

How to Fried Bugle Chips Snack Machine

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After frying, the product is then tumbled with the desired flavor components.

[Fried Bugle Chips Snack Machine](#) **Main Features:**

- 1) Alloy (38CrMoAl) screw made by nitriding process, high strength and wear-resisting. Self-cleaning ability, no need to discharge or clean the barrel and screw when roasting or repalcing of materials.
- 2) Adopting speed-adjusted converter on feeding system, extrusion system and cutting system. Food grade stainless steel twin screw feeding machine, stable materials feeding in the whole food process.
- 3) Gearbox with automatic lubrication function, extending gear life.
- 4) World famous brand Siemens main motor, guaranteeing good quality.
- 5) Increased radiator on driving part for forced cooling effect, ensuring extruder operates safely.
- 6) Cutting knife fixed in the die head seat, rotary cutting by V-belt drive.