



# CEREX

Connecting nature  technology since 1995

CEREX **NSR** systems

**NUT &  
SEED  
ROASTING**



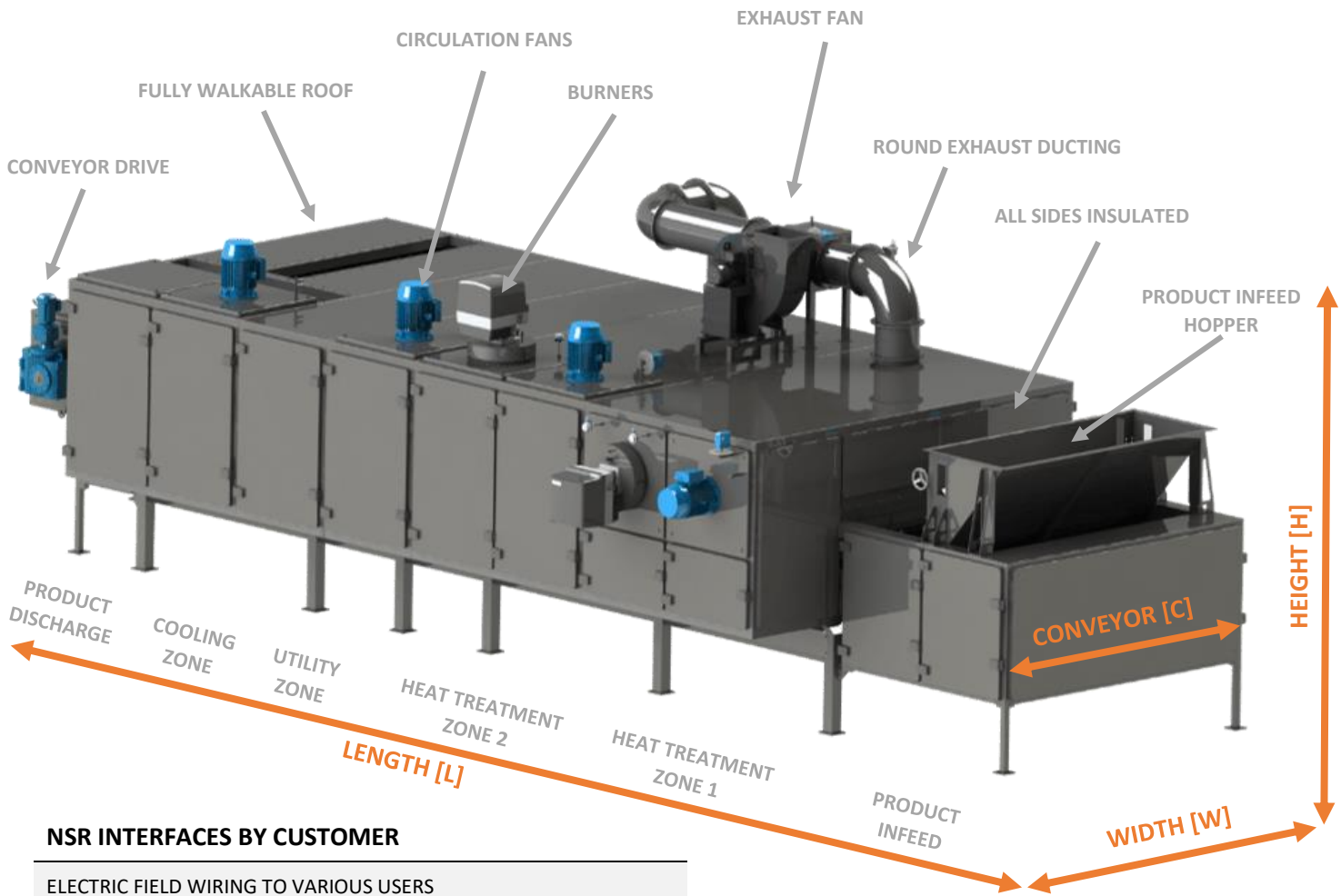
# CEREX NSR - Thermal process systems for NUTS & SEEDS

PRODUCT & CAPACITY	NSR 1040	NSR 1440	NSR 2040	NSR 2640	NSR 2650	NSR 2670	NSR 2680
Peanuts [darkroast]	700 kg/h	1000 kg/h	1400 kg/h	2250 kg/h	2750 kg/h	3650 kg/h	4550 kg/h
Peanuts [lightroast/dryroast]	650 kg/h	850 kg/h	1250 kg/h	1650 kg/h	2100 kg/h	2550 kg/h	3400 kg/h
Peanuts [inshell]	450 kg/h	650 kg/h	900 kg/h	1350 kg/h	1650 kg/h	2050 kg/h	2550 kg/h
Almonds [whole/skin]	750 kg/h	1000 kg/h	1450 kg/h	1950 kg/h	2450 kg/h	3400 kg/h	3850 kg/h
Almonds [silverdry]	500 kg/h	700 kg/h	1000 kg/h	1350 kg/h	1700 kg/h	2350 kg/h	2700 kg/h
Almonds [diced/sliced/flaked]	300 kg/h	450 kg/h	600 kg/h	800 kg/h	1000 kg/h	1400 kg/h	1600 kg/h
Almonds [blanched]	150 kg/h	200 kg/h	300 kg/h	400 kg/h	500 kg/h	700 kg/h	800 kg/h
Hazelnuts [blanched]	750 kg/h	1000 kg/h	1500 kg/h	2300 kg/h	3050 kg/h	4050 kg/h	5000 kg/h
Hazelnuts [darkroast]	550 kg/h	800 kg/h	1150 kg/h	1550 kg/h	1950 kg/h	2700 kg/h	3050 kg/h
Cashews	600 kg/h	850 kg/h	1250 kg/h	1650 kg/h	2100 kg/h	2750 kg/h	3400 kg/h
Sunflower seeds [inshell]	400 kg/h	600 kg/h	850 kg/h	1100 kg/h	1400 kg/h	1900 kg/h	2200 kg/h
Sunflower seeds [brine dip]	400 kg/h	600 kg/h	850 kg/h	1100 kg/h	1400 kg/h	1900 kg/h	2200 kg/h
Pistachio [brine dipped]	550 kg/h	800 kg/h	1100 kg/h	1500 kg/h	1900 kg/h	2600 kg/h	2950 kg/h
Macadamia [whole]	550 kg/h	750 kg/h	1100 kg/h	1800 kg/h	2150 kg/h	2900 kg/h	3650 kg/h

All values in [kg/h]. Capacities indicated are subject to tolerance  $\pm 10\%$ , depending on customer requirements. Values for indicative purposes only.



# CEREX NSR - standard configuration & overall dimensions



## NSR INTERFACES BY CUSTOMER

ELECTRIC FIELD WIRING TO VARIOUS USERS

GAS SUPPLY TO VARIOUS USERS

COMPRESSED AIR TO VARIOUS USERS

CENTRAL DRAIN CONNECTION PER ZONE, FRESH WATER & EFFLUENT

PRODUCT INFEED AND DISCHARGE

EXTRACTION AIR AND COOLING AIR OUTLET/INLET

FRESH AIR AND STATIC PRESSURE COMPENSATION

Other interfaces may occur depending on selected options and configurations

## NSR UTILITIES

## SPECS

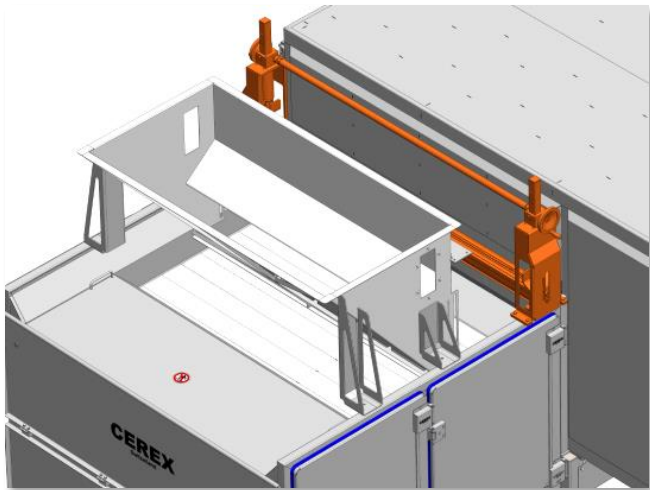
ELECTRIC POWER	3 ph, 400/460 V, 50/60Hz
GAS SUPPLY	100 mbar
COMPRESSED AIR	6 bar
FRESH WATER	10°C – 70°C

Other utilities may be required depending on selected options & heat source. To be defined in quotation.

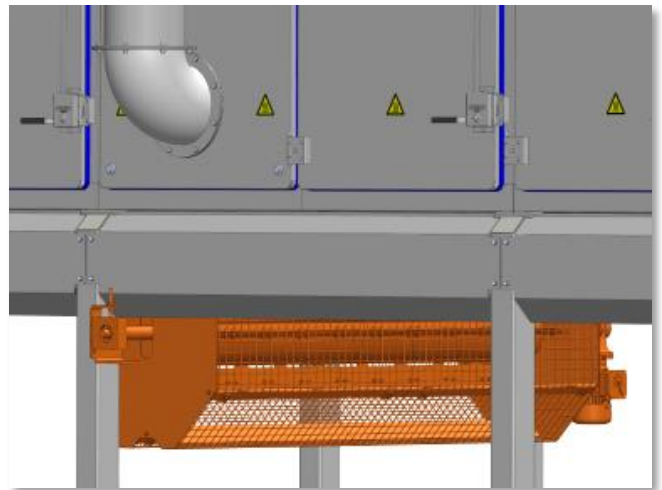
DIMENSIONS :	NSR 1040	NSR 1440	NSR 2040	NSR C2640	NSR 2650	NSR 2670	NSR 2680
<b>LENGTH [L]</b>	12 m	12 m	12 m	12 m	13 m	15 m	17 m
<b>WIDTH [W]</b>	4.0 m	4.5 m	5.0 m	5.6 m	5.6 m	5.6 m	5.6 m
<b>HEIGHT [H]</b>	4.5 m	4.5 m	4.5 m	4.5 m	4.5 m	4.5 m	4.5 m
<b>CONVEYOR [C]</b>	1.0 m	1.4 m	2.0 m	2.6 m	2.6 m	2.6 m	2.6 m

Sizes and overall dimensions are subject to detailed engineering and are depending on customer requirements. Values for indicative purposes only.

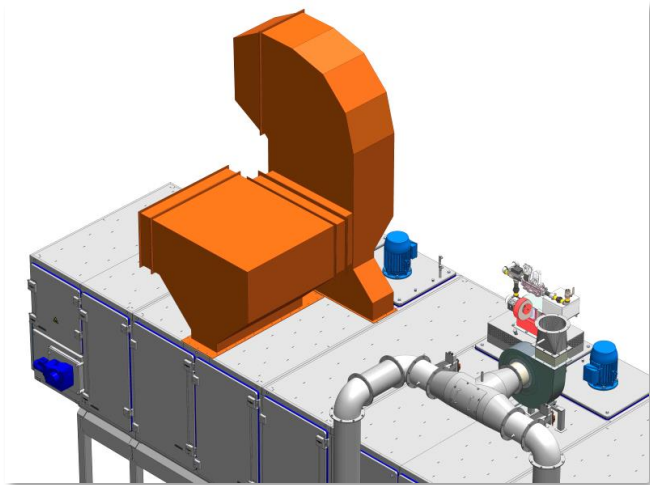
# CEREX NSR - optional equipment



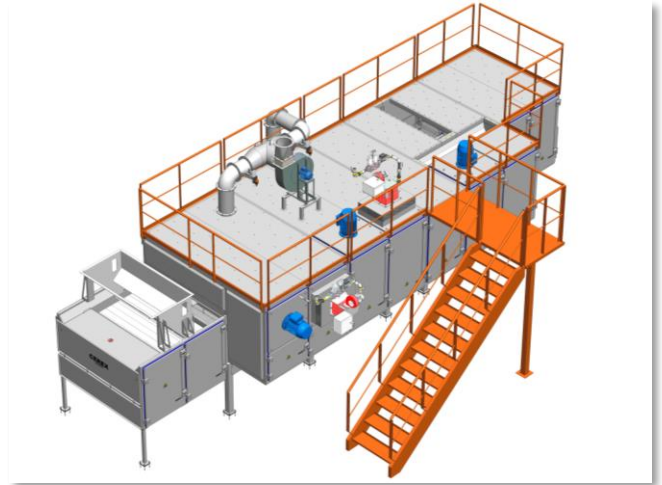
Quick-release comb spreader



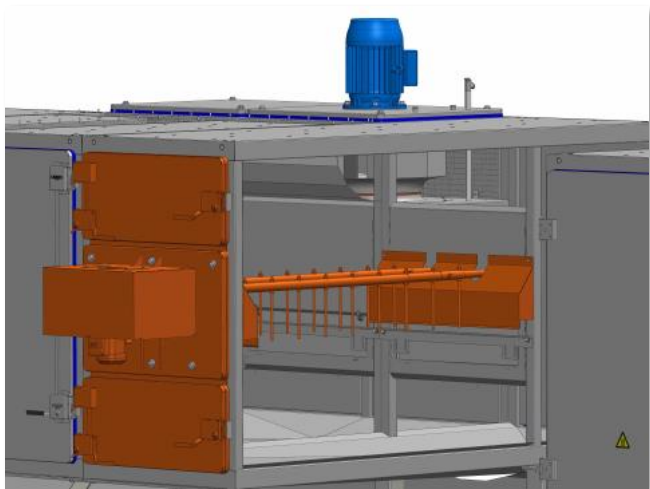
Rotary conveyor brush/wiper



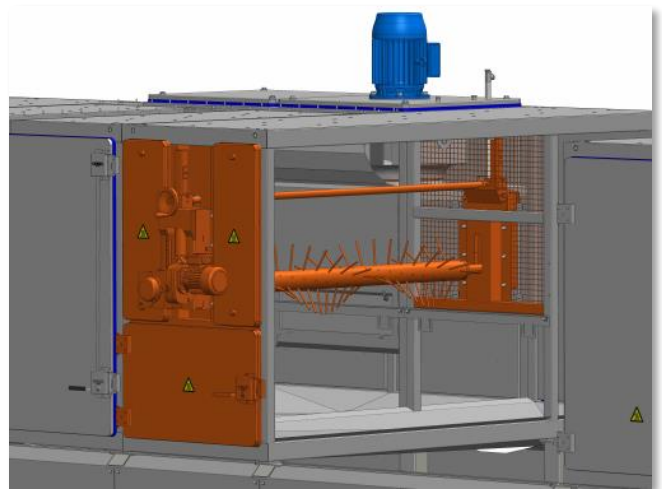
Air-chilling & conditioning system



Safety handrail and access stairs/ladder

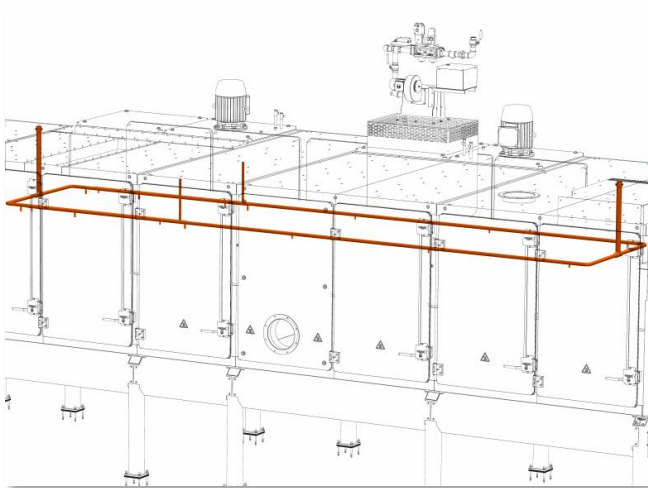


Adjustable agitating rake

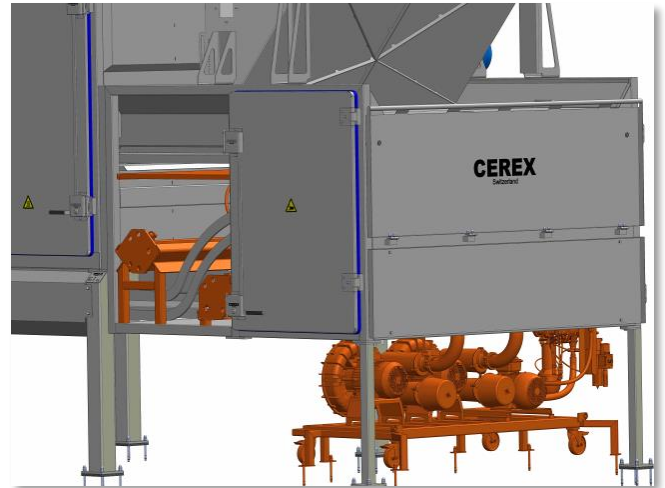


Adjustable rotating pin roll

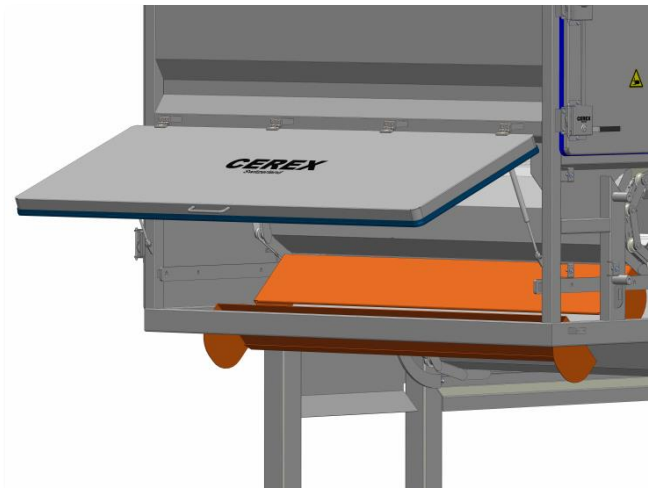
# CEREX NSR - optional equipment



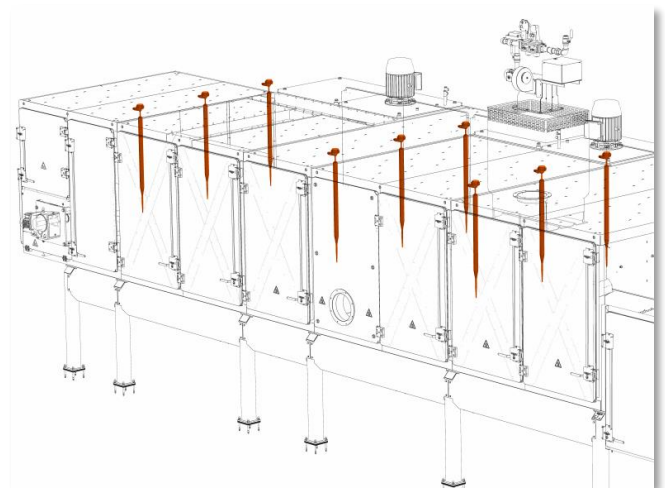
Sprinkler system / CO<sub>2</sub> injection system



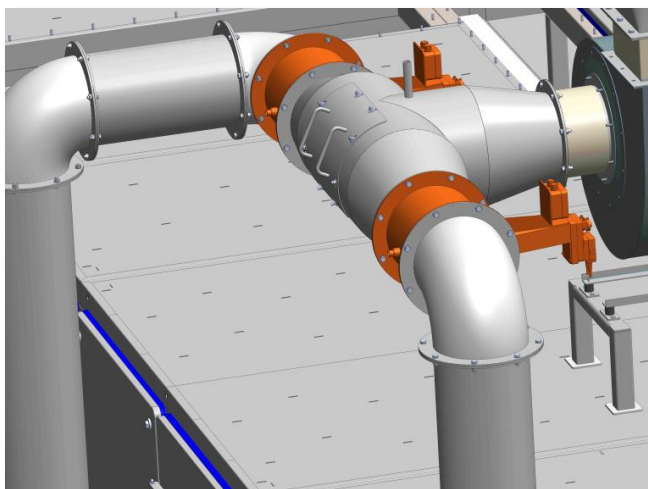
High-pressure wash station



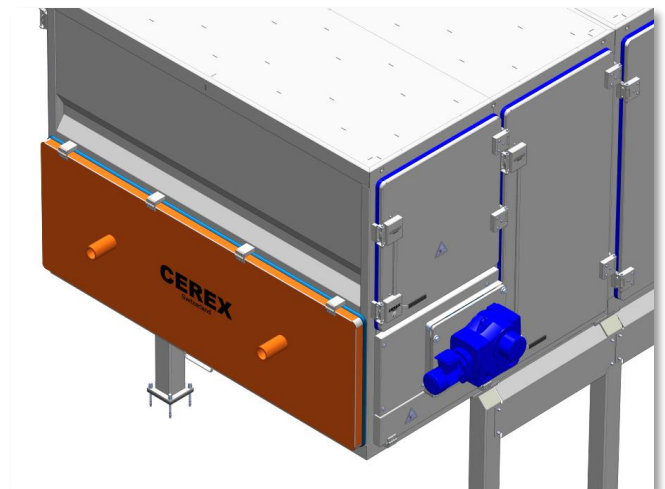
Cascade product discharge



Product temperature probes (traceability)



Programmable exhaust dampers



Discharge aspiration connection

## Customer benefits with CEREX NSR systems



Energy efficient, planet friendly



Very low running- & maintenance cost



Lubrication and maintenance free chain



Remarkable food safety design



Fully walkable roof (also during production)



Adjustments from PLC including recipe editor



Social sustainable manufactured



No fixings above the product stream



Temperature control for individual zones



Very low maintenance effort. Very high availability.



Suitable for continuous 24/7 production



SAFETY FIRST

Self monitoring and double safety logic



Fire suppression systems available



Short on-site installation time



Full wash down facility. Cleaning systems available (also during production)



Self compressing seals to avoid leakage and heat loss



Suitable for certified production conditions



Meets highest applicable industrial standards (Food, Pharma, Feed)



Suitable for system integration (I/O exchange)



Doors hingable on both sides. Doors open up to 180°



Fully sloped floor and interior design for greatest food safety and hygiene

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