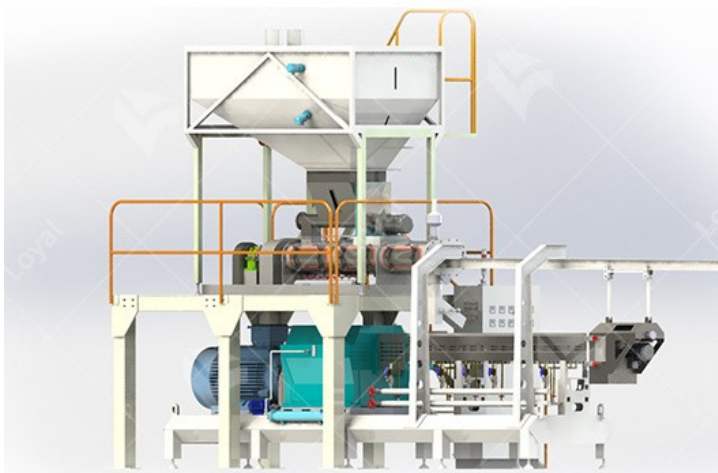


Components of the Doritos Process line

Introduction?

Doritos is a flavoured tortilla chip, which is made from Corn flour as the main ingredient, with salt, vegetable oil and other chemical additives to create a tasty flavour that is loved by young people. Doritos are available in a variety of flavours, such as BBQ, spicy and cheesy, and are sold in many countries around the world. And because Doritos taste so good, many people can't stop eating them, making them a very popular snack. Doritos is a best seller all over the world thanks to its popular flavour, which makes it impossible to stop eating thanks to its tempting taste and the low calorie content of individual triangular slices.



The Production Line Details ?

Capacity	120-150KG/h;200-250KG/h; 3000-400Kg/h; 300-500KG/h;800-1000KG/h
Electricity supply	Customized according to your local electricity situation.
Machine details	1. Stainless steel,:201, 304, 316, on request. 2. Electrical components can be ABB, Delta, Fuji, Siemens; famous brands.

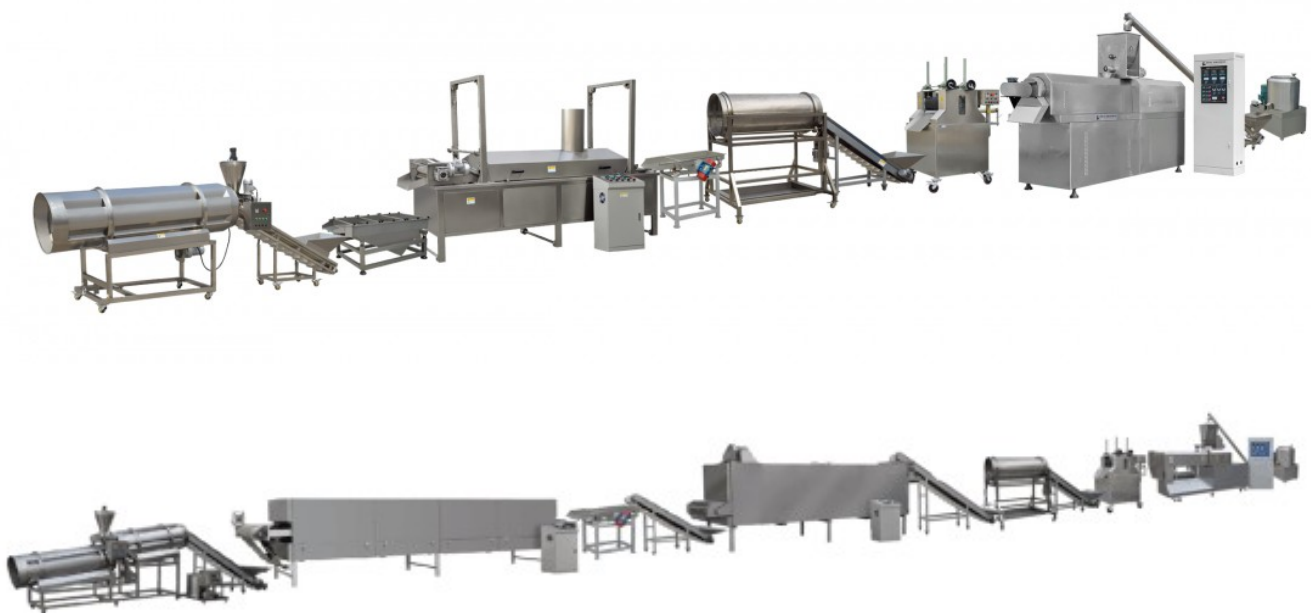
Certificates	CE,GOST,TUV,BV
Raw material	Corn flour, vegetable oil, water, salt and other chemical additives
Product colour	Brown, yellow

Flow Chart of Doritos Process line:

1. Mixer--2.Screw Conveyor--3.Twin Screw Extruder--4.Roller Cutting Machine--5.Hoister--6.Separate Drum--7.Vibrate Feeder--8.Continuous Fryer--9.Vibrate De-oil Machine--10.Flavoring Line

1.Mixer--2.Screw Conveyor--3.Twin Screw Extruder--4.Roller Cutting Machine--5.Hoister--6.Separate Drum--7.Vibrate Feeder--8.Multi-layer oven--9.Vibrate De-oil Machine--10.Flavoring Line

Flow Chart Diagram:



Feature Of Doritos Process line:

1.High degree of automation: It has a very high degree of automation, which can well meet the needs of customers and fully meet the needs of various enterprises.

2.Large output: It can realize multiple batch processing, thus avoiding problems such as equipment downtime and long downtime due to different batches. The output of the equipment is large, thus ensuring the production efficiency and quality. At the same time, the production speed of the equipment is fast, and the output can be adjusted at any time according to the output needs of different users.

3.Low energy consumption: It can effectively reduce the utilization rate of energy and achieve the purpose of saving costs.

4.Sanitation and cleaning: The equipment adopts a new type of dust removal equipment, which can well avoid dust pollution to the surrounding environment and ensure environmental hygiene. In the process of processing, a certain amount of dust will be generated. If the dust is not effectively removed, the dust will cause harm to the health of the workers.

5.Easy to operate: The device is easy to operate and easy to use, whether it is a small-scale enterprise or a large-scale enterprise, it can be easily used.

The above are the characteristics of the bread crumb production line. This equipment has the advantages of large output, high efficiency and low energy consumption, and can meet the needs of various customers.

The Function Of Baking Doritos Corn Chips Process Line?

1.Flour Mixer: Mixer makes the raw material adding to water and other chemical additive fully mixed.The mixing process ensures that the ingredients are evenly distributed and forms a dough that is pliable and easy to work with.

2.Screw Conveyor: Screw conveyor can not only convey on the level but also by any angel these materials can be conveyed in the stainless steel roller without leaking, dust pollution; meanwhile it can send the self-mixer to the feeding machine or the conditioner and directly send the discharge hole of the inflating extruder.

3.Twin Screw Extruder: The material is cooked and expanded in the high temperature and pressure environment of the extruder. The control system of the extruder, the feeding system and the rotary cutting system are all frequency-controlled, which has the advantage of being more energy-efficient and of making the material more homogeneous. The feed system is located next to the screw conveyor and the feed opening is also equipped with a stirring shaft, so that the material enters the extruder more evenly.

4.Roller Cutting Machine: After extrusion, the dough is cut into individual doritos corn chips and shaped using special molds. The molds create the distinctive ridges on the surface of the chips, provide additional texture and help the doritos corn chips to hold onto more seasoning.

5.Hoister: Lifting the material to the next machine

6.Separate Drum: Separation of the material to prevent the product from sticking together when it comes out of the extruder

7.Vibrate Feeder: The feeder is equipped with a motor which vibrates so that the material enters

the continuous fryer evenly

8.Continuous Fryer: The continuous fryer can make the material more delicious, and there are two mesh belts in the fryer, which can prevent the lighter material from floating, and the fryer can also be fitted with an oil filter, which can prevent the food from turning black and save more oil.

9.Vibrate De-oil Machine: Reduces the amount of food coming out of the fryer through the vibration of the motor, making the food healthier

10.Flavoring Line: The final step in the process line is to add the seasoning to the doritos corn chips and bake them to perfection. The seasoning is applied using a special drum that tumbles the chips and ensures that each one is evenly coated. The doritos corn chips are then baked at a high temperature to create a crispy, crunchy texture and to bring out the full flavor of the seasonings.