

# How To Manufacture Kurkure From Rotary head extruder?

Kurkure is one kinds of snacks made from kurkure manufacturer, crispy crunchy, and as umami as it can get. Corn and gram are blended at a certain ratio and tested water is then added to the mixture. Kurkure machine mainly use corn grits as kurkure raw material. In the corn powder mixer with water and fed to the rotary die extruder. In the extruder, due to excess heat and pressure from the screws the meal gets heated and the moisture content gets reduced. The meal passes through the die and gets cut by the cutting knives into required lengths. The kurkure are fried or baked before flavoring. Seasoning is sprayed on the kurkure to improve their taste. en fried and mixed with a variety of spices.

## Operating principle of Rotary head extruder

kurkure cheese puff making machine is the small particles of corn (corn ballast) as raw materials, Moisturized ingredients takes place inside a concentric cavity between two brass plates, one rotary with 3-6 blades plus grooves, and the other one with grooves only. The action of these blades on the rotating head creates the necessary condition of pressure and heat to achieve gelatinization of the raw materials at approximately 260°F (127°C). Expansion and forming of the product occurs in a narrow gap between the two plates (usually referred to as rotor and stator). Blades affixed to a circular knife support ring mounted on the outer edge of the rotor cuts to the desired size. Moisture, feed screw speed and type of brass used for the extruder heads control the expansion and texture of the product.

## what is kurkure? what is kurkure made of?

Kurkure is a brand of corn puffs, Kurkure is kurkure making machine manufacturers made from corn meal, edible vegetable oil (palm oil), gram meal, spices, condiments, salt, sugar.

Kurkure also named corn curl (sometimes referred to as Cheese curls, cheese puffs, Kurkure, Nik Naks, chataka pataka, Twisties or Bingo ).

## Design Technical for kurkure manufacturing machine?



**how to make kurkure in factory?**

Fried Kurkure Manufacturing Process		
1	Flour Mixer	Mixing materials
2	Screw Conveyor	Transfer Kurkure raw materials from Mixer to Corn Puffs Kurkure Extruder
3	Rotary Head Extruder	<p>Extruding kurkure, niknak</p> <p>Rotary Head Extruder Features.</p> <ul style="list-style-type: none"> <li>Ø Latest kneading and squeezing technology makes the product crispy and delicious.</li> <li>Ø Delicately designed, precise control system</li> <li>Ø Brass casting of key components, good abrasion resistance</li> <li>Ø Vibratory feeding for even and adjustable feeding</li> </ul>
4	Hoister	Transfer the kurkure snacks
5	Separating Drum	Some kurkure chips is stick, this can seperate them

6	Hoister	Transfer the kurkure snacks
7	Multi-layer Oven	Drying process in food industry to remove moisture
8	Flavoring Line	Octagonal seasoning machine (semi-automatic) single drum seasoning machine, double drum seasoning machine (automatic)

Baked Kurkure Manufacturing Process		
1	Flour Mixer	Mixing materials
2	Screw Conveyor	Transfer Kurkure raw materials from Mixer to Corn Puffs Kurkure Extruder
3	Rotary Head Extruder	Extruding kurkure, niknak  Rotary Head Extruder Features.  Ø Latest kneading and squeezing technology makes the product crispy and delicious.

		<p>Ø Delicately designed, precise control system</p> <p>Ø Brass casting of key components, good abrasion resistance</p> <p>Ø Vibratory feeding for even and adjustable feeding</p>
4	Hoister	Transfer the kurkure snacks
5	Separating Drum	Some kurkure chips is stick, this can seperate them
6	Vibrate Feeder	Transfer the kurkure snacks and make them evenly on e belt of fryer
7	Fryer	Have continuous fryer, auto batch fryer for choose
8	Vibrate De-oil Machine	<p>The main effects of the oil filter are as follows.</p> <ol style="list-style-type: none"> <li>1. Extending the life of frying oil to save production costs</li> <li>2. to improve the appearance of fried food, to keep the product from blackening and to remove black spots</li> <li>3. reduce the oil content of the product, reduce the greasy feeling, the product taste better.</li> <li>4. to slow down the rise of acid price in frying oil, resulting in longer shelf life of food products</li> </ol>
9	Flavoring Line	Octagonal seasoning machine (semi-automatic) single drum seasoning machine, double drum seasoning machine (automatic)