

Cheetos Snack (Kurjure) Processing Line

Kurkure/cheetos are kind of special extruder snacks, very crunchy and delicious in taste. They are made by a special extrusion process. The corn grits are moisturized by water in the flour mixer and fed to the rotary head extruder. In the extruder, due to the rubbing of two rotary plates, the corn grits are squeezed and twisted to curls shapes. The cutting knives can cut them into required length. The kurkure/cheetos can be fried in fryer then cooled before flavoring. Seasoning is sprayed onto their surface to get different delicious tastes. Due to their delicious tastes and nutrition, they are quite popular with consumers.



Flow Chart Of Cheetos Snack (Kurjure) Processing Line

1. Mixer --- 2. Screw Conveyor --- 3. Rotary Head Extruder --- 4. Hoister --- 5. Separating Drum --- 6. Vibrate Feeder --- 7. Continuous Fryer --- 8. Vibrate De-Oil Machine --- 9. Flavoring Line --- 10. Packaging



Parameters Of Cheetos Snack (Kurjure) Processing Line

Model	Installed Power (Kw)	Power Consumption (Kw)	Output (Kg/h)	Size (L*W*H) (Mm)
LY-1	134kw	94kw	125-140kg/h	17000*1100*2500mm
LY-2	136kw	95kw	200-230kg/h	17300*1200*2600mm



Functions Of Cheetos Snack (Kurjure) Processing Line

1. **Mixing and Grinding:** The first step is to mix the raw materials such as cornmeal, rice flour, and other

ingredients like spices and flavorings. The mixed ingredients are then ground to form a uniform and fine powder.

- 2. **Extrusion:** The mixed powder is then fed into an extruder machine. The extruder machine consists of a barrel and a screw that rotates and pushes the mixture through a die. The die determines the shape and size of the Cheetos snack. As the mixture is pushed through the die, it is cooked under high temperature and pressure.
- 3. **Frying:** The extruded Cheetos snacks are then fried in hot oil to give them a crispy texture and a golden brown color. The frying time and temperature are carefully controlled to ensure that the snacks are cooked evenly.
- 4. **Seasoning:** After frying, the Cheetos snacks are coated with a seasoning mixture to give them their characteristic flavor. The seasoning mixture is usually a blend of spices, salt, and other flavorings.
- 5. **Packaging:** The final step is to package the Cheetos snacks in air-tight bags to ensure their freshness and shelf life.

Throughout the cheetos snack(kurkure) processing line, quality control measures are taken to ensure that the Cheetos snacks meet the required standards for taste, texture, and appearance.



Advantages Of Cheetos Snack(Kurjure) Processing Line

High Efficiency	A cheetos snack(kurkure) processing line can produce a large quantity of snacks in a short period of time. The process is automated, which reduces the need for manual labor and increases efficiency.
Consistency	The cheetos snack(kurkure) production process is automated, which ensures that the snacks are of consistent size, shape, and texture. This consistency is important for maintaining the quality of the snack and ensuring customer satisfaction.

Customization	A cheetos snack(kurkure) processing line can be customized to produce different flavors, shapes, and sizes of snacks. This flexibility allows manufacturers to cater to the specific demands of their customers.
Quality Control	The cheetos snack(kurkure) processing line allows for strict quality control measures to be implemented, ensuring that the snacks meet the required standards and are safe for consumption.
Cost-effective	The automated cheetos snack(kurkure) production process reduces the need for manual labor, which leads to lower production costs. This allows manufacturers to offer their products at competitive prices.
Longer Shelf-life	The cheetos snack(kurkure) processing line can also incorporate packaging equipment, which can help to extend the shelf-life of the snacks, reducing waste and improving the profitability of the product.

