

Corn Chip Bugle Extrusion Line

This automated line produces crunchy corn chip bugles and other extruded snacks. The system moisturizes corn grits, extrudes the mixture, cuts it to length, fries, cools, and seasons the final product.



ADDITIONAL IMAGES



Overview

Advanced Corn Chip & Bugle Production

This 2017 extrusion line is designed for high-efficiency manufacturing of crunchy snacks like bugles, Nik Naks, and Cheetos. The process integrates moisturizing, rotary head extrusion, frying, and automated seasoning to ensure consistent taste and texture. Constructed with stainless steel and featuring a self-cleaning screw system, this line offers a reliable and hygienic solution for large-scale snack production.

Process & Technology



Overview of the integrated system including extrusion, frying, and seasoning modules.

Production Workflow

- Vertical mixing and moisturizing of raw materials
- Rotary head extrusion under high heat and pressure
- Precision cutting to required lengths
- Continuous frying in cooking oil
- Cooling and automated spray seasoning

Raw Materials

Compatible Raw Materials

Potato Starch, Corn Starch, Cassava Starch, Wheat Flour, Corn Flour, Corn Grits

Technical Specifications

Power Options

Standard configurations include Three Phase 380V/50Hz and Single Phase 220V/50Hz. The system can be customized to match local voltage requirements in different countries.

Extruder Screw Features

- Alloy steel construction
- Building block system structure
- Self-cleaning function

Construction Material

Stainless Steel

Product Capability



The extrusion line can produce a wide variety of shapes including bugles, ducks, and holiday-themed snacks.

Supported Snack Shapes

Bugles • Nik Naks • Cheetos • Sala • Rice Crust • Doritos • Tortilla Chips • Waffle-cut • Shell shapes

Performance

Automation Level

High Automation