



IB «nibs»

COCOA BEANS PROCESSING

MAIN CHARACTERISTICS AND ADVANTAGES

- ✓ Versatile: roasting + cooling and peeling + chopping + sieving
- ✓ Batch working
- ✓ Great roasting uniformity (in terms of colour, texture and taste) thanks to roasting temperature controlled and stable
- ✓ High chopping yield: low skins residual in nibs
- ✓ Compact, solid and reliable
- ✓ User friendly
- ✓ Easy to clean and maintain
- ✓ No fuel, flames or burners
- ✓ Easy and fast installation
- ✓ For laboratory and small productions



TECHNICAL FEATURES

- ✓ Construction in AISI 304 S.S.
- ✓ Infrared roasting with high efficiency infrared rays ceramic lamps
- ✓ Cooling/peeling unit at the outlet of the roaster
- ✓ Precise dicing with manually adjustable gap rollers
- ✓ Multi-stage vibrating sieves for fast and precise product classifying
- ✓ Suction fan for peels and small particles

PERFECT FOR



- ✓ Cocoa beans
- ✓ Hazelnuts
- ✓ Almonds
- ✓ Peanuts
- ✓ Pistachios
- ✓ ...

DESCRIPTION AND WORKING

Each nibs processing line <IB> is composed by an infrared rays <RI> batch roaster, a suitable cooling/peeling unit, a chopper with rollers <GMR>, a vibrating sieves system and a centralized suction unit with pneumatic separator to draw apart and collect fine particles and peels, in a compact assembly.

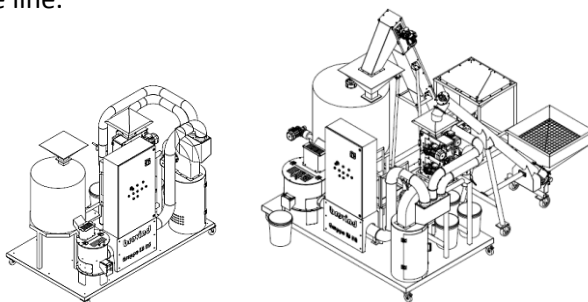
Each line belonging to the Brovind <IB “nibs”> family is specifically designed to process cocoa beans and nuts as well. The <IB “nibs”> lines are suitable for natural products, while salted or seasoned products cannot be treated by these equipment.

The products are loaded, in the quantity corresponding to the desired batch, into the feeding hopper of the roaster. On bigger lines (IB/100 and IB/200) a product receiving hopper and a belt elevator provide to load the product into the hopper of the roaster. After roasting, the product is unloaded directly into the cooling/peeling unit, placed downstream the roaster. The cooling is rapidly achieved by means of a flow of ambient air, which allows also the separation of small particles and, with suitable products, of peels from the kernels; in fact the unit is directly connected to a suction device, equipped with centrifugal suction fan.

Then, the product is diced by an apposite roller chopping machine. Depending on the size of the line, the product is fed to the dicing unit manually, or through a receiving hopper with screw conveyor. The chopping machine, thanks to a micrometric manual set up, allows to adjust the gap between the shaped rollers, thus varying the size of the grains.

The last stage of the line is vibrating sieving: the apposite system, positioned directly underneath the dicer, allows the classification of the products into three dimensional classes, small, medium and large, for proper further processing and removes most of the skins through a dedicated aspiration.

The operator can set the desired roasting temperature and the desired roasting time, as well as the start/stop of the product stirrers, of the roaster and of the cooling/peeling unit and the air flow rate of the pneumatic separator, through the control panel of the line.



TECHNICAL DATA	IB/25 «nibs»	IB/50 «nibs»	IB/100 «nibs»	IB/200 «nibs»
PROCESS CAPACITY	15÷25kg/h (n.2÷3 batches/h of 7÷8kg each)	40÷50kg/h (n.2÷3 batches/h of 18÷22kg each)	80÷100kg/h (n.2 batches/h of 40÷50kg each)	160÷200kg/h (n.2 batches/h of 80÷100kg each)
POWER SUPPLY	3ph – 50Hz – 400V			
TOTAL INSTALLED ELECTRICAL POWER	14,0kW	17kW		
DIMENSIONS (L x W x H - mm)	2.800 x 1.600 x 2.000	3.300 x 3.800 x 3.100		

Production data may vary upon product and process conditions.

Technical data may be subject to change without notice. Brovind reserves the right to apply any modification to improve aesthetics, efficiency and safety.

