

What Is The Kurkure?

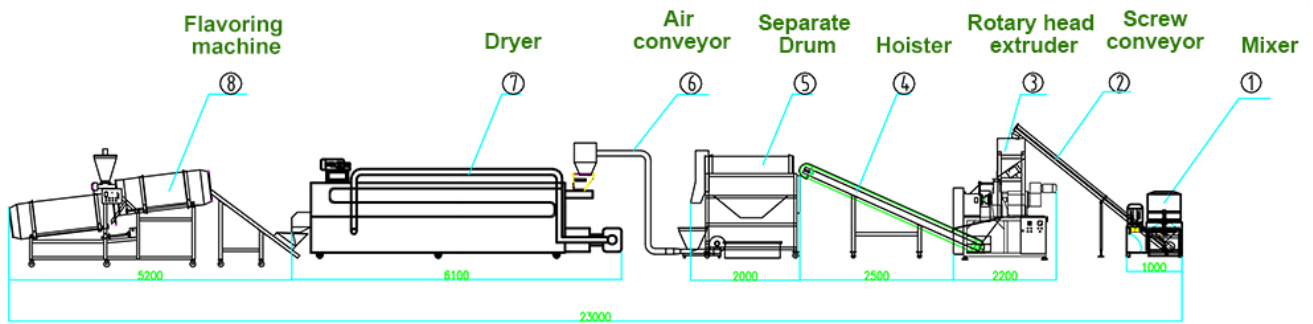
Kurkure is special extruded snacks. At the same time, kurkure is very crunchy and great in taste. And then, the corn grits moisturize in the flour mixer with water and fed to the rotary head extruder. At the same time, in the extruder, due to the two rotary plates. And then, the corn grits are squeezed and twisted to curls shapes. At the same time, the cutting knives can cut into required lengths. At the same time, the cheetos are fried in cooking oil and then cooled before flavoring. And then, seasoning is sprayed on the surface to achieve different favorable tastes. At the same time, due to the delicious flavors and nutrition, it is quite popular with consumers.



Flow Chart Of The Nik Nak Snacks Processing Line:

Mixer→ Screw Conveyor → Double Screw Extruder→Hoister→Drying Oven→ Hoister→Flavoring Roller→ Oil Spraying Machine →Cooling

Conveyor



Advantage Of Kurkure Making Production Line:

1	At the same time, simple structure in linear type. And then, kurkure making machine is easy in installation and maintation.
2	At the same time, running in a high automatization and intellectualization. At the same time, no pollution.
3	And then, compact structure novel design and stable performance. At the same time, developed on the base of like produces and requirements in the world market.
4	And then, it realizes high automation, convenient operation, low energy and small floor space. At the same time, it assures all working procedures from feeding flour to finished once.

