

Roasted Corn / Corn-Nut Production Line

Complete Turnkey Business Proposal



Supplier reference: compact food-grade drum roasting machine for nuts, seeds and suitable maize snacks.

80-150 kg/h starter finished output	3-6 launch flavor options	35-65 kW indicative connected load	5-8 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 line turns suitable large-kernel maize into a crunchy ready-to-eat snack through controlled hydration, optional cooking, drying, roasting, seasoning, cooling and moisture-barrier packing. Corn nuts are not made by simply roasting ordinary dry grain; kernel variety, soaking or cooking profile, final moisture and expansion behavior determine texture and safety.

Why this project fits Afghanistan

- Afghan maize can support a locally branded shelf-stable snack
- Batch equipment permits several flavors without high automation
- Small retail packs suit shops, schools and travel markets
- The same roaster and seasoning section may handle approved nuts and seeds after allergen assessment

Sanaatchi delivery scope

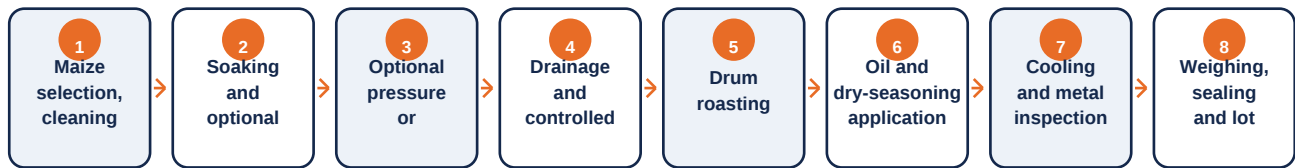
- Factory setup planning, supplier pre-qualification, and technical comparison
- Complete production-line and individual equipment supply
- Factory layout, utilities, civil-work coordination, installation, and commissioning
- Raw-material sourcing, trial-batch qualification, and repeat supply planning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

Recommended configuration

Start with an 80-150 kg/h batch system comprising soaking tanks, an optional cooker, a cabinet dryer, drum roaster, seasoning tumbler, cooling table and semi-automatic packing. Validate a suitable large-kernel maize variety and product recipe before buying continuous equipment.

Manufacturing Process & Product Portfolio

Integrated process flow



Target products

Product	Typical specification	Primary market
Salted roasted corn nuts	Crunchy texture, controlled salt and final moisture	Retail snack and food-service channels
Spiced corn nuts	Validated local spice recipe and uniform coating	Convenience shops and regional distributors
Bulk roasted maize snack	Buyer-defined seasoning and pack size	Repackers and institutional buyers

A drum-roaster supplier lists batch capacities from 100 kg/h upward and adjustable temperature; larger continuous snack lines add cooling, seasoning and packing. The final corn-nut process must be established by food trials because raw maize variety, hydration and drying conditions control kernel hardness and expansion.

Core Equipment Schedule

Step	Equipment	Function	Indicative parameter
1	Cleaner and size grader	Removes foreign matter and selects uniform kernels	Reject cracked, moldy and undersize maize
2	Food-grade soaking tanks	Hydrates kernels to the validated recipe	Drainable stainless or approved food-grade vessels
3	Batch cooker	Softens kernels where the recipe requires cooking	Optional atmospheric or pressure design
4	Cabinet or small tunnel dryer	Reduces moisture uniformly before roasting	Controlled air temperature and exhaust
5	Drum roaster	Develops crunch, color and roasted flavor	80-150 kg/h planning output with adjustable heat
6	Seasoning tumbler and dosing	Applies measured oil, salt and spices	Cleanable food-contact stainless parts
7	Cooling table or belt	Stops roasting and prevents condensation	Pack only below validated product temperature
8	Metal detector and packer	Checks and seals moisture-barrier packs	Semi-automatic launch scope with coder

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: compact food-grade drum roasting machine for nuts, seeds and suitable maize snacks.



Supplier reference: real industrial drum roaster photographed in the supplier workshop.

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

Plant, Raw Materials & Utility Requirements

Raw materials

- Food-grade large-kernel maize approved by product trials
- Potable water and recipe-approved treatment ingredients
- Food-grade oil, salt, spices and seasonings
- High-barrier snack film or pouches
- Labels and coding consumables

Utilities & infrastructure

- Stable electricity for dryers, motors and packing
- Selected roasting heat source with safe exhaust
- Potable process and sanitation water
- Drainage and washable food-production surfaces
- Dry ingredient, packaging and finished-product storage

Quality, safety and environmental controls

- Screen maize for mold, damage, infestation and mycotoxin risk
- Validate soaking, cooking and drying time for the chosen variety
- Record roaster temperature, residence time and product color
- Test final moisture, water activity, crunch and rancidity risk
- Control seasoning weights and allergen declarations
- Verify cooling, seal integrity, metal detection and 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 uses batch preparation, cabinet drying, one adjustable drum roaster, a small seasoning tumbler, manual cooling and semi-automatic packing. Land, building and raw-material working capital are excluded.

Component	Indicative range	Notes
Cleaning, soaking and batch cooking	US\$3k-8k	Simple food-grade preparation section
Controlled dryer and drum roaster	US\$8k-20k	Batch equipment for lowest entry
Seasoning, cooling and semi-automatic packing	US\$5k-14k	Launch with limited flavors and pack sizes
Electrical, exhaust, installation and spares	US\$3k-8k	Local noncritical tables where hygienic
Freight and clearance	US\$4k-9k	Confirm dryer and roaster shipping volume
Indicative low-entry total	US\$23k-59k	Building, raw materials and laboratory shelf-life tests excluded

Implementation sequence

Phase 1	2-4 weeks	Select maize variety and validate soaking, drying, roasting and seasoning recipes
Phase 2	2-3 weeks	Confirm capacity, heat source, packs and complete equipment scope
Phase 3	5-9 weeks	Manufacture, inspect and ship the selected line
Phase 4	2-4 weeks	Install, train, validate safety and complete shelf-life trials

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://china-shuliyimachine.en.made-in-china.com/product/zdFtKPUVEmkN/China-Industrial-Drum-Type-Roaster-Nuts-Roasting-Machine-Corn-Roaster.html>
- https://www.alibaba.com/product-detail/Nuts-Snack-Production-Line-Continuous-Roasted_1601178447370.html