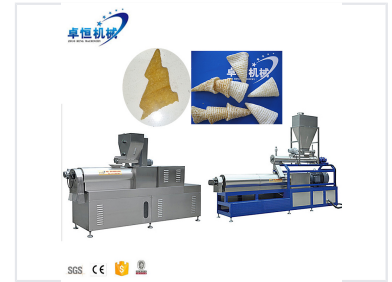


Snack Food Frying Production Line

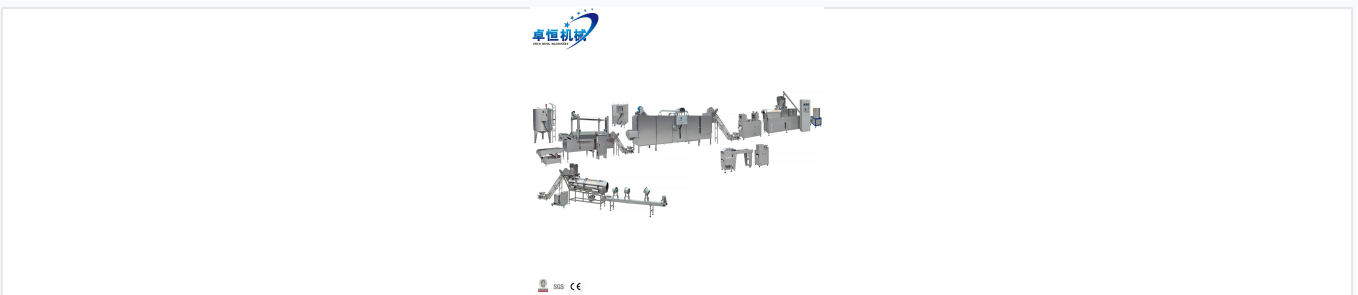
This frying line produces various shapes of fried snack foods by changing dies in the extruder and shaping machines. It features a main motor, relay, and electric parts from well-known brands.



ADDITIONAL IMAGES



Overview



The complete automated line from extrusion to frying and seasoning.

Versatile Snack Food Frying Production Line

This industrial-grade production line utilizes advanced twin-screw extrusion technology to manufacture a wide variety of ready-to-eat fried snacks, including bugle chips, tortilla corn chips, and salad flakes. Designed for continuous and automated operation, the system integrates mixing, extrusion, frying, and seasoning into a seamless workflow. With customizable dies and shaping machines, operators can easily adjust the shape, size, and flavor of the snacks to meet specific market demands.

Key Performance Metrics

Performance Statistics

250 kg/h

Max Capacity

2 Years

Warranty Period

380 V

Standard Voltage

Technical Specifications



Twin-screw extrusion technology allows for a wide variety of snack shapes and sizes.

Critical Components

- Siemens Main Motor
- ABB Relays
- Delta/Fuji/Omron Electric Parts

| | |
|-----------------------|---|
| Production Capacity | 120-250 kg/h |
| Power Supply | 380V, 50Hz, 3 Phase (Customizable to local requirements) |
| Material Construction | Stainless Steel 201, Stainless Steel 304, Stainless Steel 316 |

Applications & Materials

Compatible Raw Materials

- Corn
- Wheat
- Oat
- Barley
- Rice
- Whole grain mixtures

| | |
|-----------------------|--|
| End Product Varieties | Bugle Chips, Doritos/Corn Chips, Rice Crust, Salad Flakes, Sticks, Fish Shapes |
|-----------------------|--|

System Features



High-efficiency continuous fryer with precise temperature control for uniform snack texture.

Integrated Units

- Raw material mixing system
- Twin-screw extrusion system
- Continuous frying system
- Automated seasoning drum
- Cooling and stabilization conveyor

Continuous Fryer Capabilities

- Automated feeding and discharge
- Digital temperature control
- Integrated oil filtration unit
- Adjustable frying time

Service & Quality

Certifications

CE • ISO • SGS • BV

After-Sales Services

- On-site installation and trial running
- Worker training programs
- Basic formula provision
- Discounted spare parts supply

Logistics

Shipping Preparation

| Step | Process |
|------|---------------------------|
| 1 | Machine fixing |
| 2 | Protective film wrapping |
| 3 | Wooden case packing |
| 4 | Logo painting and loading |