

# What Is Core Filling/Inflating Snacks Line Technology?

## Introduction Of Core Filling/Inflating Snacks Making Machine:

The Core filling/inflating snacks making machines are specialized equipment designed to produce a wide range of extruded snacks with different flavors, shapes, and textures. The machines use a combination of ingredients such as corn, rice, wheat flour, potato starch, and other additives, which are mixed, cooked, and extruded under high pressure to produce core-filled and inflated snacks. The core filling/inflating snacks making machines are typically composed of a series of components, including a feeding system, an extruder, a shaping and cutting system, a filling system, a flavoring system, and a packaging system. The machines come in different sizes and configurations, ranging from small-scale tabletop models to large industrial-grade systems capable of producing thousands of snack products per hour. These machines are widely used in the food industry to produce a variety of snacks, including cheese balls, puffs, rings, and sticks, among others.



## The Core Filling/Inflating Snacks Production Line Details ☐

Capacity	120kg-1000kg
Power Supply	Based on 380V 50 Hz 3 phase. Customized according to your local power.
Machine details	1. Stainless steel, :201, 304, 316, on request 2. Electric parts can be ABB, Delta, Fuji, Siemens; Famous brand as your demand.
Certificate	CE, GOST, TUV, BV
Raw Material	Wheat flour, corn, rice, oat, etc.
Products Color	White, Yellow
Products type	Core-filled potato chips, Core-filled corn curls, Core-filled wafers ☐ Inflated snacks ☐ etc.

## Flow Chart Of Commercial Core Filling/Inflating Snacks Processing Line:

Mixing → Extrusion → Drying → Baking → Seasoning → Cooling → Packaging

## The Equipment Using In The Core Filling/Inflating Snacks Making Machine:

Powder Mixer --- Screw Conveyor --- Twin Screw Extruder --- Elevator / Air Feeder ---- Oven --- Seasoning Line --- cooling

machine ---packing machine



### **Feature Of Core Filling/Inflating Snacks Machines:**

**1.Extruder:** A key component of these machines is an extruder, which is responsible for shaping and forming the snack. The extruder uses heat, pressure, and mechanical force to mix and process the snack ingredients.

**2.Filling mechanism:** To create snacks with a creamy or cheesy center, core filling machines have a mechanism that injects filling material into the snack as it is being formed. The filling material is usually pumped into the center of the snack, creating a hollow core.

**3.Cutting mechanism:** Once the snack has been formed, it needs to be cut into the desired size and shape. Core filling machines have a cutting mechanism that slices the snack into individual pieces.

**4.Temperature control:** Temperature control is critical when making core filling snacks. These machines have heating and cooling systems that allow the operator to control the

temperature throughout the production process.

**5.Automation and control systems:** Core filling machines are often fully automated and can be controlled using a computer or touch screen interface. This allows operators to easily adjust the production process and monitor the machine's performance.

**6.Material handling systems:** These machines require a steady supply of raw materials, such as flour, oil, and flavorings. Material handling systems are designed to transport these materials to the extruder and filling mechanism.

**7.Safety features:** Core filling machines have various safety features, including emergency stop buttons and guards to prevent operators from coming into contact with moving parts.

**8.Cleaning and maintenance:** Like all machines, core filling machines require regular cleaning and maintenance to ensure they continue to operate efficiently and produce high-quality snacks. These machines are designed to be easy to clean and maintain, with accessible components and removable parts.

**Parameter Of Core Filling/Inflating Snacks Machine:**

Model	Installed Power (KW)	Power Consumption (kw)	Capacity (kg/h)	Dimension (m)
LY65 processing line	80kw	55kw	120-150kg/h	21*1.2*2.2
LY70 processing line	115kw	95kw	200-250kg/h	23*1.5*2.2
LY85 processing line	170kw	140kw	500-700kg/h	28*3.5*2.2
LY90 processing line	230kw	164kw	800-1000kg/h	29*2.5*3.5

**Applications Of Core Filling/Inflating Snacks Production Line:**

**1.Cheese-filled snacks:** Core filling machines can be used to create snacks that are filled with a variety of different types of cheese, including cheddar, mozzarella, and parmesan.

**2.Cream-filled snacks:** Another popular application of core filling machines is to create snacks that are filled with a sweet or savory cream.

**3. Puffed snacks:** Inflating snacks machines are commonly used to create airy, puffed snacks such as cheese puffs, corn puffs, and rice puffs.

**4. Extruded snacks:** Core filling and inflating snacks machines can also be used to produce a wide range of extruded snacks, including corn chips, pretzels, and extruded shapes such as stars or animals.

**5. Healthy snacks:** Core filling/inflating snacks production lines can also be used to manufacture healthy snack products such as baked chips or whole-grain crackers.

