

Corn Curl Extrusion Machine

This machine produces extruded corn curl snacks with a crunchy texture and appealing taste. The system moisturizes corn grits, extrudes them, cuts them to length, fries them, cools them, and applies seasonings.



ADDITIONAL IMAGES



Product Overview



A full-scale automated production line featuring interconnected units for extrusion, frying, and seasoning.

High-Efficiency Corn Curl Production

This advanced extrusion line is designed for the continuous production of crunchy Nik Naks and Cheetos-style snacks. Utilizing a specialized rotary head extruder, the system processes corn grits through high heat and pressure to create the perfect texture. The complete solution includes moisturizing, extrusion, cutting, frying, and seasoning stages to ensure a high-quality, flavorful end product.

Technical Specifications



Heavy-duty stainless steel components of the extrusion system designed for industrial durability.

Production Capacity

80 kg/hr

Minimum Capacity

100 kg/hr

Maximum Capacity

Construction Material

Stainless Steel

Extruder Model

MT-76

Power Requirements

Voltage Configuration

- Three phases: 380V/50Hz
- Single phase: 220V/50Hz
- Customizable to local standards

Process Workflow

Production Stages

- Vertical mixing and moisturizing
- Rotary head extrusion
- Precision die cutting
- Oil frying
- Cooling
- Spray seasoning

Raw Materials

Compatible Raw Materials

Corn Grits, Wheat Flour, Water, Oil

Product Features



The machine is capable of producing a wide variety of flavored corn curls and puffed snacks.

Final Product Characteristics

Extruded, Crunchy, Fried, Seasoned