

Introduction of Doritos production line

The Doritos/Torilla/Corn Chips are kinds of snacks made from corn powder, which are extruded, cut and then fried. The main raw materials are corn powder, water, vegetable oil and salt. Although usually made of yellow corn (as pictured), they can also be made of white or red corn or wheat flour. After frying and flavoring, we get very crunchy triangle or other shapes chips which are popular with both children and adults.



The Production Line Details

Capacity	120-150KG/h; 200-250KG/h; 3000-400Kg/h; 300-500KG/h; 800-1000KG/h
Electricity supply	Customized according to your local electricity situation.
Machine details	1. Stainless steel, :201, 304, 316, on request. 2. Electrical components can be ABB, Delta, Fuji, Siemens; famous brands.
Certificates	CE, GOST, TUV, BV
Raw material	Corn flour, vegetable oil, water, salt and other chemical additives
Product colour	Brown, yellow

Flow Chart of Doritos Process line:

1. Mixer
- 2. Screw Conveyor
- 3. Twin Screw Extruder
- 4. Roller Cutting Machine
- 5. Hoister
- 6. Separate Drum
- 7. Vibrate Feeder
- 8. Continuous Fryer
- 9. Vibrate De-oil Machine

-10.Flavoring Line

1.Mixer--2.Screw Conveyor--3.Twin Screw Extruder--4.Roller Cutting Machine--5.Hoister--6.Separate Drum--7.Vibrate Feeder--8.Multi-layer oven--9.Vibrate De-oil Machine--10.Flavoring Line

Flow Chart Diagram:



Advantages-The Doritos/Torilla/Corn Chip Processing Line

We have many types of hosts and high degree of automation. The extruder can realize button start, real-time data storage, real-time monitoring, alarm and reminder functions of the host. Our double screw extruder designed by 3D software, analogue simulation and it is tested by computer automatically to ensure the requirements of design precision. Professional manufacturing and processing, this will ensure the accuracy and coordination among each component of the Extruder. Stable processing and low noise is the best proof.

The Function Of Baking Doritos Corn Chips Process Line

1. Flour Mixer: Mixer makes the raw material adding to water and other chemical additive fully mixed. The mixing process ensures that the ingredients are evenly distributed and forms a dough that is pliable and easy

to work with.

2. Screw Conveyor: Screw conveyor can not only convey on the level but also by any angle these materials can be conveyed in the stainless steel roller without leaking, dust pollution; meanwhile it can send the self-mixer to the feeding machine or the conditioner and directly send the discharge hole of the inflating extruder.
3. TwinScrew Extruder: The material is cooked and expanded in the high temperature and pressure environment of the extruder. The control system of the extruder, the feeding system and the rotary cutting system are all frequency-controlled, which has the advantage of being more energy-efficient and of making the material more homogeneous. The feed system is located next to the screw conveyor and the feed opening is also equipped with a stirring shaft, so that the material enters the extruder more evenly.
4. Roller Cutting Machine: After extrusion, the dough is cut into individual doritos corn chips and shaped using special molds. The molds create the distinctive ridges on the surface of the chips, provide additional texture and help the doritos corn chips to hold onto more seasoning.
5. Hoister: Lifting the material to the next machine
6. Separate Drum: Separation of the material to prevent the product from sticking together when it comes out of the extruder
7. Vibrate Feeder: The feeder is equipped with a motor which vibrates so that the material enters the continuous fryer evenly
8. Continuous Fryer: The continuous fryer can make the material more delicious, and there are two mesh belts in the fryer, which can prevent the lighter material from floating, and the fryer can also be fitted with an oil filter, which can prevent the food from turning black and save more oil.
9. Vibrate De-oil Machine: Reduces the amount of food

coming out of the fryer through the vibration of the motor, making the food healthier

10. Flavoring Line: The final step in the process line is to add the seasoning to the doritos corn chips and bake them to perfection. The seasoning is applied using a special drum that tumbles the chips and ensures that each one is evenly coated. The doritos corn chips are then baked at a high temperature to create a crispy, crunchy texture and to bring out the full flavor of the seasonings.