

Grain Puffing System



Benefits of the Major Grain Puffing System

- Continuous operation
- High yield
- Low energy
- PLC control
- Easy to operate
- Product is sieved and cooled after puffing



Grain Puffing System

Major has developed a unique solution for grain puffing which allows continuous expansion of grain for the cereal and snack food industry.

The system consistently delivers high yield and quality puffed corn or other grains.

The design achieves key process parameters of temperature and low retention time for grains in a small footprint.

Product is loaded in the low care area with expanded product delivered to the high care clean room. Product exiting the puffing chamber is sieved prior to passing through a cooling conveyor to packing. Unpuffed particles are separated prior to product cooling and packing. Dust in the air recirculation system is captured and removed.

The PLC control system enables the operator to monitor the system from a single work station and recipes can be programmed for different products. Control valves maintain a set rate of product flow through the system and limit cold air ingress that would compromise performance and increase energy usage.

Other benefits of the design include minimum operator involvement and low noise whilst maintaining consistent product quality.

Easy access for maintenance and cleaning for long term reliability.



For further information or assistance on our range, please call one of our sales team



92 Fairbank Road
Clayton, Victoria
Australia, 3169

Telephone:
+61 3 8558 1800

Facsimile:
+61 3 8558 1805

Email:
major@majoreng.com.au

Website:
www.majoreng.com.au

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