

Peanut Blancher Increases Productivity

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CASE HISTORY

The photograph below illustrates a Triple/S Dynamics peanut blancher, which was the heart of two (2) 20,000 lb/hr. high-capacity peanut blanching lines designed and manufactured by Triple/S Dynamics. The blanching lines were designed to receive white roasted peanuts with skins from existing processing equipment and automatically remove the skins, sort and convey end product to existing transfer conveyors. The services provided by Triple/S included equipment fabrication, equipment layout support, controls engineering/fabrication, platform design/fabrication, installation support and start-up support. Each line included the following equipment:



- Four (4) 1st pass blanchers, one (1) 2nd pass blancher and one (1) 3rd pass blancher

- Two (2) Special screw feed conveyors with special blancher feed outlet spouts
- Two (2) Slat conveyors for bulk material handling
- Integration of three (3) bucket elevators (manufactured by others)
- Integration of a disk grader (manufactured by others)
- Integration of five (5) optical sorters (manufactured by others)
- Two (2) Vibratory screeners
- One (1) X-Force Conveyor with multiple automatic gates for distribution of end product to existing transfer conveyors
- Numerous easy letdown chutes to minimize splitting of peanuts
- Numerous aspiration hoods for collection of loose peanut skins

The Triple/S Dynamics blanching lines dramatically increased production capacity and blanching efficiency by 20% while reducing splits and reject product. The easy access design of the Triple/S peanut blancher also decreased clean-up time and simplifies routine maintenance.



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