

What Is Kurkure Processing Line

The Kurkure Production Line is a complete set of machinery and equipment designed for the production of Kurkure snacks. Kurkure snacks are a popular Indian snack made from cornmeal, rice meal, and a variety of seasonings. The production line consists of different machines that work together to produce Kurkure snacks in large quantities. The Kurkure Production Line is highly efficient, automated, and allows for the mass production of Kurkure snacks. It can be customized to produce a variety of Kurkure snack flavors and shapes. The production line also operates under hygienic conditions to ensure the quality and safety of the snack products.



Flow Chart Of Kurkure Processing Line

1. Mixer ---
2. Screw Conveyor ---
3. Rotary Head Extruder ---
4. Hoister ---
5. Separating Drum ---
6. Vibrate Feeder ---
7. Continuous Fryer ---
8. Vibrate De-Oil Machine ---
9. Flavoring Line ---
10. Packaging



Parameters Of Kurkure Processing Line

Model	Installed Power (Kw)	Power Consumption (Kw)	Output (Kg/h)	Size(L*W*H) (Mm)
LY-1	134kw	94kw	125-140kg/h	17000*1100*2500mm
LY-2	136kw	95kw	200-230kg/h	17300*1200*2600mm



Functions Of Kurkure Processing Line

- 1. Mixing and Grinding:** The first step is to mix the raw materials such as cornmeal, rice flour, and other ingredients like spices and flavorings. The mixed ingredients are then ground to form a uniform and fine powder.
- 2. Extrusion:** The mixed powder is then fed into an extruder machine. The extruder machine consists of a barrel and a screw that rotates and pushes the mixture through a die. The die determines the shape and size of the Cheetos snack. As the mixture is pushed through the die, it is cooked under high temperature and pressure.
- 3. Frying:** The extruded Cheetos snacks are then fried in hot oil to give them a crispy texture and a golden brown color. The frying time and temperature are carefully controlled to ensure that the snacks are cooked evenly.
- 4. Seasoning:** After frying, the Cheetos snacks are coated with a seasoning mixture to give them their characteristic flavor. The seasoning mixture is usually a blend of spices, salt, and other flavorings.
- 5. Packaging:** The final step is to package the Cheetos snacks in air-tight bags to ensure their freshness and shelf life.



Advantages Of Kurkure Processing Line

Efficiency	The production line is highly automated and efficient, ensuring consistent and high-quality output of Kurkure snacks.
Cost-Effective	This production line is specially designed for mass production of Kurkure snacks, which reduces the overall cost of unit production.

Customization	The production line can be customized to produce Kurkure snacks in various flavors and shapes to meet market demand.
Sanitation	The design of the production line pays attention to hygiene to ensure that Kurkure snacks are produced under hygienic conditions without pollution.
Safety	The production line is equipped with safety functions to ensure the safety of operators and consumers.
Quality Control	Controls are built into the production line to ensure the quality of the Kurkure snacks produced, including accurate flavoring and texture.
Durability	The machines used in the production line are made of high-quality materials to ensure their durability and longevity.

