

Food puffer

**The unique functions and advantages of food puffing machine:**

- 1.The machine has novel design, compact structure and high production efficiency.
- 2.We have different types of food machinery to meet your different requirements.
- 3.Food machinery is simple and convenient,that has smooth transmission and low noise.
- 4.Food puffing equipment has long service life and can save labor cost greatly.
- 5.The delivery date is short:we have experienced workers who can manufacture egg trays machinery in a short time.

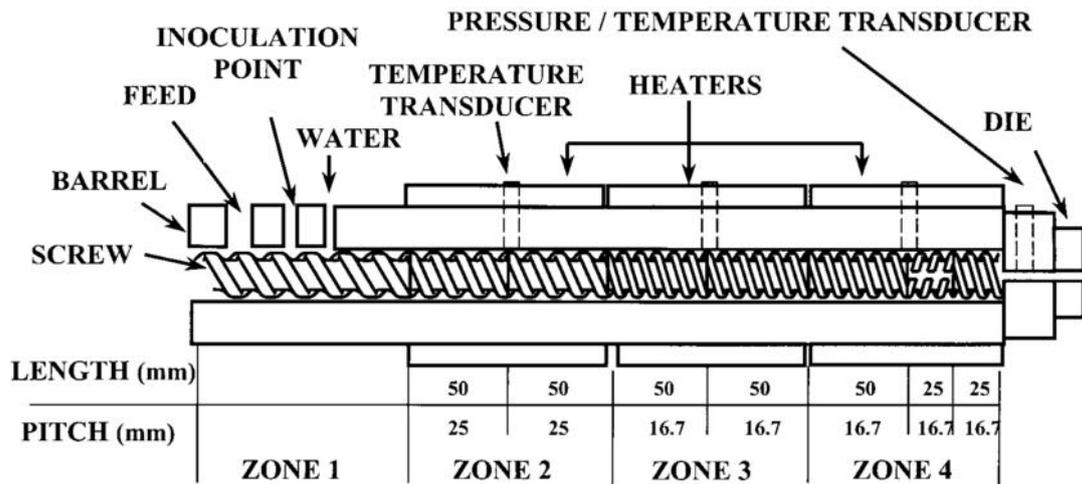
Our Industrial microwave Equipment can provide you with various types of food puffing machines, and our customers love our products because of their superior quality and competitive mechanical equipment.If you have requirements, please contact us for more details and food puffing machinery.

			
10kw food puffing machine	20kw food puffing machine	30kw food puffing machine	Higher power food puffing machinery can be customized

**Product specification:**

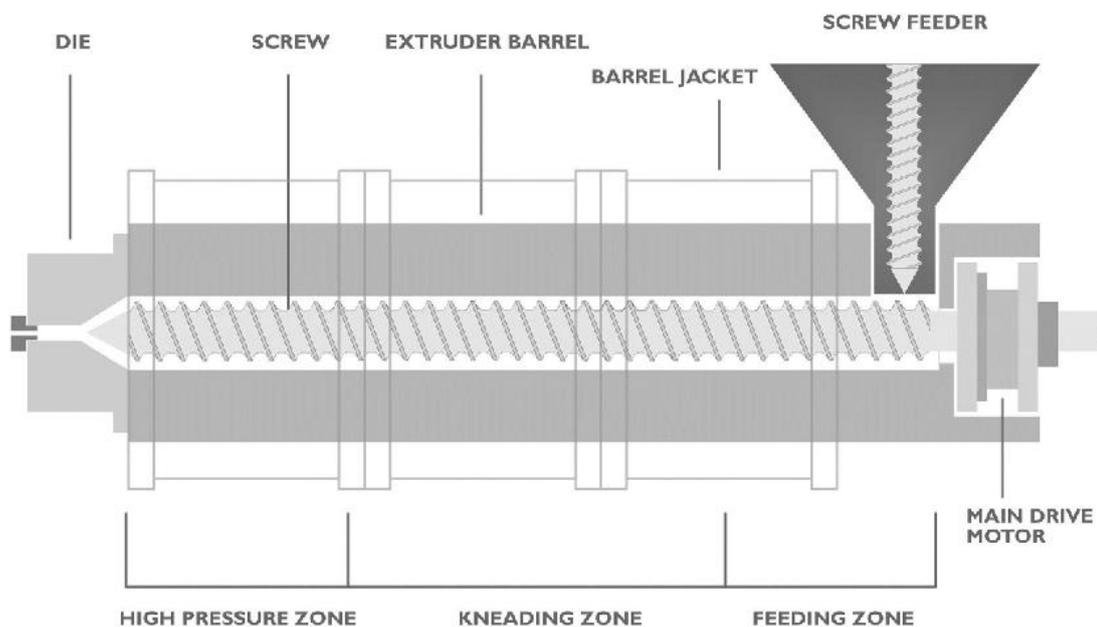
Model	Food puffing machine
Assembly capacity	93.41KW
The real power consumption	41KW
Production capacity	100-150kg/h
Boundary dimension	18000*1200*2000mm ( customizable )
Control mode	Touch screen、 PLC control

Extrusion cooking is a high-temperature short-time (HTST) process which reduces microbial contamination and inactivates enzymes. The main method of preservation of both hot- and cold-extruded foods is by the low water activity of the product (0.1–0.4), and for semi-moist products in particular, by the packaging materials that are used. The principles of operation in extrusion are similar in all types: raw materials are fed into the extruder barrel and the screw(s) then convey the food along it. Further down the barrel, smaller flights restrict the volume and increase the resistance to movement of the food. As a result, it fills the barrel and the spaces between the screw flights and becomes compressed.



**Effect of processing variables on protein digestibility.**

Processing parameter	Protein digestibility	Food source
Extrusion Temperature	Increased with increasing extrusion temperature	Starches Protein Rich Products
Moisture content	Decreased with increase in moisture content	Pasta made from rice enriched with soybean by extrusion cooking
Process temperature	Increased with increasing extrusion temperature	Corn gluten-whey blends, sorghum and fish-wheat
Feed ratio	Increased with increasing animal protein	Fish and wheat flour
Screw speed	Insignificant effect Increased with increasing screw speed	Fish and wheat flour Corn gluten-whey blend
Length to diameter ratio	Insignificant effect	Fish and wheat flour



Before and after the purchase we will provide you with a variety of free consulting services, and we can tailor the plant design for you according to your comprehensive equipment and site conditions. If you visit, we will have professional technical service staff to answer your questions. Please feel free to contact us, if you have some questions!