SANAATCHI
INDUSTRIAL VISION GROUP

Almond Blanching & Slicing Line

Complete Turnkey Business Proposal

Supplier reference: real compact nut grading and processing equipment representative of almond-kernel preparation.

100-200 kg/h starter kernel input	**0.5-2 mm** adjustable slice thickness	**2** peeled whole and sliced grades	**6-9** entry operators

Prepared for investment planning in Afghanistan and regional export markets. Final specifications, pricing, civil works, and utility loads require supplier quotation and site survey.

Executive Summary

This wet-processing line converts released edible almond kernels into peeled whole kernels and uniform almond slices. Controlled hot-water blanching loosens brown skin, followed by rapid cooling, mechanical skin removal, surface drying, moisture conditioning and slicing. It must receive shelled food-grade kernels; it does not replace the shelling line.

Why this project fits Afghanistan

- Blanched kernels and slices command different buyers than in-shell almonds.
- Afghan bakeries and confectioners can use uniform slices for decoration and formulations.
- Skin removal and controlled slicing create higher-value grades from released kernels.
- A compact line can operate to confirmed orders without duplicating shelling equipment.

Sanaatchi delivery scope

- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning
- International logistics, customs documentation, operator training, spare parts, and after-sales support

Recommended configuration	For the lowest credible entry, select a 100-200 kg/h kernel line with feed inspection, hot-water blancher, cooler, rubber-roll skin peeler, air separator, surface dryer, conditioning bins, 0.5-2 mm slicer and semi-automatic packer.

Manufacturing Process & Product Portfolio

Integrated process flow

Target products

Product	Typical specification	Primary market
Blanched whole almonds	Buyer-approved skin removal, moisture, defects and microbiology	Confectionery, bakery and ingredient buyers
Sliced almonds	Controlled 0.5-2 mm thickness and low fines	Bakeries, cereal, dessert and retail buyers

Blanch time and temperature depend on variety, kernel moisture and skin adhesion. Over-blanching softens kernels and increases slice breakage; under-blanching leaves skin. Conditioning after surface drying is essential for clean slicing.

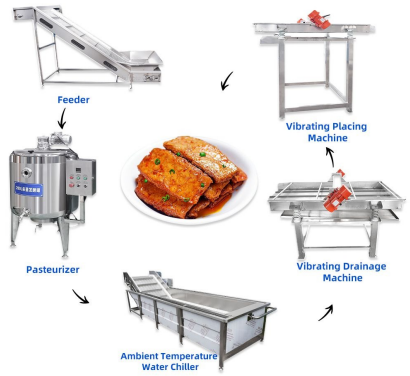
Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Kernel inspection conveyor	Rejects shell, rancid and damaged kernels	Allergen-controlled clean area
2	Hot-water blancher	Loosens brown almond skin	Recorded time and temperature
3	Cooling and draining conveyor	Stops heating and removes free water	Potable cooling water
4	Rubber-roll skin peeler	Removes loosened skins with limited damage	Adjustable roll pressure
5	Air separator and inspection table	Removes skins and remaining defects	Variable airflow
6	Surface dryer	Reduces water before conditioning	Low-temperature filtered air
7	Almond slicer	Cuts conditioned kernels uniformly	0.5-2 mm adjustable setting
8	Detector and pouch sealer	Checks and packs released product	Moisture-barrier bulk or retail pack

Equipment models are indicative and will be matched to the selected capacity, local raw-material tests, available utilities, and preferred automation level.

Reference Equipment Gallery

Supplier reference: real compact nut grading and processing equipment representative of almond-kernel preparation.



Supplier reference: real stainless nut handling and separation equipment applicable around blanching and slicing.

Images are supplier references for configuration discussion; final equipment appearance and model may differ.

Plant, Raw Materials & Utility Requirements

Raw materials

- Released food-grade Afghan almond kernels
- Potable hot and cooling water
- Moisture-barrier pouches or bulk liners
- Labels and cartons

Utilities & infrastructure

- Stable three-phase electricity
- Potable process water and hygienic drainage
- Food-grade heat source where required
- Ventilated washable processing room
- Clean dry packing and finished-goods storage

Quality, safety and environmental controls

- Accept only tested food-grade kernels from an approved shelling source
- Validate blanch time and temperature for each variety
- Measure skin removal, breakage and slice fines
- Control surface moisture before slicing
- Verify thickness, foreign matter, microbiology and rancidity
- Maintain almond-allergen controls and validate shelf life

A final factory layout must reserve safe forklift routes, maintenance clearances, raw-material segregation, finished-goods storage, fire protection, ventilation, and future expansion space.

Indicative Investment & Implementation Plan

LOW-ENTRY CONFIGURATION

Lowest entry receives already shelled edible kernels and uses semi-manual inspection and packing. Shelling, roasting, optical sorting, automatic retail packing, building and kernel inventory are excluded.

Component	Indicative range	Notes
Kernel inspection, blanching and cooling	US$7k-16k	100-200 kg/h wet section
Skin peeling and separation	US$5k-11k	Rubber-roll and aspiration
Surface drying and conditioning	US$4k-10k	Low-temperature system
Slicing, detection and packing	US$5k-12k	Whole plus sliced grades
Freight, installation and spares	US$4k-9k	Hot-water and drainage interfaces
Indicative low-entry total	US$25k-58k	Shelling line, building, kernels and working capital excluded

Implementation sequence

Phase 1	2-3 weeks	Confirm raw material, product, capacity and pack specifications
Phase 2	2-4 weeks	Run supplier trials with representative Afghan material
Phase 3	6-10 weeks	Manufacture, inspect and ship the selected equipment
Phase 4	3-5 weeks	Install, train, validate the process and start shelf-life checks

Ranges are planning targets for a low-cost entry configuration, exclude land, and remain subject to confirmed capacity, supplier quotation, freight, duties, exchange rates and site conditions.

Next Steps & Contact Information

Recommended next steps

- Confirm target products, hourly output, and packaging formats
- Test representative raw materials and document quality requirements
- Complete site survey covering electricity, water, fuel, drainage, roads, and warehouse space
- Request comparable technical and commercial quotations from shortlisted suppliers
- Finalize financing, logistics, installation, training, and spare-parts plan

Sanaatchi Industrial Vision Group
Afghanistan Office: +93 779 819 820 | info@sanaatchi.com
China Office: +86 159 5171 6867 | china@sanaatchi.com
Website: www.sanaatchi.com

Research and image references

- https://machineking.en.made-in-china.com/product/TAcYUKzvatWS/China-Multifunctional-Almond-Processing-Machine-Almond-Sheller-Peeler-Cutter-Grinder-Almond-Cutter-Machine.html