



# MULTI-PRODUCT PUFFERS

The multi-product puffer is a versatile machine that can be used for popping, expansion, roasting, or drying.

It offers independent control over residence time, temperature, and turbulence, making it suitable for a large range of applications such as coated peanuts, roasted nuts and dry fruits, popcorn, expanded pellets, etc.

The machine comes in capacities ranging from 18kg/hour to 2200kg/hour.

**Applicable for all ingredients that have a size greater than 2mm.**

OEM PARTNER



**Uniform Quality**

Hot air based fluidization ensures uniform product quality.



**Versatile System**

Get started with a multi-product snacks line in less than 100K USD



**Energy Efficient**

Needs 50% less energy compared to traditional batch roasting process.



**Compact System**

Designed to fit in any layout with minimum space requirement.

Your ROI < 2 years



+65 9487 9684



consult@enabling.win



<https://enabling.win/>