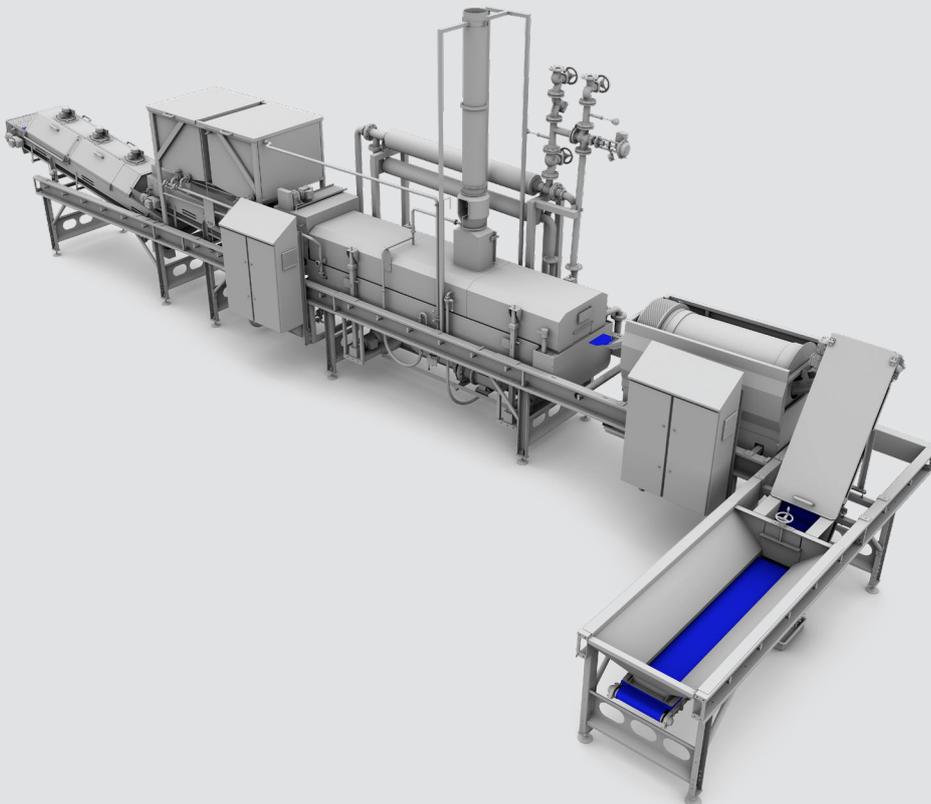
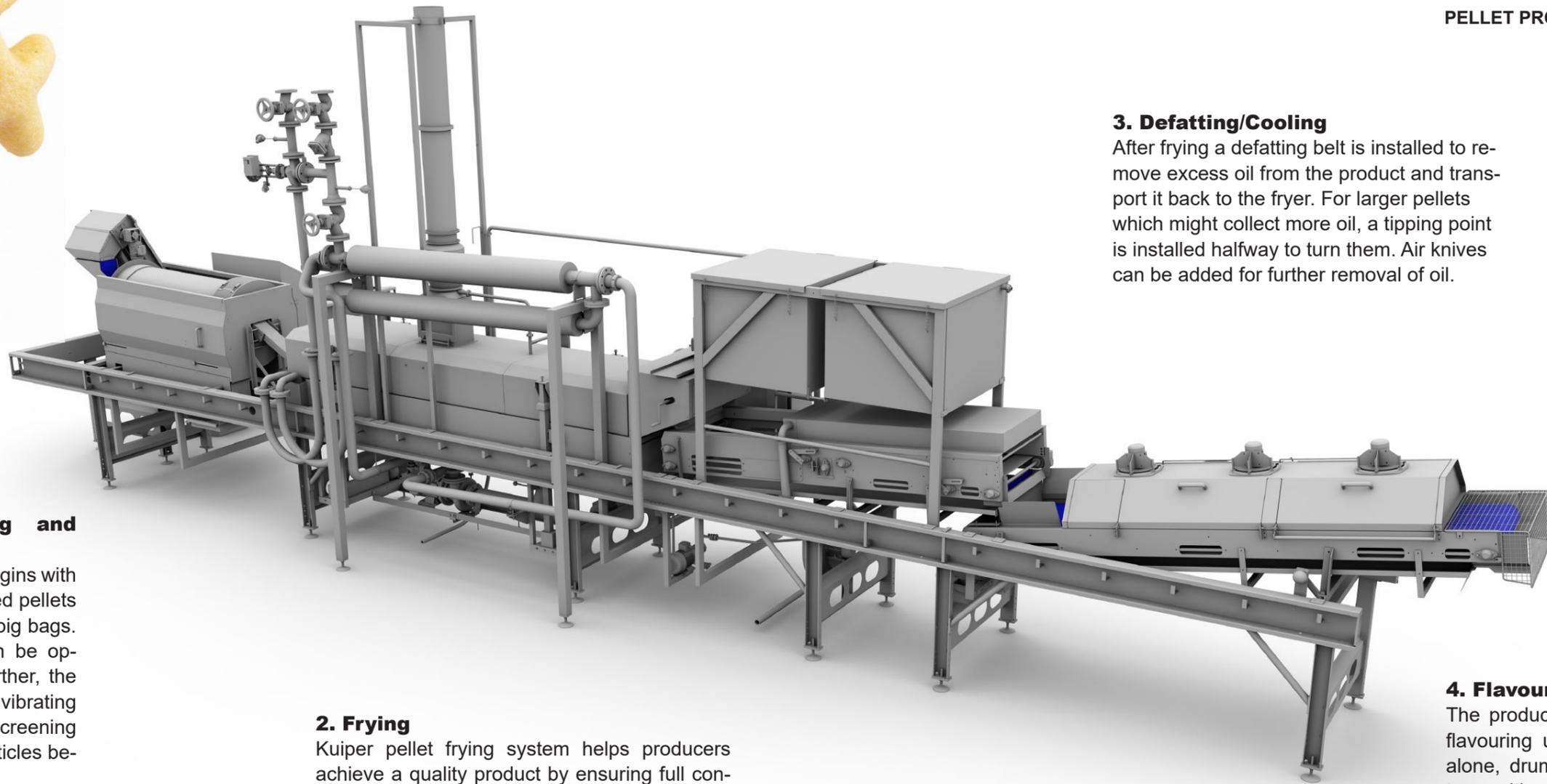
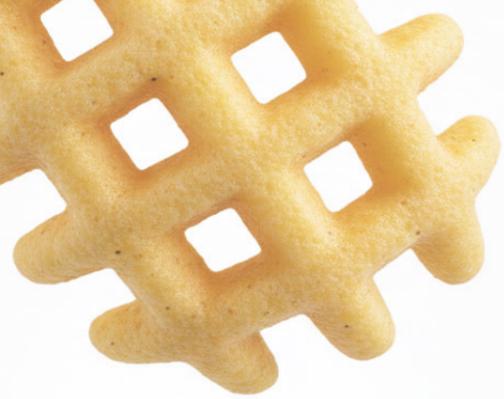


PELLET SNACKS PLANT

**One Line. One Solution.
From Dry Pellet to Snack.**





1. Pellet receiving and screening

The scope of our plant begins with the receipt of the pre-dried pellets which come in boxes or big bags. The feeding system can be operated at floor level. Further, the pellets are passed via a vibrating sieve. This acts as a screening mechanism for small particles before frying.

2. Frying

Kuiper pellet frying system helps producers achieve a quality product by ensuring full control of the retention time for each pellet. The system is heated via an external heat exchanger to maintain frying oil quality high and turnover time low. We offer both electrical and thermal oil heating systems as part of our scope of supply.

3. Defatting/Cooling

After frying a defatting belt is installed to remove excess oil from the product and transport it back to the fryer. For larger pellets which might collect more oil, a tipping point is installed halfway to turn them. Air knives can be added for further removal of oil.

4. Flavouring

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 and can be easily removed if necessary.

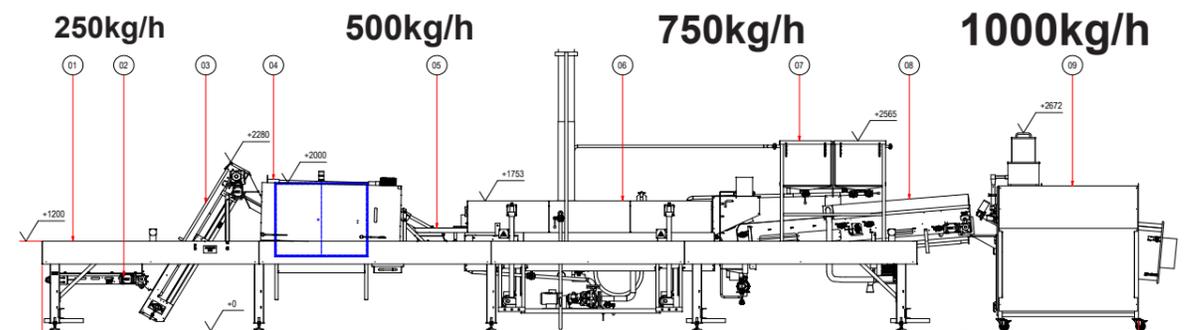
APPLICATIONS

- Pellet snacks
- Shrimp crackers
- Pork rinds

Besides pellet snacks, we offer solutions for extruded snacks, mini croutons, corn nuts and more.



CAPACITIES OFFERED



*Accurate capacities are always calculated according to the producers' raw product and general process parameters.



Our PP250 electric plant during FAT, October 2025

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