

ECONOMICAL KURKURE MAKING PLANT

Complete Turnkey Solutions for **Kurkure**
Manufacturing & Packaging

- 🛡️ **Hygienic Processing**
- ⚙️ **Cost-Effective Technology**
- 🏆 **Consistent Product Quality**
- 📦 **High-Speed Packaging**

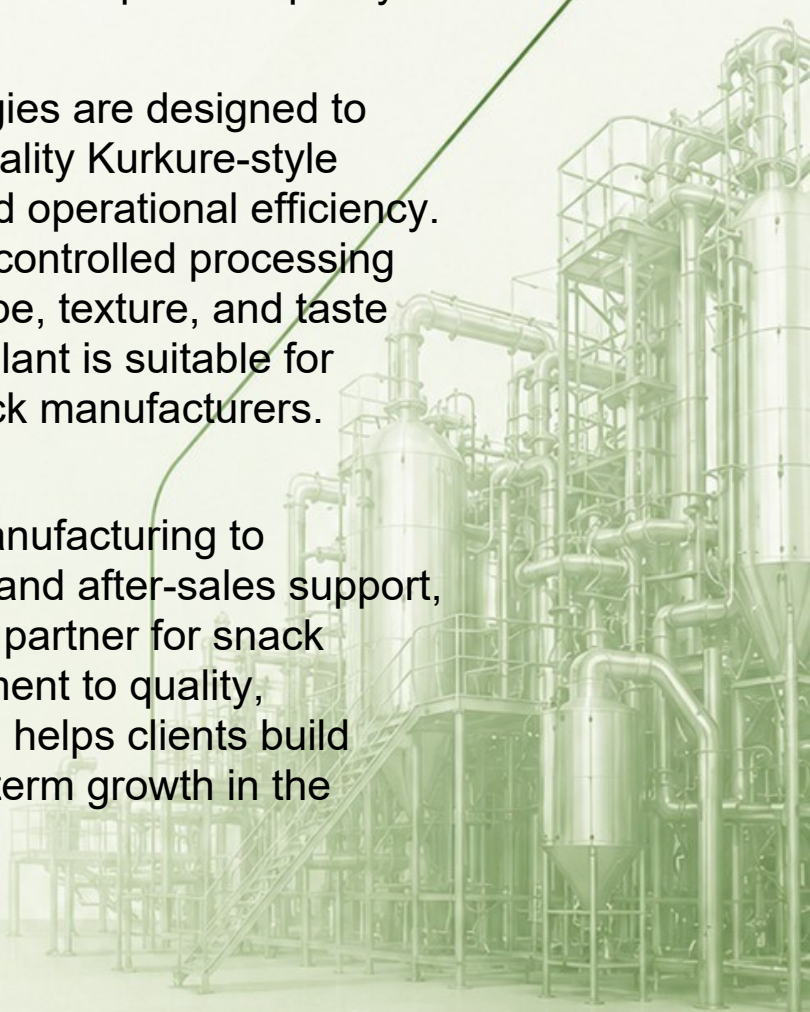


COMPANY OVERVIEW

Salvin Industries provides complete turnkey solutions for Economical Kurkure Making Plants, delivering advanced and cost-effective systems for snack food manufacturers. Our solutions cover the entire production process, from raw material handling and extrusion to frying, seasoning, packaging, and final dispatch. We focus on helping businesses achieve efficient production with consistent product quality.

Our modern manufacturing technologies are designed to produce crispy, flavorful, and high-quality Kurkure-style snacks while maintaining hygiene and operational efficiency. Advanced automation and precision-controlled processing systems ensure uniform product shape, texture, and taste across every production batch. The plant is suitable for startups, SMEs, and large-scale snack manufacturers.

From plant design and equipment manufacturing to installation, commissioning, training, and after-sales support, Salvin Industries serves as a reliable partner for snack processing businesses. Our commitment to quality, innovation, and customer satisfaction helps clients build successful brands and achieve long-term growth in the competitive snack food industry.

A photograph of a large industrial snack manufacturing plant, featuring tall stainless steel extrusion and frying towers, complex piping, and metal walkways. The image is overlaid with a green tint and a diagonal line.

ECONOMICAL KURKURE MAKING PLANT



Key Features

- Economical Investment
- High Production Efficiency
- Energy-Efficient Operation
- Hygienic Manufacturing
- Compact Plant Design
- Consistent Product Quality
- Automated Processing
- High-Speed Packaging

THE PROCESS

01 Raw Material Receiving

Corn meal, rice flour, gram flour, edible oil, and seasonings are received and inspected for quality and consistency. Raw materials are checked for freshness, moisture content, and purity. Proper selection ensures superior product quality and efficient processing. Approved materials are transferred for production.



02 Mixing & Dough Preparation

The selected ingredients are blended with water and additives in a mixing system. Uniform mixing ensures proper ingredient distribution and dough consistency. Controlled formulation helps achieve the desired texture and product characteristics. The prepared dough is then fed to the extrusion process.



03 Extrusion & Forming

The dough passes through a Kurkure extruder where it is cooked and shaped under controlled conditions. Advanced extrusion technology creates the characteristic crunchy texture and unique shape. Process parameters are optimized for consistent product quality. The formed product moves to the cutting stage.



THE PROCESS

04 Cutting

The extruded snack is automatically cut into uniform sizes using precision cutting equipment. Consistent cutting improves product appearance and processing efficiency. Proper sizing ensures even frying and seasoning distribution. The cut product is prepared for frying.



05 Frying

The product is fried in a continuous fryer under controlled temperature conditions. Frying develops the desired golden color, crispness, and texture. Advanced frying systems ensure uniform cooking and product consistency. Proper oil management helps maintain product quality.



06 De-Oiling

After frying, excess oil is removed using a de-oiling system. This process improves product quality and reduces surface oil content. Efficient de-oiling enhances texture and shelf life. The product is then transferred to the seasoning section.



THE PROCESS

07 Flavoring & Seasoning

The fried snacks enter a seasoning drum where flavors and spices are evenly applied. Controlled coating ensures uniform taste throughout the product batch. Various seasoning options can be used to create different product variants. This stage enhances product appeal and market value.



08 Packaging & Sealing

The finished product is automatically packed into pouches using advanced packaging machines. Accurate filling and secure sealing help maintain freshness and product quality. Packaging protects the product from moisture and contamination. Various pack sizes can be produced according to customer requirements.



09 Finished Product Dispatch

Packaged products undergo final quality inspection before dispatch. Products are stored under controlled conditions to preserve freshness and shelf life. Efficient inventory and logistics systems ensure timely delivery. The finished products are then distributed to retailers and customers.



PARTNERING IN YOUR SUCCESS

Salvin Industries is committed to delivering reliable, efficient and innovative solutions for the snack industry.



TRUSTED
PARTNER



RELIABLE
SOLUTIONS



SUSTAINABLE
GROWTH



DEDICATED
SUPPORT



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