How to Fried Bugle Chips Snack Machine

Doritos, Tortilla, Nachos, Corn chips' main raw material are using corn powder, the mixture is heated under pressure, and then extruded through a die, then use the shaper to make it, the texture of the snack is formed as a result of contact with hot air, causing steam in the mixture to expand and creating its characteristic texture.

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After frying, the product is then tumbled with the desired flavor components.

Fried Bugle Chips Snack Machine Main Features:

- 1)Alloy(38CrMoAl) screw made by nitriding process, high strength and wear-resting. Self-cleaning ability, no need to discharge or clean the barrel and screw when roasting or repalcing of materials.
- 2)Adopting speedadjusted converter on feeding system, extrusion system and cutting system. Food grade stainless steel twin screw feeding machine, stable materials feeding in the whole food process.
- 3)Gearbox with automatic lubrication function, extending gear life.
- 4) World famous brand Siemens main motor, guaranteeing good quality.
- 5)Increased radiator on driving part for forced cooling effect, ensuring extruder operates safely.
- 6) Cutting knife fixed in the die head seat, rotary cutting by V-belt drive.