

Innovative Peanut Butter Machine (Nut Grinder)



- Innovative Peanut Butter Machine is most suitable for commercial and industrial manufacture of peanut butter.
- We use high quality material, best manufacturing process and equipment to manufacture best quality, efficient and food grade Peanut Butter Machine.
- Peanut or nuts are converted into fine or crunchy paste by using high speed rotor in grinding chamber.
- Wide range of Peanut Butter Machine are available. (50 Kg to 1000 Kg per Hour)
- Suitable for creamy and crunchy Peanut Butter.
- Suitable for many types of nut butter. (Almond, Hazel nut, Sesame, Wall nut & more)
- It is widely used to make many types of sauce and creamy food products in industries.



Features / Benefits of Innovative Peanut Butter Machine:

- Compact & Modern Design – Less floor area required. Fast & efficient operation.
- Use of High grade stainless steel (SS 304 / SS 316) for contact parts - As per Food grade machine guidelines.
- Easy to operate & safe – No Skill Worker required.
- Cleaning of Machine is Automatic.
- Use of High precision components & manufacturing process – To increase machine life & performance, to reduce maintenance cost, vibration & noise.
- Use of standard electrical components to reduce operating cost & safety purpose.
- Peanut or Manufacturing wastage is zero or below 0.5% during process.
- Particle reduction size – 5 to 10 Micron.
- Castor wheel for easy movement of machine. (only for small capacity of machine)
- Anti-Vibration mount to reduce vibration & noise.

Technical specification of Innovative Peanut Butter Machine:

| Peanut Butter Machine | IPB-100 | IPB-150 | IPB-250 | IPB-500 | IPB-1000 |
|-----------------------------------|-------------------------------|------------|--------------|---------------|----------------|
| Production Capacity (Kg per Hour) | 50 to 100 | 100 to 150 | 200 to 250 | 400 to 500 | 800 to 1000 |
| Contact Parts Material | SS 304/SS 316 (Optional) | | | | |
| Non-Contact Parts Material | SS 304/MS Cladded with SS 304 | | | | |
| Motor (HP) | 5 | 7.5 | 6 to 10 | 12 to 20 | 30 to 40 |
| Electrical Power (KW) | 3.73 | 5.59 | 5.96 to 7.45 | 5.96 to 14.91 | 22.37 to 29.82 |
| Fineness (Micron) | 5 to 10 | | | | |
| Hopper Capacity (Liter) | 18 | 30 | 30 | 30 | 30 |
| Primary-Secondary Grinding | No | No | Yes | Yes | Yes |

- Production capacity is approximately. It is depend upon grinding material & operator.
- We recommended Primary Secondary Grinding to prevent protein of nuts & to get more fineness of butter. Heat generation in single pass grinding is more than primary secondary grinding. More heat damage protein of nuts. You can also use nut granulator before grinding.
- We also supply other peanut butter manufacturing machineries like: Peanut Roaster Machine, Peanut Cooling Machine, Peanut Butter Ingredient Mixer Machine, Filling Machine and More. We always try to make simple, easy, fast and cost effective process of peanut butter manufacturing. For more detail, Please contact us

Peanut Butter Manufacturing Plant Machinery:

| No. | Process | Machine |
|-----|--------------------------|--|
| 1 | Storage Groundnut | Groundnut Storage Tank/Silo/Container |
| 2 | Shelling Groundnut | Groundnut Shelling Machine |
| 3 | Inspection of Peanut | Inspection Conveyor Belt |
| 4 | Peanut Storage | Peanut Storage Tank |
| 5 | Roasting | Roaster Machine |
| 6 | Cool down after Roasting | Peanut Cooling Trolley |
| 7 | Inspection of Peanut | Inspection Conveyor Belt |
| 8 | Blanching | Split Nut Blancher |
| 9 | Granulation | Granulator |
| 10 | Mixing Ingredient | Peanut Butter Ingredient Mixer Machine |
| 11 | Primary Grinding | Primary Grinding Machine |
| 12 | Secondary Grinding | Secondary Grinding Machine |
| 13 | Storage | Storage Tank |
| 14 | Degasing | Degasing Tank |
| 15 | Filling | Filling Machine |
| 16 | Sealing | Sealing Machine |
| 17 | Capping | Capping Machine |
| 18 | Labeling | Labeling Machine |
| 19 | Batch Printing | Batch Printing Machine |