

# pellet processing technology

helping you deliver the tastiest snack  
on the market



# THE PLANT

PRE-TESTED & DELIVERED TURNKEY

Our pellet processing plants include all the necessary components to efficiently produce tasty pellet snacks of various shapes and flavours.

## 1. Pellet infeed and frying

The line consists of a pellet receipt and feeding system that allows the operator to supply pellets from floor level. Further, the pellet feeding elevator brings the product to the vibrating sieve. This ensures a continuous flow into the fryer and sieves small particles. Kuipers universal pellet fryer helps the manufacturer produce any type of pellet snack in the most efficient way possible. Its innovative product belt transports the product and ensures minimal oil volume is used within the system. The frying oil can be heated electrically or with thermal oil.

## 2. Defatting and flavouring/salting

A defatting belt allows excessive frying oil on the product surface to drip off, after frying. For irregular shape product, the belt has a tipping point halfway. The drip-off frying oil is then returned to the fryer. Air knives can be added for further removal of oil. The product is then fed into the flavouring unit. This is a stand-alone, drum-shaped mixing system with accurately controlled speed and flavour or salt dosing. The unit has its own control board.



# APPLICATIONS

- Pellets
- Shrimp crackers
- Pork rinds
- Papadam
- 



Besides pellet snacks, our equipment can efficiently process extruded snacks, mini croutons, corn nuts and more.

# CUSTOM BUILT FOR YOUR SNACK

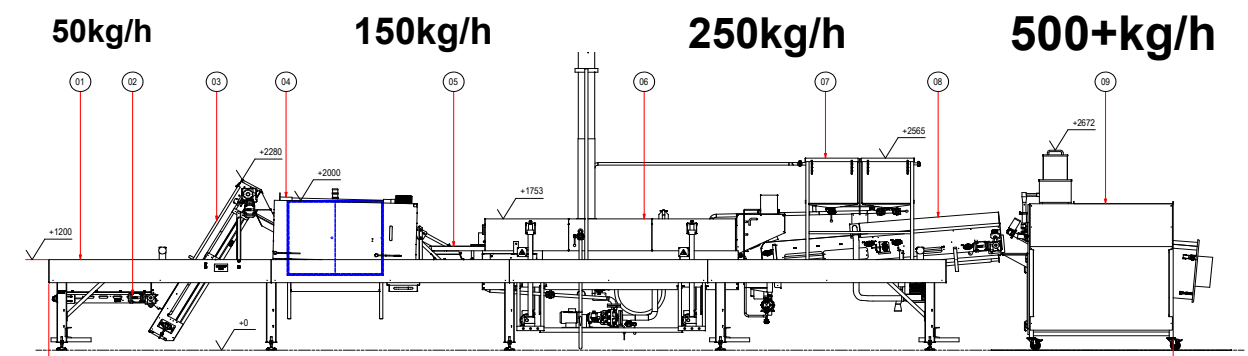
Kuipers constructs a custom production line to meet the specification of the snack manufacturer. The machine is built and tested in its entirety in our own workshop and delivered turnkey anywhere around the world.

We have perfected our process of converting pellets and dough products into deep fried tasty snacks to the very last detail. The characteristics of the basic product are always considered. This is especially important during pellet production due to their tendency to expand and float while frying. Kuipers frying system contains a unique transport system to ensure sufficient room for the product to expand and guarantee an even frying process. The frying time and temperature are adjustable to allow producers to manufacture all types of pellets. The system is fully controlled via the PLC system.



Deep frying depends largely on maintaining oil of the best quality. Thanks to the specially developed dirt removal system, combined with gentle heat treatment the oil does not have to be replaced - and without the addition of any chemicals. In fact, efficient removal of small particles begins before frying to prevent these from entering the frying system. This is another factor that contributes to an extremely low frying oil turnover time, in most cases less than three hours.

# CAPACITIES OFFERED



\*Accurate capacities are always calculated according to the producers raw product input and the desired output

**Kuipers Food Processing Machinery**  
**Woerden, Netherlands**  
**(+31) 348 - 43 26 08**  
**info@kuipers.nu**  
**www.kuipers.nu**

