

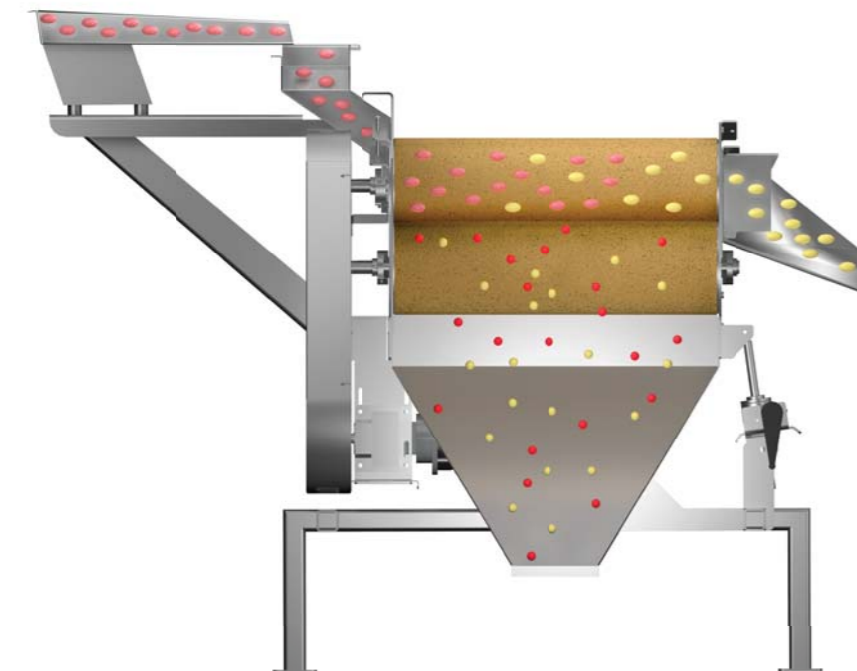
- UNBLANCHED NUTS
- REDSKINS
- BLANCHED NUTS
- ↑ AIRFLOW



**PRINCIPALS OF OPERATION (SPLIT NUT)**

Nuts are gently distributed onto the conveyor belt by the high frequency vibratory feeder and immediately aspirated to remove red skins produced by prior processes. The nuts travel under two adjustable rollers which perform a shearing action to not only remove the redskins, but to also split whole nuts into halves. Prior to discharge the nuts are aspirated one last time to remove any debris created by the blanching process.

- UNBLANCHED NUTS
- REDSKINS
- BLANCHED NUTS
- PIECES



**PRINCIPALS OF OPERATION (WHOLE NUT)**

Nuts are gently introduced onto the roller bed by the high frequency vibratory feeder. The rollers gently buff the nuts to remove the redskins without creating splits or meal. After the nuts are blanched they travel into the discharge chute and exit the machine. Redskins and pieces are discharged from the machine through the discard hopper.



**LEWIS M. CARTER MANUFACTURING COMPANY**

**FOURTH GENERATION FAMILY BUSINESS WITH OVER 70 YEARS EXPERIENCE IN DESIGNING AND BUILDING PROCESSING EQUIPMENT.**

**WE AT LMC TAKE PRIDE IN OUR ABILITIES, OUR INNOVATIONS, OUR PEOPLE, AND OUR CUSTOMERS. LMC IS A QUALITY DRIVEN COMPANY WITH EMPHASIS ON PERFORMANCE, RELIABILITY AND CUSTOMER SATISFACTION.**

- ASPIRATORS    BEAN POLISHERS    CLEANERS    CONVEYORS    DESTONERS
- ELEVATORS    GRAVITY SEPARATORS    HARD SHELL CRACKERS    PEANUT BLANCHERS
- PEANUT SHELLERS    PREHULLERS    SHEAR ROLLS    SIZING SHAKERS



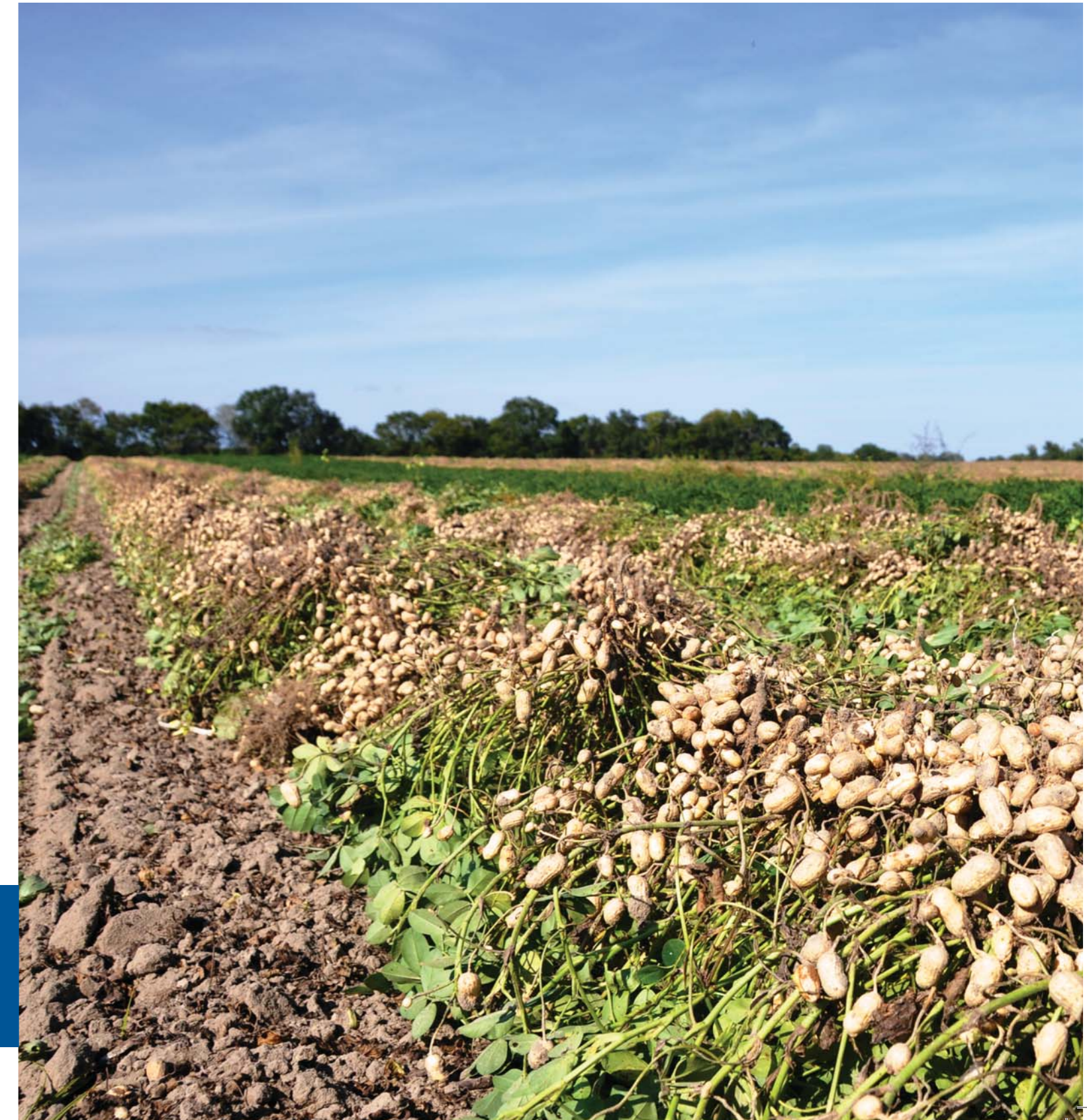
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#### ASPIRATION

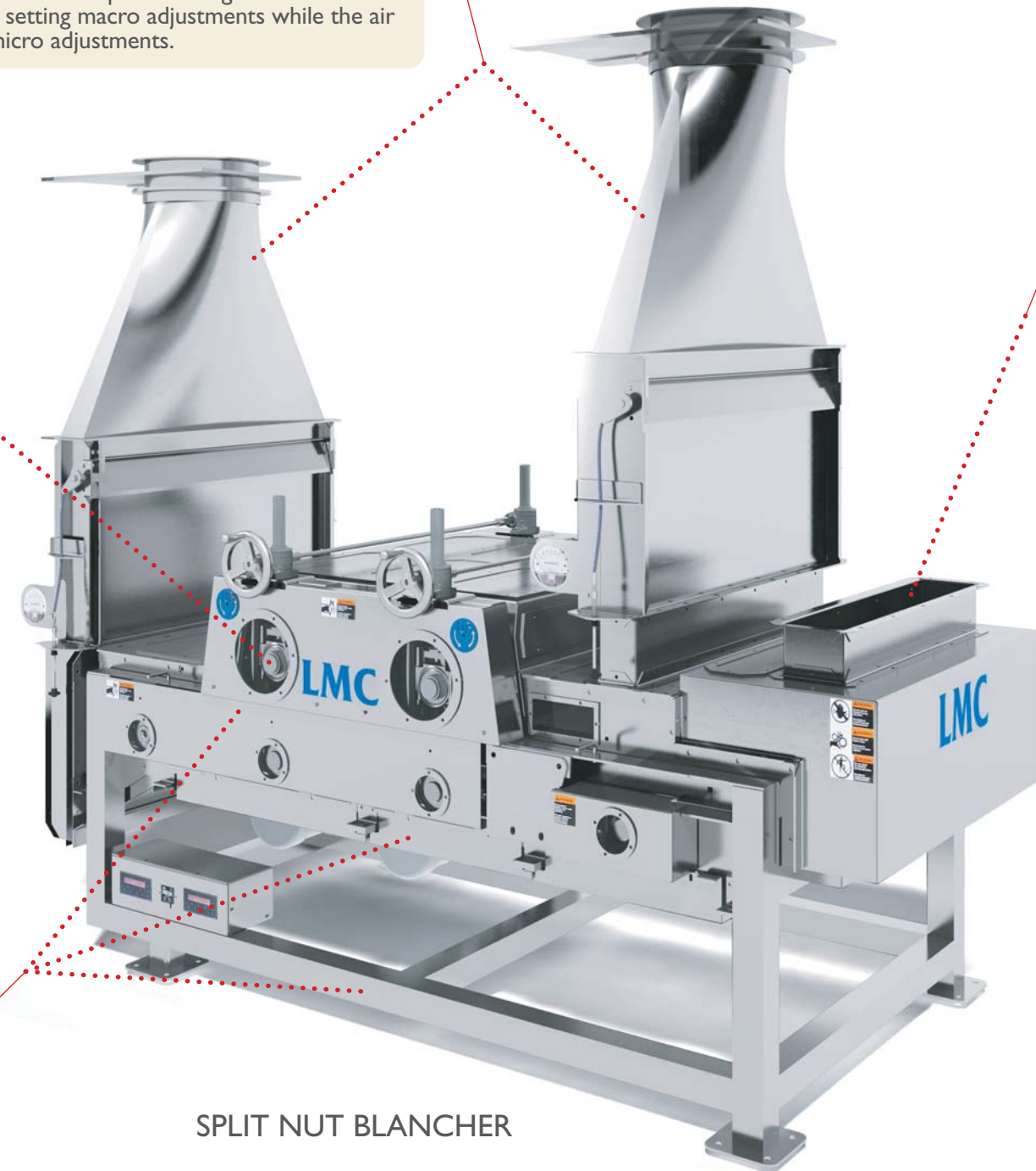
Aspiration pick ups for removing redskins are located before and after the blanching process. The first aspirator removes redskins created from roasting and conveying, while the second aspirator removes redskins created from the blancher. Two air flow adjustments are incorporated into the aspirator design. The master control valve is used for setting macro adjustments while the air bleed valve is used for micro adjustments.

#### ROLLERS

The gentle shearing action between the top rubber rolls and the bottom belt allows the LMC Split Nut blancher to effectively remove the redskins from the nuts. A digital sensory readout shows the proximity of the top rollers from the belt to allow for accurate adjustments.

#### CONSTRUCTION

Stainless steel construction provides a safe and sanitary design suitable for all food grade applications. Removable view panels are placed strategically to not only view operation of the machine, but to also allow for easy cleanouts. Pullout trays are located below the belt to contain excess debris.



SPLIT NUT BLANCHER

#### VIBRATORY FEEDER

High frequency vibratory feeder gently feeds the product onto the belt for an even distribution without breakage

#### STANDARD FEATURES

- Enclosed vibratory feeder pan
- Removable view panels
- Dual aspiration pick ups
- Two adjustable upper rollers
- Independent drive motors with VFDs
- Stainless steel construction
- Two models available:
  - 10,000 lbs/hr
  - 20,000 lbs/hr

## LMC BLANCHERS

Peanut blanching is a very delicate process due to the fragility of peanuts. Therefore, LMC Blanchers were designed to remove redskins without creating undesired pieces. An assortment of adjustments are included in the design of the blanchers to achieve optimum performance. Stainless steel construction is used to ensure proper sanitation practices. Two LMC Blanchers are available to meet the customers' needs.

The LMC Split Nut Blancher is designed using a shearing action to not only blanch split nuts, but to also split and blanch whole kernels. Multiple aspiration points allow for the final product to be clean and free of foreign material. Top roller adjustments, along with rotational speed adjustments using independent VFDs, give users the option to blanch more or less aggressive to achieve the desired finished product. Pullout trays and ease of top roller removal allows for hassle-free maintenance.

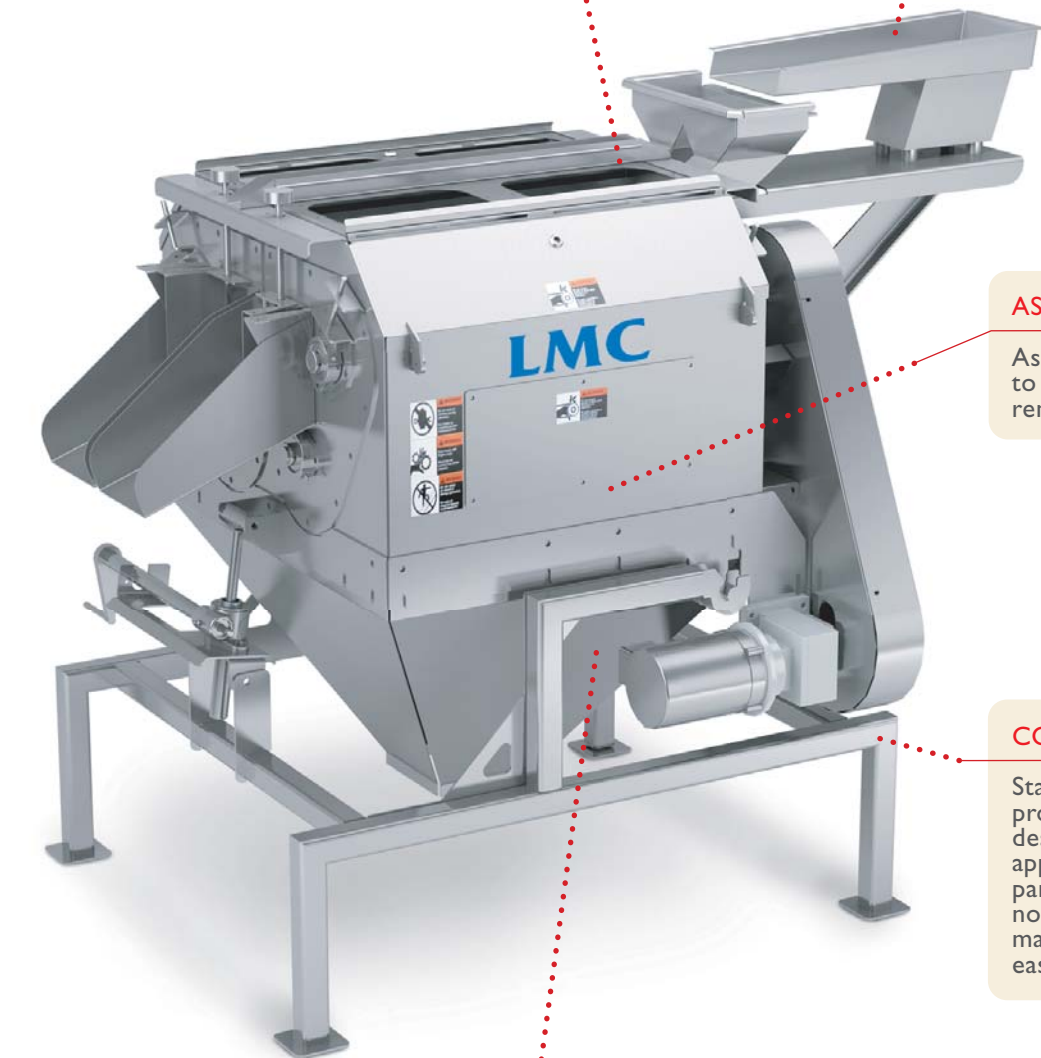
LMC's Whole Nut Blancher, sometimes referred to as a buff blancher, is used to blanch whole kernels without creating splits or meal. The rotational speed of the rollers can be adjusted using independent VFDs, while the bed tilt can be adjusted using a linear actuator to increase or decrease kernel dwell time for aggressiveness. Maintenance is made easy by LMC's quick-change roller removal design. The LMC Whole Nut Blancher is the most widely used whole kernel blancher in the world.

#### ROLLERS

The gentle buffing action between the upper and lower rollers allows the LMC Whole Nut Blancher to effectively remove the redskins from the nuts without damaging them.

#### VIBRATORY FEEDER

High frequency vibratory feeder gently feeds the product onto the rollers for an even distribution without breakage.



WHOLE NUT BLANCHER

#### DISCARD HOPPER

The discard hopper collects redskins removed during blanching and any pieces created by previous processing. A vibratory pan option can be added underneath the rollers to collect the nuts and discards. The pan then transfers the product to be separated later in the process.

#### ASPIRATION

Aspiration pick ups can be added to provide additional redskin removal if needed.

#### CONSTRUCTION

Stainless steel construction provides a safe and sanitary design suitable for all food grade applications. Removable view panels are placed strategically to not only view operation of the machine, but to also allow for easy cleanouts.

#### STANDARD FEATURES

- Quick change blanching rollers
- Variable frequency drives
- Rollers can be recoated
- Adjustable bed tilt
- Stainless steel construction
- Two models available:
  - 1,500 lbs/hr
  - 5,000 lbs/hr