

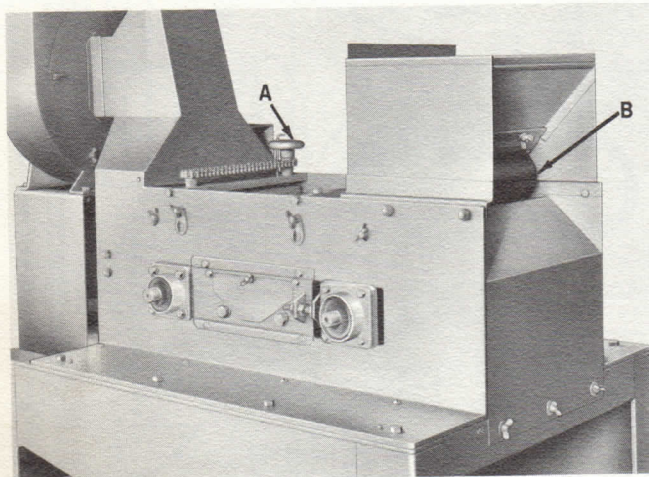
# Bauer

## No. 341-B Split Nut Blancher

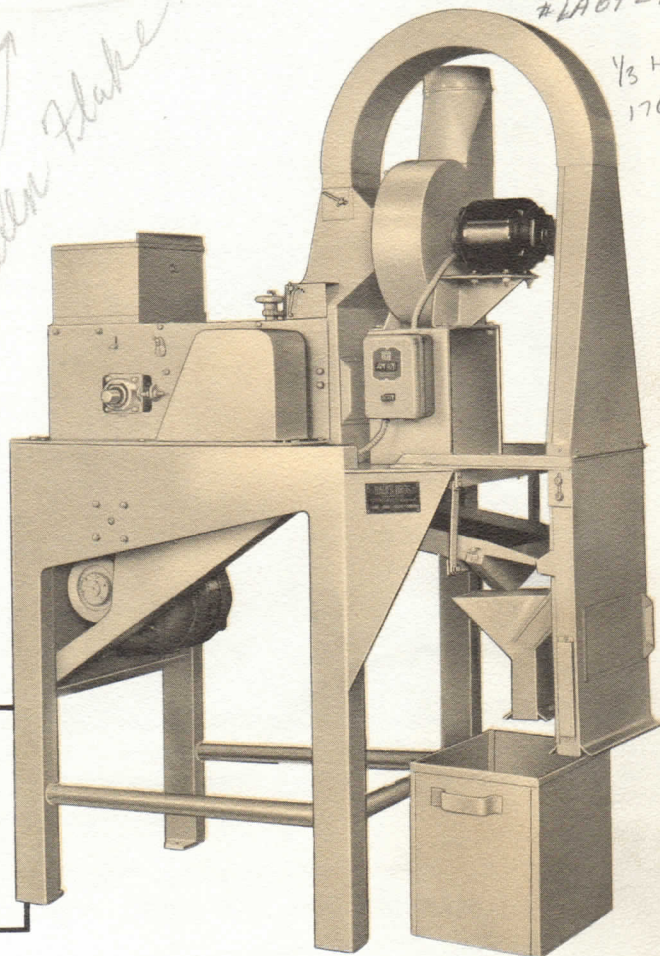
Impeller 122.00  
#LA6929

1/3 HP  
1760 RPM

*Golden Flake*



Close-up view of removable side plate showing adjusting handwheel (A) and built-in magnet (B).



### SPECIFICATIONS

Floor Space . . . . .	55 x 30 in.	Motor for Fan . . . . .	1/3 H.P.
Height, Overall . . . . .	80 in.	Motor for Blanching . .	1 1/2 H.P.
Height, to Fan Discharge	77 in.	Cyclone-Collector . . .	28 in. Dia.
Height, to Top of Feeder	63 in.	Fan Discharge . . . . .	6 in. Dia.
Floor to Nut Discharge .	17 1/4 in.	Weight Complete . . .	1000 lbs.

### Exclusive Rubber Blanching Elements Protect Nut Size, Quality and Appearance

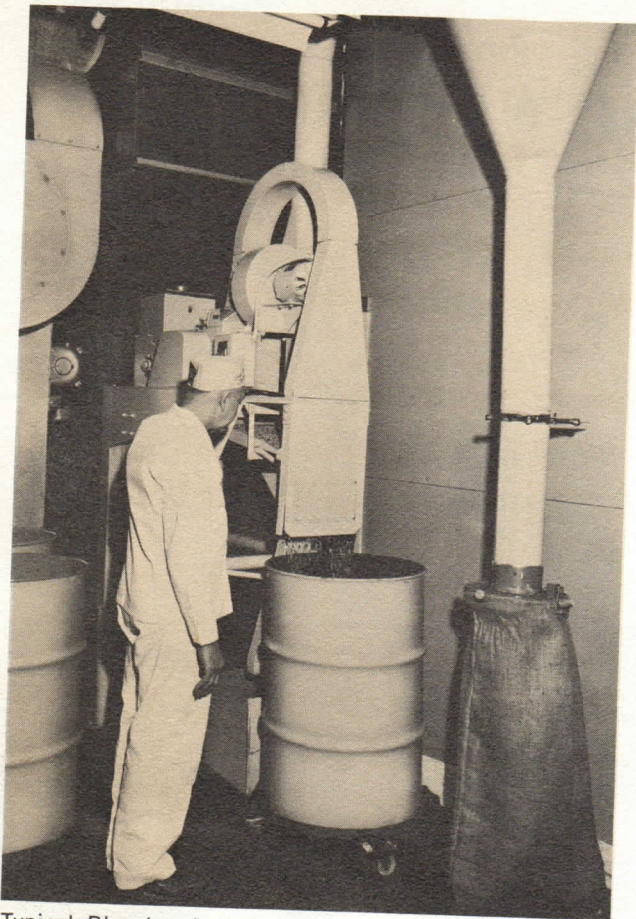
The Bauer No. 341-B Blancher is an efficient and sanitary machine for processing peanuts for candy, peanut butter and similar uses. Roasted or dried peanuts are cleanly blanched and nuts are separated into halves so that effective removal of hearts can be made by screening, if desired. The skins are completely removed and pneumatically collected to provide the utmost in plant cleanliness.

The Bauer Split-Nut Blancher is designed to meet the requirements established by food inspectors and sanitation engineers. Internal areas of the unit are readily accessible for cleaning and the external frame is clean-lined and designed so sweeping under the machine is convenient.

Bauer Blanchers employ rubber blanching elements. The red skins are removed without excessive brushing or rubbing and the blanched peanuts are delivered free of meal. Edges of the split nuts are not worn away. Very effective removal of the loosened

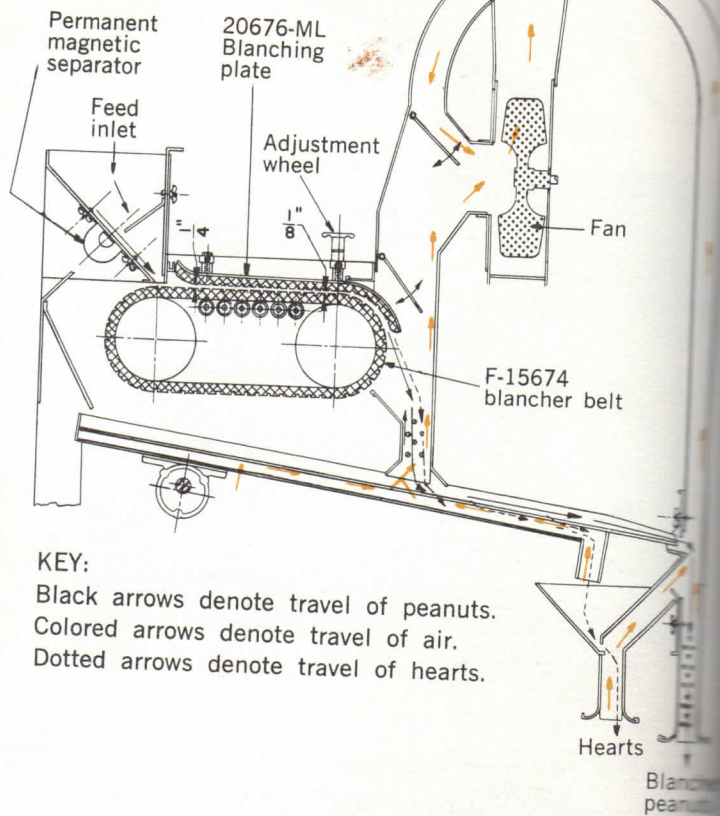
skins by triple aspiration keeps small nut fragments or hearts from being discharged with the skins and chaff. Shrinkage is lower on Bauer rubber element blanchers than on any other type split-nut blanching machine. The magnetic separator built into the feeder protects blanching elements and finished product against damage by foreign iron or steel objects. Rust particles too heavy for aspiration are also trapped by this built-in magnet.

**Standard equipment:** All machines are supplied completely equipped with two built-in motors and starter, cyclone collector for red skins, 6-inch diameter piping and one 6-inch elbow, container for hearts and feeder with permanent magnetic separator. Also included is an extra screen with small perforations for reducing the percentage of hearts removed from the blanched nuts. This screen can readily be changed or replaced with blank metal sheet if heart removal is not wanted. When ordering, please indicate your choice of extra sorting screen or blank metal, as well as electrical supply characteristics.



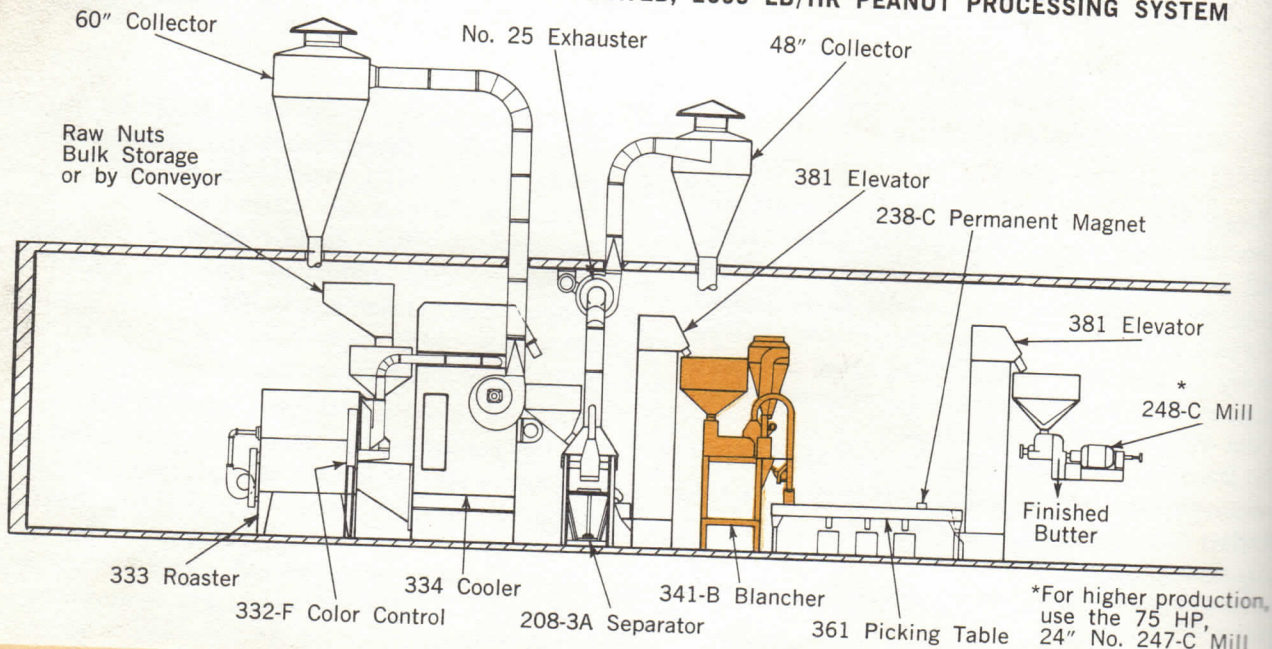
Typical Blancher installation. Skins are collected in bag at right. Portion of Bauer vertical cooler shows at left.

**HOW BAUER NO. 341-B  
SPLIT NUT BLANCHER OPERATES**



**KEY:**  
Black arrows denote travel of peanuts.  
Colored arrows denote travel of air.  
Dotted arrows denote travel of hearts.

**HOW BLANCHER FITS INTO BAUER INTEGRATED, 2000 LB/HR PEANUT PROCESSING SYSTEM**



**THE BAUER BROS. CO.** SPRINGFIELD, OHIO 45501 / BRANTFORD, ONTARIO