

PUFFY SNACK MAKING MACHINES

- Stable performance: adopting imported frequency or electromagnetic controlling system, high automation and smooth operation.
- Permanent working life: with special material and technology, the screw and housing involved can work continuously for more than one year under conditions of high wear and pressure.
- It produces many kinds of puffed snacks, such as cheese-filling puffed, chocolate bar, bread pan, corn collets, and breakfast cereals and so on.

Part I

Flow chart

Flavoring <----- drying <----- extruding & inflating <----- Mixing

Equipments List (Capacity: 300~500Kg/hour)

Flour mixer

5.5kw, 60kg/7min,
1400x770x1160mm.



Screw Conveyor

1.1kw, 500kg/h,
1500*600*2100mm.



Note :
Due to keeping innovation,
the specification and
Machine pictures or color
are subject to alteration
without notice!