

## How To Choose The Best biscuit production line: 2025 Buyer's Guide

If you want to know more story about LOYAL brand? here can help you - <https://www.facebook.com/foodmachineloyal>

Behind every fragrant, crispy and delicious biscuit is a journey of silent dedication. From mixing powder to precisely controlled molding and baking, to meticulous packaging and presentation, the [biscuit production line](#) carries not only mechanical operation, but also persistence in quality and respect for deliciousness. Walking into a modern [biscuit production line](#) is like walking into a rhythmically beating craft workshop. Each process is orderly and interlocking, like composing a symphony about craftsmanship and efficiency.

In this era of increasing pursuit of convenience and efficiency, we still choose to stick to quality and polish every detail carefully. Because we know that only biscuits made with care can leave warm memories between lips and teeth, and can bring people a moment of tranquility and sweetness in the complex world.

A small biscuit carries sweet memories and condenses the craftsmanship. From mixing powder to packaging the finished product, it seems simple on the surface, but in fact every step requires precision and coordination. To produce these delicious biscuits in batches and stably in a short period of time, manual labor alone is far from enough. At this time, the modern biscuit production line plays a key role. It not only improves production efficiency, but also ensures the consistency and hygienic safety of each batch of products. Next, let us walk into this automated production line that is invisible but full of warmth, and uncover the manufacturing secrets behind a biscuit.



## Biscuit production line flow chart

Flour Mixing---Biscuit Forming machine---Oven---Oil Spraying  
---Cooling Conveyor---Biscuit Stacking ---Biscuit Packing

The production capacity of biscuit making machines is hot in the market. We have small and large biscuit machines for you to choose from.

A fully automatic biscuit production line consists of several integrated

systems, each designed to handle a specific stage in the manufacturing process with precision and consistency. Understanding these core components is essential for manufacturers aiming to achieve high-efficiency biscuit production.

## **The function of biscuit production line**

1.Mixer: Dough mixer is a machine that mixes flour with water or other ingredients into dough. It is widely used in making dough for various pastries, biscuits, bread, steamed buns, etc.

2.Biscuit Forming machine: ?1?Crispness molding: put the mixed flour into this machine, and it can be formed into biscuit embryos through roller printing, and then put into the oven to make various medium and high-end biscuits.

?2?Toughness molding: put the mixed dough into this machine, press the skin through three rollers, and then roll it into biscuit embryos through the roller cutting mold, and put it into the oven to bake medium and high-end tough biscuits.

3.Oven: Suitable for baking all kinds of biscuits. Use electric heating, temperature zone control, temperature of each temperature zone can be set in advance, uniform temperature in the temperature zone, use high-quality insulation materials, good insulation performance, high thermal efficiency. Temperature control system, automatic temperature control and constant temperature, flexible operation, high safety performance.

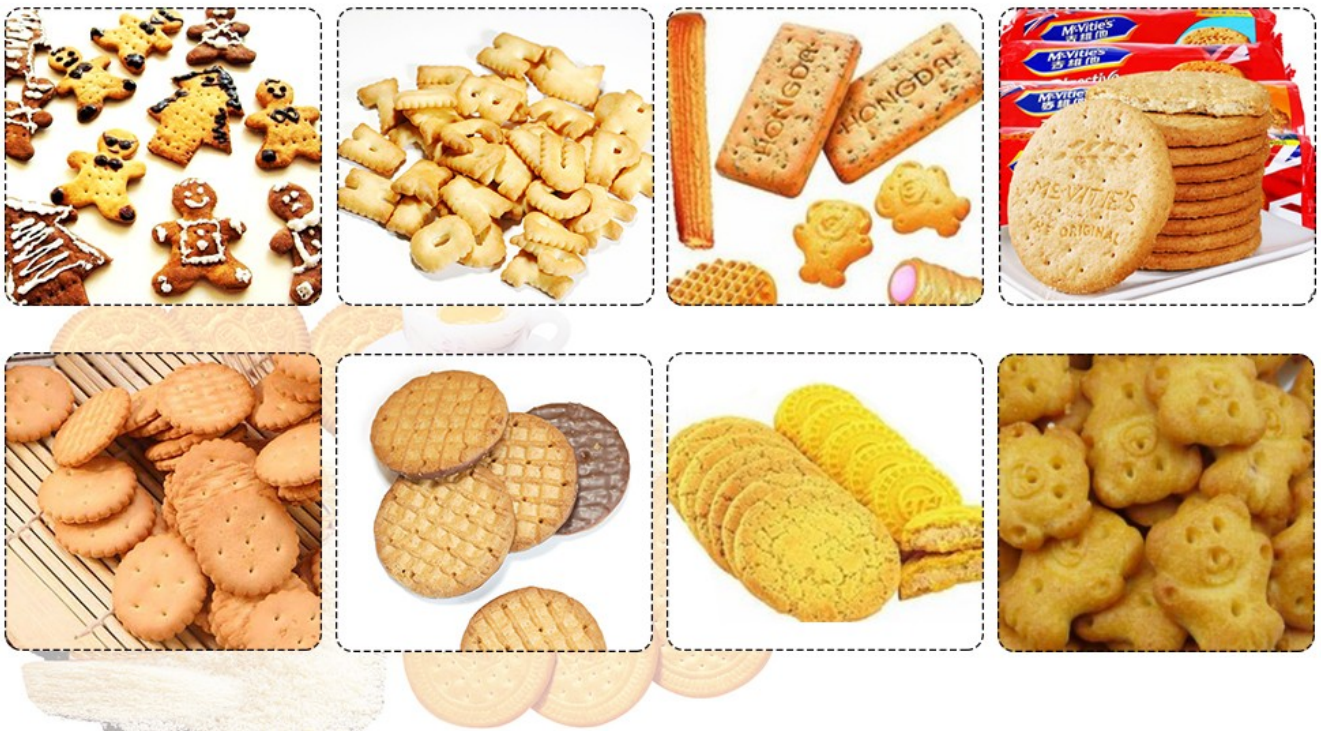
4.Oil Spraying: Spray oil on the surface of biscuits coming out of the baking oven to make the color, aroma and taste of the biscuits more distinctive and improve the grade of the biscuits.

5.Cooling Conveyor: This equipment fully cools the biscuits before they are conveyed to the packaging machine to ensure the quality of the biscuits after packaging and extend the shelf life.

## 6. Biscuit Stacking: sort biscuits and pick out unqualified products

In summary, each element of the production line—from dough mixing to cooling systems—plays a pivotal role in producing high-quality biscuits at industrial scale.

If you want to make sandwich biscuits, there are sandwich machines waiting for you to choose. If there is not enough space, you can also choose a turning machine.



## Technical specifications of biscuit production line

Model	Output
LY-320	100-150kg/h
LY-400	150-200kg/h
LY-600	400-500kg/h
LY-800	600-800kg/h
LY-1000	1000kg/h
LY-1200	2000kg/h

## Advantages of biscuit production line

Improve efficiency	Large output biscuit production lines are designed to streamline the entire production process, thereby increasing productivity. Automated machines and continuous processes enable high output with minimal manual labor.
Stable quality	The production line follows standardized processes and precise metering to ensure consistent quality of each batch of biscuits. This is essential for building customer trust and maintaining brand reputation.
Cost-effectiveness	Compared with manual

	production methods, the production line requires fewer workers, which helps reduce labor costs. In addition, the equipment used in the production line is specially designed to be durable and have a longer service life, thereby minimizing maintenance and replacement costs.
Improve food safety	With appropriate quality control measures and automated systems, the production line can minimize the risk of contamination and ensure food safety. Strict hygiene regulations can be implemented throughout the production line, including regular cleaning and disinfection of machinery and processing areas.
Forming system	Choose different molds to make crispy or tough biscuits. You can also choose the shape. Change the roller pressure to adjust the thickness.
Baking system	Multi-zone intelligent temperature control. Gas, gas, electric heating optional.

As automation becomes the standard, bakeries investing in biscuit



equipment today position themselves for tomorrow's market—where efficiency and perfection are inseparable.



## The Evolution of Biscuit Production

The journey from hand-rolled dough to automated biscuit production lines mirrors the baking industry's pursuit of perfection. Where bakers once relied on manual cutters and inconsistent oven temperatures, today's biscuit making machines deliver millimeter-precise shapes and repeatable results at industrial scales.

"The shift to automation wasn't optional—it was a response to consumers expecting identical taste and texture in every packet," notes food engineer Marco Bertolini of the European Baking Association. Modern biscuit manufacturing prioritizes two non-negotiable metrics: speed (to meet demand) and precision (to ensure brand integrity).

## **Operational Efficiency Benefits**

**Zero Downtime:** Continuous feed systems allow 24/7 production with <1% unplanned stoppages (IBIE 2023 data).

**Labor Optimization:** One technician can monitor a biscuit production line that outputs 8,000 kg/day—a 10:1 replacement ratio versus manual labor.

Automation in biscuit manufacturing isn't merely a trend—it's the new baseline for competitiveness. From precision dough handling to energy-efficient baking, modern biscuit equipment allows bakeries to scale quality alongside quantity.

As global markets increasingly favor standardized, safe, and sustainable production, investing in automated systems transitions from advantageous to essential.

We sincerely invite industry partners to explore the infinite possibilities of biscuit manufacturing and work together to create a new era of smart baking.





## Recommended Company

Shandong Loyal Industrial Co.,Ltd. Is a Manufacturer Of Snacks Extruder Machine , Industrial Microwave Oven , Corn Flakes Production Line , And a Standing Director Of China Food And Drying Equipment Industry Association.

The Self-developed Twin-screw Extruder And Single-screw Equipment of Shandong Loyal Machinery Have Been Used In Production: Puffed Snack Food, Breakfast Cereal Corn Flakes, Fried Pasta, Bread

Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (tsp) Food, Fish Feed And Pet Food. a Variety of Snack Production Line Supporting Products.at The Same Time, The Batching, Drying, Flaking, Baking, Frying And Spraying Equipment Matching The Twin-screw Extrusion System Have All Achieved Independent Design And Production.

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Protein Meat Products, Soy Based Nutrition Bars, Reconstituted Rice, Grain Nutrition Powder, Modified Starch, Starch-based Sticky Music Children's Educational Toys, Degradable Starch-based Packaging Filling Materials, Bread Crumbs And Other Food Additives, Pet Food, Aquatic Feed, Biology And Chemical Industries.

### Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always searching for new solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system line application. That's why we also develop, design and produce custom fried snack production line.

Close collaboration with our customer is important to us even in the early development phase. No matter what the special requirements of instant noodles production line, snack food extruder machine, pasta production line application, we can develop a custom made food processing equipment to match your needs.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as a dry powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide Fried Snack Production Line for the processing and packaging of fried extruded snacks.

Loyal Food Production Line meet the needs of customers to obtain snack food that meet the needs.

In ovens or drying units, electric or gas can be used as heating sources.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as a dry powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide Fried Snack Production Line for the processing and packaging of fried extruded snacks.



## About packaging and after-sales service

Packing: Plastic Film Suitable For Ocean Carriage

Technical Support: The customer can inform machine related problems to us via telephone, email or fax. All information will be recorded and will be reported to the After-sale Service team. Meanwhile, the sales person will be tracking the case until problem solved.

Service Team: We have a professional After-sale Service team

including 10 professional engineers with at least 6 years working experience. They can handle technical consultation about manufacturing process, maintenance, fault diagnosis and troubleshooting, etc.

After-sale Service available : 1. Check & test before delivery  
2. Instruction for installation 3. On site commissioning 4. Repair & maintenance

After the receipt the advanced payment, we will provide allocation chart at the buyer's request. When effect the shipment, we'll provide operation manual, etc. in English.

An efficient and stable biscuit production line is a bridge between ideal and reality. It not only carries the dream of the enterprise, but also the expectations of thousands of households for food. In this warm industrial journey, every device is silently telling the story of "making every biscuit with heart".

We are willing to walk with everyone who pursues quality, not only providing advanced production lines, but also bringing a persistence in "beauty". Let every corner of the world become more gentle and more delicious because of a carefully made biscuit.

## **FAQs: Biscuit Production Line & Equipment**

1. What factors affect the output?

Factors affecting output: Biscuit thickness, dough type, and baking time.

2. How often should biscuit equipment be serviced?

Daily: Clean food-contact surfaces, check conveyor alignment

Weekly: Lubricate moving parts, inspect cutting blades

Annually: Professional calibration of ovens and sensors

Pro Tip: Follow the manufacturer's maintenance schedule—neglect can reduce machine lifespan by 30–50%.

### 3. How does automation improve biscuit quality?

Consistency: 99% uniform thickness

Bake precision: Multi-zone ovens prevent burnt edges

Hygiene: Reduced human contact lowers contamination risks

Industry data: Automated lines report 60% fewer customer complaints about broken/misshapen biscuits.

### 4. Can the packaging be integrated?

Most modern biscuit equipment offers:

Inline wrapping (flow packs, pouches)

Case packing robots (for bulk orders)

Speed match: Packaging units synchronize with baking





## Reference

The following are five authoritative foreign literature websites in the field of Industrial food machinery:

1. Food Engineering Magazine

Website: <https://www.foodengineeringmag.com/>

2. Food Processing Magazine

Website: <https://www.foodprocessing.com/>

### 3. Journal of Food Engineering

Website: <https://www.journals.elsevier.com/journal-of-food-engineering>

### 4. Food Manufacturing Magazine

Website: <https://www.foodmanufacturing.com/>

### 5. International Journal of Food Science & Technology

Website: <https://onlinelibrary.wiley.com/>