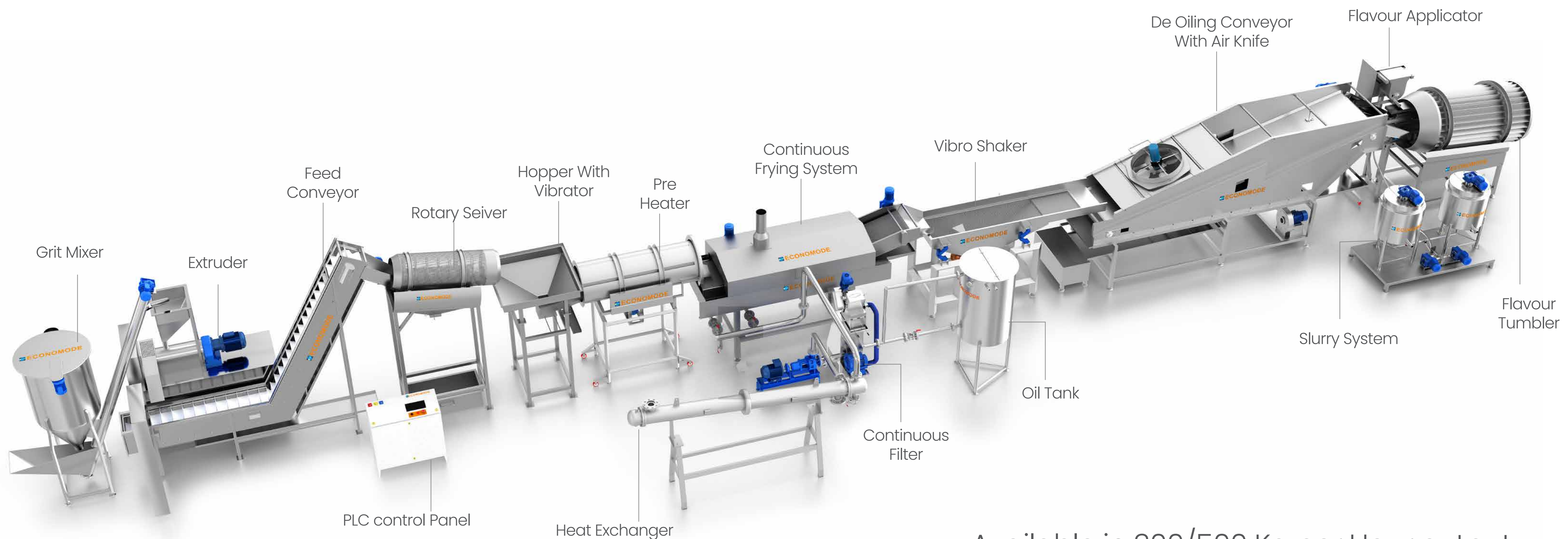


Fully Automatic Kurkure Production Line

A Continuous arrangement to produce best quality extruded raw puffs (popularly known as Kurkure or Nik-Nak) and deliver uniformly processed, crunchy output



Available in 300/500 Kg per Hour output

Also available in many Fuel options to chose from – Gas /Diesel/Thermic/Wood/Pellet

Features

Continuous Feeding of Raw Material for Frying

A combination of **Grit Mixer**, specially designed **Extruder** and the **Feeding Hopper** ensures constant feed to the Fryer despite any small change to the Extruder output.

Minimum Oil Pick up for maximum shelf life

A combination of **Rotary Siever** & **Pre-Heater** before frying ensures maximum fines removal from raw puffs & minimum oil absorption despite variation in shape, size & moisture content of raw material. The other component which differentiates our Kurkure Frying Line from others is the **Vibrating Shaker** which ensures excess surface oil removal after frying. **Two-step de-oiling belt** also ensures maximum residual oil is removed.

Precise Frying Control

Specially designed hot oil inlet & continuous filtration mechanism provide precise control of temperature (Delta T), product flow & fines removal. This ensures optimum oil pick up in finished product & higher shelf life.



De-Oiling with Air Knife

The **De-Oiling Conveyor** with step take out belt & two-step de-oiling belt ensures optimal oil removal from the product & enhances its shelf life.

Other Features/ Equipment

Continuous Oil Filter

Automatic Oil Level Control

Excess Oil Collection & Circulating System

Air cooled pump for Oil circulation

Cooling system inside Oil tank

Clean-in-Place (CIP) System

Compact Design

Seasoning Accuracy through Slurry System

Optimum Seasoning spread with minimal loss is the key to consistent taste of the final product. Specially mounted product sensor along with an uniquely designed Zig Zag Tumbler interior ensure seasoning is optimum & the loss minimized.

Automation

Indigenously built **Programmable Logic Control (PLC) system** controls multiple machines and process functions, pre-programmed product menus, and complete data management at the touch of a single screen touch enabled display screen. The PLC control panel is customized and designed specifically for the entire processing line providing user friendly operation and complete equipment control and data management at your fingertips.

Technical Data

Model	FAKPL - 300	FAKPL - 500
Output	300 Kg/Hr	500 Kg/Hr
Edible Oil Holding Capacity	250 Ltrs	450 Ltrs
Power Required	75 HP	90 HP
Floor Space	1500 Sq ft	2000 Sq ft
Length Of The Line	71 Ft	75 Ft
Material Of Construction	AISS-304 Grade SS	AISS-304 Grade SS

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