

Soybean protein production line

With people's pursuit of healthy food, the application of tissue protein has become more and more extensive. soya meat making machine is widely used in the food industry. Such as vegetarian meat, soy products, ham sausage, minced meat, pies, fried food, halal food, etc.

??What is soybean soya meat making machine?

With people's pursuit of healthy food, the application of tissue protein has become more and more extensive. soya meat making machine is widely used in the food industry. Such as vegetarian meat, soy products, ham sausage, minced meat, pies, fried food, halal food, etc. It can be widely used in the meat industry, fast food, quick-frozen food, and can also be made into various vegetarian snack foods and vegetarian dishes. Our soybean protein production line products with good toughness, elasticity and meaty texture. You can adjust ingredients percentage to make different costs and different quality products. Due to the importance of soy protein, there are more and more [soya meat machine](#)? People started to understand the soybean protein production line, now let us understand it together!



??The parameter of soya meat making machine

Capacity: 100-150g/h 200-250kg/h

| | |
|--------------------------------------|--------------------------|
| | 300-500kg/h 300-500kg/h |
| | 800-1000kg/h |
| Converter: | customizable |
| Function: | Multifunction |
| Installation: | Engineer Guide |
| Model: | LY65 LY70 LY85 LY75 LY95 |
| Voltage: | Customizable |
| Heating source for continuous dryer: | Electric/Gas/Steam |

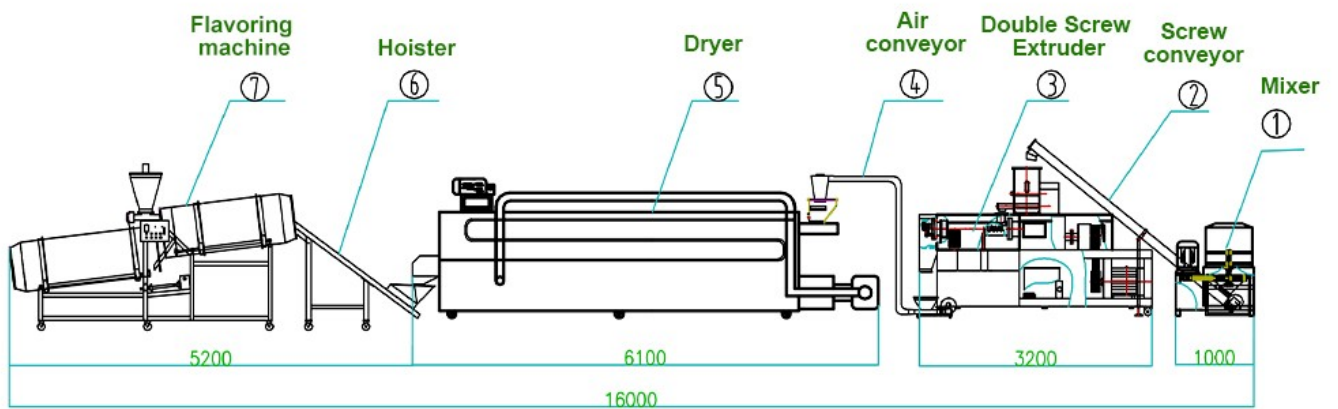
??what is the raw materials, advantages of soya meat making machine?

[Soya meat machine](#) uses defatted soybean meal and peanut meal as the main raw materials, and is squeezed and sheared by the powder mixer. The material is organized in the barrel at high temperature, high pressure, and high kneading to make the protein organized, and then form a layered fiber structure. The product has high nutritional value. , It has the state and taste of meat, has the characteristics of oil absorption, water absorption, and taste absorption. It does not contain cholesterol and animal fat. The fiber is in good condition and high in toughness. It is favored by manufacturers.



??How to produce for the soya meat making machine

Mixer-Screw Conveyor-Twin Screw Extruder- Air Conveyor- Dryer- Hoister- - Cooling machine



??Output of the soybean protein production line

| Model | LY-65 | LY-70 | LY80 |
|-------------------|-------------|-------------|--------------|
| Installed Power | 90kw | 110kw | 150kw |
| Power Consumption | 70kw | 90kw | 130kw |
| Capacity | 100-150kg/h | 150-200kg/h | 300-350kg/hr |
| Dimension | 19x2x3.5m | 32x2.5x3.5m | 38*4.5*6.5m |

??Sample of the soybean protein production line





??What is detail of the soybean protein production line?

??What is our advantages Regarding Soybean protein production line?

1. The alloy (38CrMoAL) screw is nitrided, which has high strength and wear resistance. Strong self-cleaning ability, no need to unload or clean the barrel and screw when baking or changing materials.
2. The feed system, extrusion system, and cutting system all adopt speed-adjusting converters. Food-grade stainless steel twin-screw feeder provides stable feeding during the entire food processing process.
3. The gear box has an automatic lubrication function to extend the life of the gear.
4. The world-famous Siemens main motor, quality assurance
5. A radiator is added to the driving part to force a cooling effect to ensure the safe operation of the extruder.
6. The cutting knife is fixed on the die base, and the triangular belt drives the rotary cutting.



??Strict quality control of Soybean protein production line

Stricted quality control, have passed ISO 9001, CE, CNAS;
With high-level automation and higher productivity;
Have Special Equipment Manufacturing License;
Have many advanced quality testing auxiliary equipment;
Long service life and lower maintenance cost;

