How To Make Bugle Puffed Snack Automatically?

Introducción detallada :

Introduction Of Bugle Puffed Snack Making Machine:

The machine typically consists of several different components, including a dough mixer, a dough she system, a cutting and shaping station, and a frying or baking unit. The process begins by mixing a dou from a combination of cornmeal, wheat flour, water, and other ingredients. The dough is then sheete cut into individual Bugle shapes, which are then either fried or baked to achieve the desired crispy te The Bugles snack making machine is capable of producing Bugles in a wide range of sizes and flavors be customized to meet the specific needs of individual manufacturers. This equipment is commonly u large-scale food production facilities, where high volumes of snacks are produced on a daily basis.

The Bugle Puffed Snack Production Line Details

Capacity	150kg-350kg
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	Crispy chips,Sala,Bugles,Sticks.etc.

Flow Chart Of Commercial Bugle Puffed Snack Processing Line:

Mixing Extrusion Cutting Frying or Baking Seasoning Cooling Packaging

The Equipment Using In The Bugle Puffed Snack Making Machine:

Mixer--Screw Conveyor--Twin Screw Extruder--Pulling And Cutting Machine--Continuous Fryer--Deoili
Machine--Flavoring Machine

Feature Of Bugle Puffed Snack Machines:

1.Dough Mixer: Bugles snack machines typically include a dough mixer that can mix the various ingre
needed for the dough at a high volume and speed.

2.Extrusion Die: The machine also includes an extrusion die, which is responsible for shaping the dou
the signature horn shape of Bugles snacks.

3.Cutting and Shaping Station: Once the dough has been extruded into the desired shape, the machi
includes a cutting and shaping station that can quickly and accurately cut the Bugles into individual p

4.Frying or Baking Unit: The Bugles are then fried or baked to achieve the desired crispy texture. 5.Se
System: After cooking, the Bugles are seasoned with various flavors, such as cheese or ranch.

6.Cooling Conveyor: The Bugles are then cooled to room temperature on a cooling conveyor to preve
from becoming too hot and losing their crispy texture.

7.Quality Control: Throughout the processing line, quality control checks are performed to ensure the

meet the desired specifications for taste, texture, and appearance.

8.Customization Options: Bugles snack machines can often be customized to meet the specific needs individual manufacturers.

Parameter Of Bugle Puffed Snack Machine:

Model	Installed capacity	Power	Output capacity	Size (L*W*H)
DH65	88KW	65KW	150-200kg/h	18000x2000x4000mm
DH70	126KW	82KW	200-250kg/h	22000x2000x4000mm
DH70L	126KW	82KW	250-350kg/h	26000x2000x4000mm

Machine Photos Of Bugle Puffed Snack Production Line

Machines Materials: All the machines are made by stainless steel.

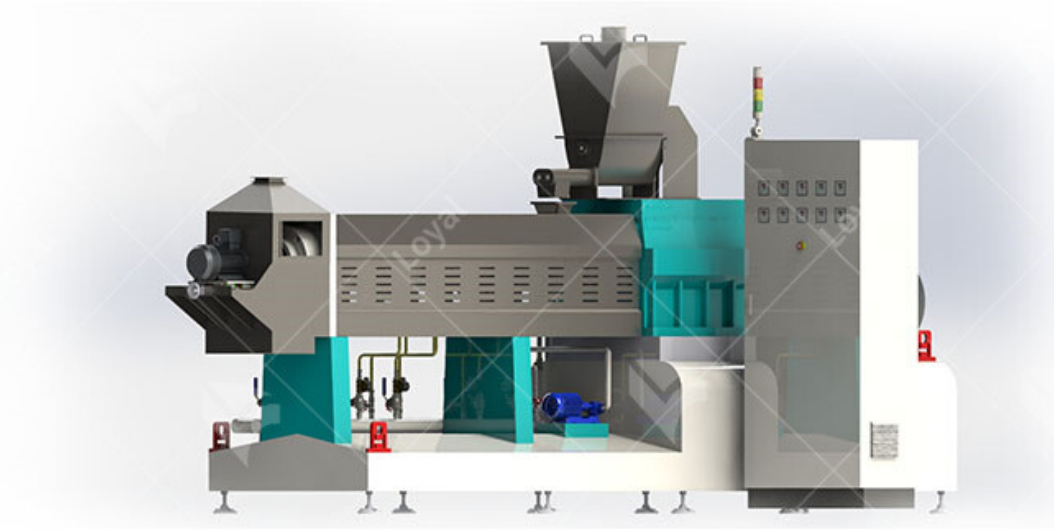
Applications Of Bugle Puffed Snack Production Line:

1.Automated Production: A bugles snack production line can automate the production process, from the ingredients to shaping and frying the bugles.

2.Consistent Quality: A bugles snack production line can produce bugles with consistent quality, textu flavor.

3.Customization: A bugles snack production line can be customized to produce different flavors, shap sizes of bugles. This can help companies to cater to the specific tastes and preferences of their target

4.Food Safety: A bugles snack production line can incorporate various food safety measures to ensur the snacks are free from contamination and meet the required health standards.

5.Scalability: A bugles snack production line can be scaled up or down depending on the demand for product.

Overall, a bugles snack production line can help companies to produce bugles snacks efficiently, cons and safely, while also allowing for customization and scalability.