture and various flavors like oil, wheat, garlic, and charcoal, coating peanuts are loved by consumers. The Heshan Fully Automatic Coated Peanuts production line follows the production techniques below to manufacture high-quality coated peanuts.

I. Coated Peanut Production Process

Materials selection → Sugar syrup spraying/ Powder sprinkling → Coating → Baking/Frying → Cooling → Seasoning → Packaging

II. Performance Characteristics

The Heshan fully automatic coating machine is a dual-batch continuous coating system mainly used for coating processing of peanuts, green beans, melon seeds, soybeans, nuts, and other kernels. It achieves fully automatic processing control operations including quantitative powder and liquid feeding, automatic coating, and discharging. The equipment features PLC program automatic control, simple operation, high production efficiency, and stable product quality.

III. Working Principle

Coating raw materials are stored in the hopper and automatically discharged under PLC control. The materials are automatically weighed by the weighing hopper and fed into the coating drum. The rotation of the coating drum drives the materials, while the volumetric pump and high-speed liquid slinger evenly spread the liquid onto the surface of the materials. The powder is fed into the coating drum through the automatic quantitative powder feeding system to complete one coating operation. The number of cycles depends on the product process requirements and can be set to achieve different coating frequencies, thus producing various coated products. The coating machine precisely controls the amount of powder and liquid added each time to ensure consistency in each coating.

The vacuum powder conveying system operates in a fully sealed state without dust pollution, ensuring the uniformity of mixed material components. By controlling the process parameters, the coated area, coating thickness, and types of powders can be adjusted to meet different process and market requirements.

IV. Advantages of Low-Temperature Frying Process

The thin coating layer of coating peanuts, combined with the reasonable coordination of frying temperature and time, reduces the risk of harmful substance formation and minimizes damage to the nutritional substances of peanuts. The abundant reducing sugars and proteins in coating

peanuts undergo Maillard reaction, giving the product a golden color. After hot air blowing and cooling, excess oil is removed from the surface of the product, maintaining its crispy and refreshing taste and extending its shelf life.

V. Advantages of Continuous Production

The Heshan fully automatic Coated Peanut production line ensures continuous production from peanut raw materials to finished products, greatly reducing the frequency of personnel contact with materials during production and lowering the possibility of microbial and impurity contamination. It shortens the production cycle and improves production efficiency. The unique dedusting system separates adhesive materials, removes excess flour, reduces losses, improves the quality of coated products, and slows down the oxidation of palm oil.