

Corn meal puffing snack equipment,Corn Flour Puff Snack Machine

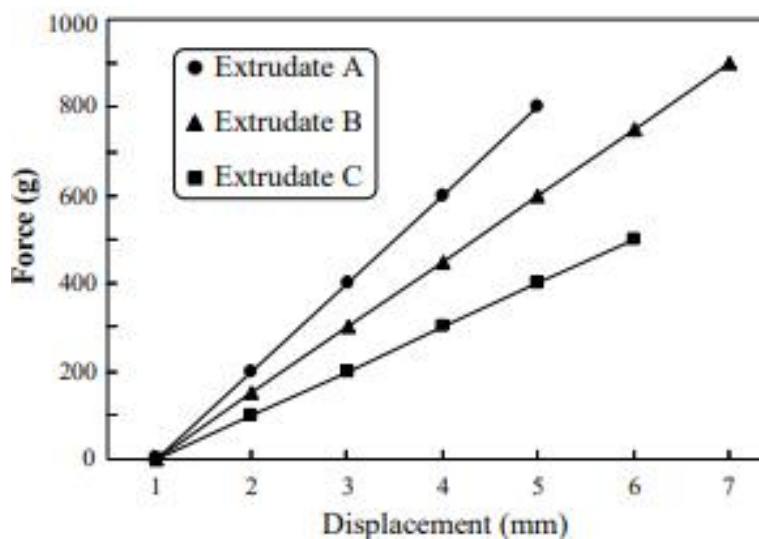
Leader features of corn meal puffing snack equipment:

1. Corn meal puffing snack machine has complete design and advanced technology.
2. Easy to operate, stable and efficient
3. Corn puffing equipment can be customized according to different requirements of customers.
4. Long service life, easy maintenance

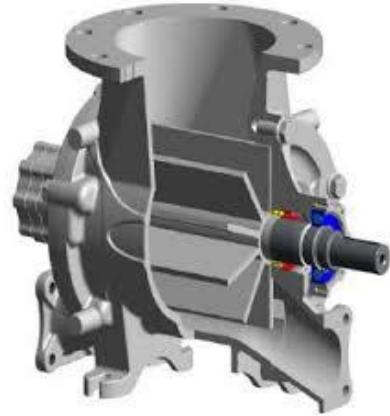
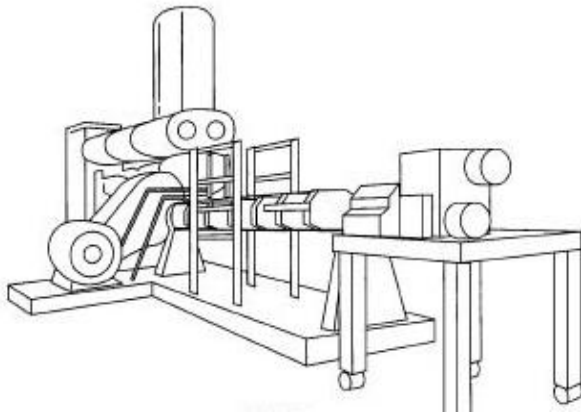
type name	DL56-III	DL65-II	DL70-II	DL85-II	DL32-II
full title	Twin screw extruder				
line item	Three line four kind (2 firing line 1null line 1baseline)				
operation	Press the knob manually	Press the knob manually	Press the knob manually	Press the knob manually	lcd touch-sensitive screen
Supply voltage	380V/50HZ (Other supply voltage can be customized)				
Installed power	35KW	46KW	46KW	90KW	10KW
power consumption	25KW	30KW	30KW	55KW	7KW
production capacity	120-150Kg/h	150-180Kg/h	200-260Kg/h	300-500Kg/h	10-15Kg/h
size dimension	2.5×0.8×1.8m	3.2×1.0×2m	3.2×1.0×2m	4.5×1.2×2.4m	21×0.65×1.6m
stainless steel thickness	1.2mm				
the screw material	38CrMoAL/38				
the screw length	1050mm	1520mm	1520mm	1563mm	mm
the screw diameter	65mm	65mm	70mm	85mm	30mm
motor	22kw	30kw	30kw	55kw	5.5kw

power					
heating power	2*5kw 10kw	10kw	12kw	16kw	kw
feeding power	0.75KW	0.75kw	0.75kw	1.5kw	kw
rotary cutting power	0.75KW	0.75kw	0.75kw	1.5kw	kw
oil pump power	0.37kw				0.12kw
water circulation	Can be customized				standard configuration

This machine is composed of feeding system, extruding system, rotary cutting system, heating system, driving system and control system. It adopts advanced screw extruding technology and USES high temperature and high pressure to mature and extrude the material all at once. The main machine adopts frequency conversion speed regulation to ensure the stability of the production process. Products of various colors and varieties, beautiful appearance, natural, realistic and exquisite texture, wide use of raw materials.



Schematic force-displacement linear representation of discriminatory test using slope magnitude and degree of force necessary to break the sample as indication of crispness and brittleness of extrudates A, B, and C through a compression test. In this sense, the extrudate A would be the most crisp (highest slope) and the second most brittle (maximum force applied until rupture higher than extrudate C and lower than extrudate B). Extrudate B would be the most brittle and extrudate C would be likely to be recognized by a sensory panel as the least crisp and brittle.



Many customers want to buy puffed food equipment from our factory. At the same time, our puffed food equipment is also exported to many countries, such as Algeria, Egypt, Russia, Ukraine, Australia, Argentina, Brazil, Saudi Arabia, Libya, Syria and so on. If you need puffed food manufacturing machinery, contact us immediately!