

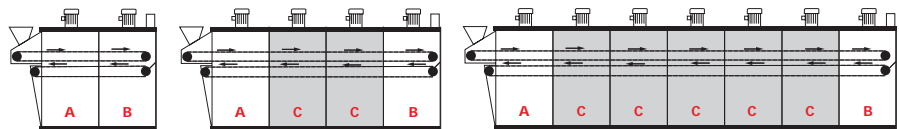
**DESCRIPTION**

- ▶ For the non-stop production dehydrations and cooking of food products.
- ▶ Continuous roasting of dried oleaginous fruits (shelled or unshelled peanuts, cashew nuts, hazel nuts, almonds, pistachios, sunflower seeds, marrow seeds, extruded products, etc...)
- ▶ Modular construction
- ▶ Conveyor belt of 0.60 m, 0.80 m or 1 m width.
- ▶ Non-stop roasting on 1, 2 or 3 layers depending on the products.
- ▶ Heating regulation from 50° to 300° C.
- ▶ Production line : salting, coating and cooling for direct packaging.
- ▶ An automatic loading and a products reception by only 1 person.
- ▶ Direct electric heating
- ▶ Option : gas heating

*by forced-convection  
for non-stop production*



**Modular construction**

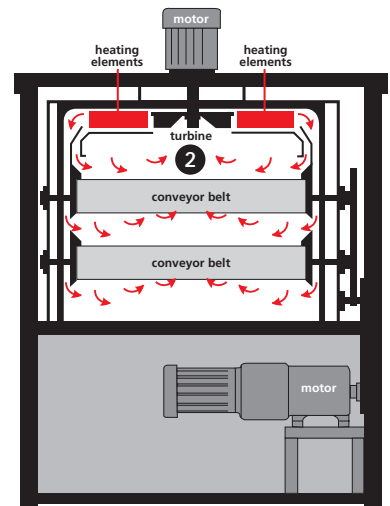
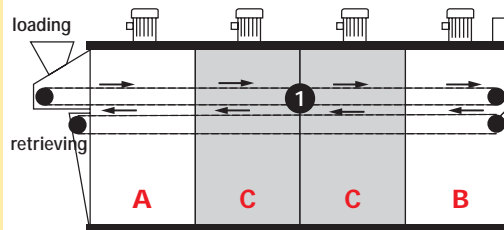


**SASA SAMIAC :**  
**Materials for the coffee-roasting  
and for the food equipment**

The sole French designer and manufacturer of coffee-roasters, recognized by all the professionals. Since 1919, SASA SAMIAC has been developing processes capable of roasting coffee according to tradition, from 10 to 1000 kg of coffee per hour.

**The SASA SAMIAC's world :**

- It 's a range of
- Coffee-roasters (coffee, cocoa...),
  - Dispensers for dried and granular products (coffees, dried vegetables, etc),
  - Professional coffee-grinders
- SASA SAMIAC is the exclusive distributor of the "Mahlkönig" products for France and for the French-speaking areas,
- Storage silos, transfer unit for coffees,
  - Tunnel ovens for drying, dehydration and continuous cooking,
  - Salting line for dried products.



- 1 Baking or roasting is done non-stop on superimposed conveyors belts.
- 2 The machine is ventilated by turbines. The heating is generated by reinforced elements positioned on each side of the turbines.

**Manufacturing and custom design of tunnel ovens specifically tailored to your needs.**

SASA SAMIAC - RCS Cambrai B 7881 - SIRET : 311 831 457 00024 - TVA FR 96 311 831 457 - Photos non contractuelles. Toutes les cotes sont exprimées en mm. Dans un souci constant d'amélioration, SASA SAMIAC se réserve le droit de changer si besoin les caractéristiques de leurs produits.