

## Twin screw puffing pasta machine

We focus on the following introduction and advantage analysis to customers according to their concerns:

### 1. Production process of twin-screw puffed snacks:

Flour mixer—screw hoister—twin screw puffing machine—air convey ( PVC hoister )  
—oven—seasoning line—cooling machine—packer

### 2. workshop requirements:

The whole line occupies a small area, a plant 20 meters long, 2.5 meters wide and 3 meters high can be placed for production.

Moreover, L-shaped layout can be arranged according to different venues of customers, which can be flexibly adjusted, greatly reducing the site cost of customers !

### 3. Materials requirements:

Double screw puffing production line can use corn, rice, wheat, starch, black rice, mung bean, buckwheat and other grains as raw materials. The fineness of raw materials is usually required to be above 60~80mm.

### 4. multiple model:

To meet the needs of different customers, according to different output.

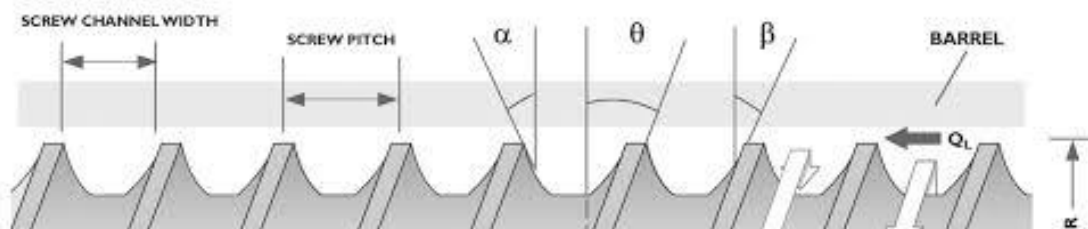
### 5. Twin-screw puffing line product diversification:

The main feature of the twin-screw puffed snack production line is its functional diversity. A variety of different flavors of puffed snacks can be made by changing molds and changing seasonings.

### Model and product specification:

type name	DL56-III	DL65-II	DL70-II	DL85-II	DL32-II
Full name	Twin screw extruder puffing machine				
Line item	Three lines four program ( 2 firing line 1 null line 1baseline )				
operation	Press the knob manuell	Press the knob manually	Press the knob manually	Press the knob manually	lcd touch-sensitive scree

	y				
supply voltage	380V/50HZ (Other supply voltage can be customized)				
installed power	35KW	46KW	46KW	90KW	10KW
Power Consumption	25KW	30KW	30KW	55KW	7KW
production capacity	120-150 Kg/h	150-180Kg/h	200-260Kg/h	300-500Kg/h	10-15Kg/h
size	2.5×0.8×1.8m	3.2×1.0×2m	3.2×1.0×2m	4.5×1.2×2.4m	21×0.65×1.6m
Stainless steel thickness	1.2mm				
The screw material	38CrMoAL/38				
The screw length	1050mm	1520mm	1520mm	1563mm	mm
The screw diameter	65mm	65mm	70mm	85mm	30mm
motor power	22kw	30kw	30kw	55kw	5.5kw
heating power	2*5kw 10kw	10kw	12kw	16kw	kw
Feeding power	0.75KW	0.75kw	0.75kw	1.5kw	kw
Rotary cutting power	0.75KW	0.75kw	0.75kw	1.5kw	kw
Oil pump power	0.37kw				0.12kw
Water circulation	Can be customized				standard configuration
<p>This machine is composed of feeding system, extrusion system, rotary cutting system, heating system, driving system and control system. Adopting advanced screw extruding and puffing technology, using high temperature and high pressure, the material is matured and puffed into shape, which is completed in one time. The main machine adopts frequency conversion speed regulation to ensure the stability of the production process. Products of various colors and varieties, beautiful appearance, natural, realistic and exquisite texture, wide use of raw materials.</p>					



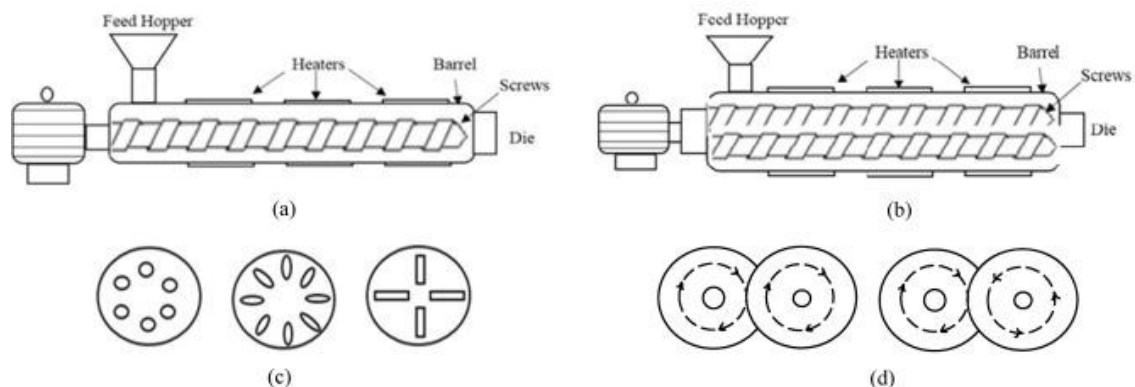
Applications of extrusion cooking	
Bread crumbs	Degermination of spices
Precooked starches	Flavor encapsulation
Anhydrous decrystallization of sugar to make confectioneries	Enzymatic liquefaction of starch for fermentation into ethanol
Chocolate conching	Quick-cooking pasta products
Pre-treated malt and starch for brewing	Oilseed treatment for subsequent oil extraction
Stabilization of rice bran	Preparation of specific doughs
Gelatin gel confectioneries	Destruction of aflatoxins or gossypol in peanut meal
Caramel, licorice, chewing gum	Precooked soy flours
Corn and potato snack	Gelation of vegetable proteins
Coextruded snacks with internal filling	Restructuring of minced meat
Flat crispbread, biscuits, crackers, cookies	Preparation of sterile baby foods
Pre-cooked flours, instant rice puddings	Oilseed meals
Cereal-based instant dried soup mixes or drink bases	Sterile chees processes
Transformation of casein into caseinate	Animal feeds
Pre-cooked instant weaning foods or gruels	Texturized vegetable proteins

### High Output

Owing to a continuous extrusion process, the extruder serves a high productivity system, which can provide higher efficiency for the food manufacturing process.

### Product Quality

Extrusion can increase starch and protein digestibility by gelatinizing and denaturing, respectively. It also blocks and reduces contaminant microorganisms.



In order to reduce your investment cost, our leader microwave equipment company insists on reducing the cost of the food puffing machine by improving production technology and overcoming manufacturing difficulties. At present, we can complete the whole machine in less time. You can compare the prices of the twin-screw puffed pasta machines from other manufacturers. You will find that our machines are not only of good quality, but also reasonably priced .

Please contact us in any time if you have any further questions !