



AC HORN MANUFACTURING
NUT PROCESSING SOLUTIONS


OUR **AC HORN** FOOD PROCESSING EQUIPMENT HOLDS UP WHERE OTHERS FALL SHORT BECAUSE OF OUR FAMILY'S UNWAVERING COMMITMENT TO HONEST CRAFTSMANSHIP AND GENUINE QUALITY.



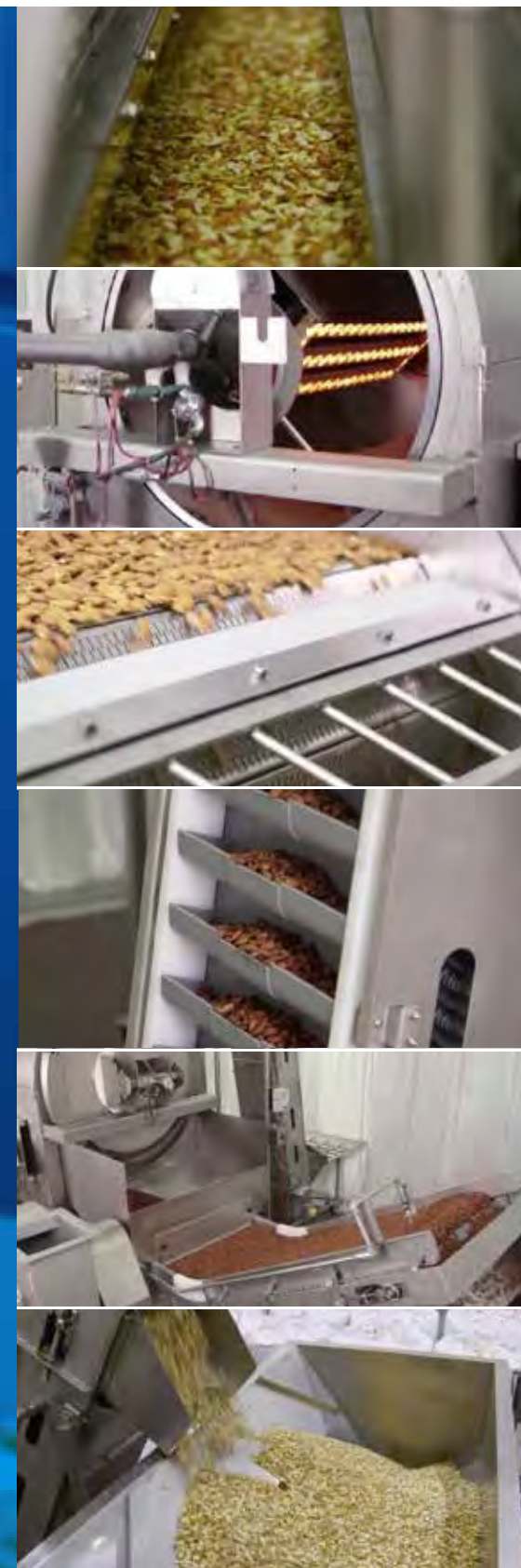
AC Horn Manufacturing has earned its reputation as a world-class manufacturer of snack food processing equipment. Our goal is to provide you with durable machines, built with integrity and designed for efficient, yet precision throughput. Whether you require a single machine or entire processing system, we offer a complete range of nut processing equipment including roasters, nut butter mills, blanchers, granulators and full systems.

Compared to other suppliers, our innovative engineering gives our machines a longer lifespan and provides you with greater product consistency.

**BUILT WITH
INTEGRITY**



THE **AC HORN** PRODUCT LINE FEATURES BEST-IN-CLASS NUT ROASTERS, PLUS TOP-QUALITY EQUIPMENT FOR MILLING AND BLANCHING.



Today the global rise of better-for-you snacks is creating demand for nuts and seeds of all varieties. Whether packaged as trail mix, served in individual snack packs or used as ingredients in a nutrition bar, roasted nuts and seeds have numerous flavor and application possibilities.

Products that blend mixtures of nuts and seeds require custom equipment capable of processing multiple ingredients that can vary widely in size, shape and consistency.

AC Horn Manufacturing can design and build equipment that rises to the challenge of roasting multiple types of nuts and seeds, taking into consideration the unique characteristics of these raw ingredients. Whether the differences are subtle or significant, our equipment roasts to perfection. We draw upon years of expertise to build finely crafted equipment and adapt it to customer specifications.

Look to Horn for equipment that produces the most delicious, consistent and evenly roasted nuts and seeds of all types and sizes, every time.



- 6 Continuous Roasters
- 7 Batch Roasters
- 8 Nut Butter Mill
- 9 Nut Butter Line
- 11 Modular Rotary Oven
- 13 M320 Magnum Roasters
- 14 Japanese Peanut Roasters
- 15 Split Peanut Blanchers
- 16 Granulators



Batch Roasters

AC Horn low-cost, high-quality roasters ensure uniform roasting for maximum flavor development. Two different models provide capacities of 1,000 lbs/hr or 2,000 lbs/hr and offer manual or fully automatic options. Uniform color penetration, fast heat transfer, minimal fuel usage and precision roasting in a continuous, automatic operating cycle make our roasters an excellent choice for nut processors.

Our machines are the top choice in the industry for fully roasting or drying peanuts, almonds, pistachios, Japanese peanuts, sesame, pumpkin & sunflower seeds, and other similar types of nuts, seeds and grains either shelled or unshelled.

Our batch roasters come factory prewired and program tested for immediate, trouble-free operation. And since coolers are necessary in most applications, we offer a belted cooler that is easily integrated with the batch roaster.

ROASTER FEATURES

- Fully Automatic or Manual Models
- Infeed and Discharge on Opposite Sides
- Easy to Operate Touchscreen Controls
- All Stainless Steel Design
- Easy Cleaning Access

ADDITIONAL COMPONENTS

- Infeed conveyor system
- Exit conveyor system
- Belted cooler
- Aspiration system

Estimated Capacity by Product

Model #	lbs/hr	kg/hr	Batch roasters are capable of processing up to 3 batches per hour at a rate of 20-25 minutes per batch. Exact batch time may vary from product to product.
M322	1,000	455	
M333	2,000	910	



Nut Butter Mill

AC Horn Manufacturing constructs nut butter mills unique within the industry, mills that allow you to take advantage of market opportunities for premium and gourmet spreads, ordinary nut butters with extraordinarily smooth consistency. Our mills will last for generations, to grind a wide range of nuts and seeds. Here are just a few of the unique that differentiate a Horn nut butter mill to set us apart—and put us ahead—of the competition:

- “Mortar and pestle” approach creates a more consistent, smooth end product
- High heat load allows customers to blend other ingredients into the finished product without agglomeration
- Parallel plate structure grinds product at the same, exact distance the surface of the plates, for greater product consistency
- Screw feeder controls the product feed into the attrition chamber, allowing a consistent, even feed of added ingredient (salt, sugar or stabilizers)
- Ability to process high oil content (35% or higher) nuts or seeds

Capacity Bauer Mill Specifications

Model #	Plate Size	lbs/hr	kg/hr
148	8"	1,000-2,000	455-910
248	18"	2,000-6,500	905-2955
LNB	18"	7,500-12,000	3400-5444
247	24"	4,000-7,500	1818-3409
245	36"	7,500-25,000	3400-9090

