



DESIGNS for PEANUTS

Peanut Cleaner



Frank's Designs for Peanuts, LLC – Peanut cleaner @ Meds & Foods for Kids Haiti

This cleaner is designed to clean peanuts prior to storage or shelling. Clean peanuts will store better with a longer shelf life after proper drying and cleaning. The above cleaner will scalp large foreign material and sift small foreign material out on the shaker deck. It will then aspirate lighter foreign material in the aspiration chamber. The last process is where the heavy foreign material such as rocks and glass are removed. After the cleaning process the peanuts are hand-picked on a picking table conveyor to assure the best possible quality of the product before storage or before the shelling process takes place.

Dust Collector and Fan



Frank's Designs for Peanuts, LLC – Dust collector & fan @ Meds & Foods for Kids Haiti

This cyclone dust collector and fan are support equipment for a model G2 or G3 peanut cleaner. The fan is used to pull air through the aspiration section of the cleaner and also help with dust control by creating a negative airflow at the destoner. This equipment is also remotely located to cut down on noise pollution at the cleaner location.

Cole 12MX Planter



Frank's Designs for Peanuts, LLC - 2 Cole 12MX planters mounted on a toolbar during testing at the Blackshank experiment farm in Tifton, GA, prior to shipment to Haiti

This Cole planter system is a proven way to plant peanuts with little or no damage to the seeds. It has been used for this purpose as well as for planting many other crops for decades. The way that the seeds are lifted and handled inside the bin is the trick to easy handling and minimal mechanical damage. The seeds are dropped evenly spaced in the row at the spacing that you choose. It is possible to place up to three planters on the above toolbar being pulled by the Mahindra 3016 tractor for planting Spanish or Valencia peanuts in closer rows in a skip row fashion if so desired. This planter system is available through Frank's Designs for Peanuts, LLC.

Cooling Table



Frank's Designs for Peanuts, LLC – Cooling table for finish roaster at manufacturing facility in Ashburn, GA, being tested before shipment to Project Peanut Butter facility in Sierra Leone, Africa

This cooling table is for cooling the roasted peanuts after being roasted in the finishing roaster. The stainless steel pan is placed onto a dolly and rolled under the finishing roaster for easy fill from the roaster and is then lifted onto the cooling table frame as shown here where air is pulled through the peanuts from the top. This allows placement of the cooling table in an area where the hot exhaust air can be blown outside through a wall if desired.

^Peanut Dryer



Frank's Designs for Peanuts, LLC – Peanut dryer @ Birdsong facility in Blakely, GA for training before shipment to Partners in Health in Haiti

This peanut dryer was designed to dry approximately 350 pounds of peanuts per bin or 1750 pounds of peanuts per unit. It is designed with the proper amount of airflow for drying peanuts as well as the proper temperature for quality. The design is such that peanuts can easily be placed into each bin. *When* the drying process is complete the peanuts can easily be gravity fed into bags for handling or storage. The heat source is provided by the use of propane, butane or natural gas. The fan has a (1) horsepower motor.

Field Sorting Conveyor



Frank's Designs for Peanuts, LLC – field sorting conveyor at Frank's shop in Mexico Beach, FL, ready to be crated and shipped to Acceso Peanut Enterprise Corporation S.A. in Haiti

This sorting conveyor is a portable unit for use at the farm. The legs are easily folded up and the discharge spout is easily removed for transport wherever it is needed. The peanuts are poured into the inlet hopper with the door set to spread the peanuts out on the conveyor to the desired thickness for sorting. The hand crank handle is turned to fill the table for the sorting. After this batch is sorted, the peanuts discharge into a container by turning the handle again while the next batch of peanuts in the inlet hopper are made ready for the same sorting process. There is room for 2 to 3 people on each side of the conveyor to work.

Vibrating Feeder



Frank's Designs for Peanuts, LLC vibrating feeder paired with a Forsberg G2 destoner at Frank's shop in Mexico Beach, FL, ready to be crated and shipped to Partners in Health facility in Haiti

This machine is for removing heavy foreign material such as rocks, glass, steel parts, etc. from peanuts, shelled or in shell. It can also be used for many other products from grains to other types of nuts, anything that has foreign material with a heavier specific gravity than the desired product. The feeder is to feed the unit at a steady rate to allow the machine to work properly and efficiently. This machine is one part of a complete peanut cleaner but can be used as shown as a stand-alone machine.

Mahindra 3016 Tractor



Mahindra 3016 tractors now in Haiti

These Mahindra 3016 tractors are now being used successfully in Haiti. They are compact and fuel efficient and proven to pay for themselves in time and labor saved. Along with the 4-wheel drive, they have a category (1) 3-point hook-up as well as a 540 rpm PTO. See more of the features at the Mahindra website mahindrausa.com. These tractors are available from Frank's Designs for Peanuts, LLC. All other models from Mahindra are available as well.

Finishing Roaster



Frank's Designs for Peanuts, LLC – Finish roaster being used at the Project Peanut Butter facility in Sierra Leone, Africa

This finish roaster is for the final roasting process before use as snacks or the making of peanut butter. It is a simple drum design that is easily filled after removing a panel in the drum. After the roasting process is complete, the peanuts are dumped by removing the same panel used to fill the drum and rotating the drum to let the peanuts gravity flow out. They then fall into a cooling table top that has been placed on a dolly made to go under the discharge. This cooling table top can then be placed on the cooling table base to cool while the next batch of peanuts are starting the roasting process in the roaster.

Peanut Sheller



Frank's Designs for Peanuts, LLC – Peanut sheller loaded on a trailer for delivery to Dawson Peanut Research Lab for capacity and product quality testing. It is now in use at the Meds & Foods for Kids facility in Cap Haitien, Haiti.

This is a stand-alone three stage sheller with sizing shakers. It has a maximum capacity of 2000 pounds of farmer's stock peanuts per hour. The peanuts are fed into the first stage sheller where the majority of the peanuts are shelled. The hulls are aspirated out of the flow after they are shelled. The peanuts (shelled & unshelled) then fall onto the top deck of the sizing shakers where the shelled peanuts and small unshelled peanuts fall through the perforated screen and leave the larger unshelled peanuts to ride this top deck and out the discharge spout to be poured into the second stage sheller. The peanuts that fall through the top deck will fall onto the bottom deck where the oilstock falls through and the main flow will ride across. The small inshell peanuts then must be picked out of this flow after it is discharged from the shaker and placed into the third stage sheller for shelling.

Splitter Blancher



Frank's Designs for Peanuts, LLC – Splitter/blancher in use at the Project Peanut Butter facility in Sierra Leone, Africa

This splitter/blancher is used for splitting peanut kernels and removing the skins. This process is done after the peanuts have been white roasted or dried down to between 4-1/2% to 5% moisture. It is used for sorting out damaged kernels that can only be sorted after the internal damage is exposed by the splitting process. This process can greatly increase the likelihood of REMOVING kernels that may contain aflatoxin. This blanching process is done prior to the final roasting process.

Taylor 60" Rotary Tiller



60" Taylor rotary tiller during testing in at the Blackshank experiment farm in Tifton, GA, prior to shipment to Haiti

This 60" rotary tiller is now being used at several farms in Haiti to prepare the land for planting. It is capable of tilling a 60" swath of ground up to 8" deep in a single pass. It has 6 tines per disc instead of the usual 4 tines made of good long lasting steel. It is being pulled by a Mahindra 3016 tractor using the 3-point hitch and PTO. This tiller is available through Frank's Designs for Peanuts, LLC.

Roasting Table



Frank's Designs for Peanuts, LLC – White roasting table now at the Partners in Health facility in Haiti

This white roasting table is specifically designed for use in drying peanuts down from the proper storage moisture to between 4-1/2% to 5% moisture at a low temperature in preparation for blanching. It uses a (1) horsepower motor and either propane, butane or natural gas for the heat. The capacity is up to 300 pounds of peanuts per batch. After the peanuts are “dried” to the proper moisture content the burner is turned off and the peanuts are cooled without having to move them to a cooling table. The peanuts are then easily removed from the pan by simply removing a gate at the discharge end of the table and turning the lift handle until the pan reaches the desired angle to gravity flow into a container.



Frank Nolin of Frank's Designs for Peanuts, LLC with children in Guyana.