

Fried Dough Snack Processing Line Manufacturing Project Report

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Fried dough snack process line uses wheat flour as main materials, after making the dough, sheets the dough by compound rollers, and then shapes the sheet into different shapes. After frying and flavoring, we can get crispy and savory snacks food. This line has features of continuous working, stable performance, and compact design.

FRIED DOUGH SNACK MACHINE MANUFACTURING PROCESS

Dough Mixing machine - Cutting machine --Hoister--Frying Machine - flavoring machine

MIXER MACHINE OF FRIED DOUGH SNACK MAKING PROCESS

1	Capacity	15kg/20kg/25kg/50kg
2	Receipt	wheat flour with water by 1:0.
3	Ingredient	wheat flour with water proportion of 38-0.45
4	Additional	according to user's process requirements, sometimes with cooking oil, sugar and other food and food additives) to make the dough
5	Applicatio	widely used in the dining room, restaurants and noodle processing unit and the dough Advantage: instead of manual operation, reduce the labor intensity, meets the demand of people's diet health, is the ideal equipment to noodle processing, can also be used to other similar material stirring and mixing.
6	Working principle	While the mixer is working, water and flour is been mixing. Firstly, the mixture can form a great number of small irregular colloidal pastes which aggregate gradually and form large scattered clumps. With the efforts of cutting, folding, rolling, rolling and stretching and combining, uniform flour mixed with water and additives. Generally run about 4-10 minutes (different specifications are under different time), the dough will eventually become the ideal one with smooth, flexible, tough and extensible surface.

ROLLING PRESSING MACHINE OF FRIED DOUGH SNACK PROCESSING LINE

1	Three sets of pressure rollers/Four sets of pressure rollers/Five sets of pressure rollers/Six sets of pressure rollers/Seven sets of pressure rollers
2	two cutters,round and flat cutter. You can get round noodle or flat noodle as your request. Flat cutter size:0.75mm,1mm,1.25mm,1.5mm,2mm,3mm,6mm,8mm,10mm. Round cutter size:1.25mm,1.5mm,1.75mm,2mm.
3	The noodle roll is made of nickel-chromium alloy double-layer centrifugal casting, the surface hardness can reach HRC49-54
4	<ol style="list-style-type: none"> 1. put mixed flour into noodle making machine hopper?by coveyor to press it into dough sheet for dough snacks shaping 2. Put dough sheet into the gap between 2rollers, dough sheet will move forward along with the roller rotates continuously 3. when dough sheet moves under cutter blade, the cutter will cut dough sheet into different shape which you need.
2	Ensure the service life and quality of the dough sheet
3	The transmission adopts reducer and chain transmission
4	The whole machine has the characteristics of proper layout, calendering ratio, reasonable distribution, stable transmission, low noise, no vibration, superior performance, safety and reliability, convenient maintenance, cleanliness and hygiene.

FRYING MACHINE FOR OF FRIED DOUGH SNACK TECHNICAL

1	Have continuous fryer, automatic batch fryer
2	The Commercial continuous fryer machine can use electricity, oil, gas and coal heating.
3	Oil temperature automatic control, the temperature can be set freely from 0-300 degrees, suitable for frying foods of various process requirements.
4	Adopt internationally-used oil-water mixing process design to extend the life cycle of cooking oil, save 50% of oil consumption.
5	Fried food has bright color, product quality grade significantly improved.
6	Advanced mechanical transmission and variable frequency speed control system make it suitable for frying all kinds of food.
7	The Commercial continuous fryer machine can use electricity, oil, gas and coal heating.

FLAVORING MACHINE OF FRIED DOUGH SNACK MAKING MACHINE

1	150KG/H 300KG/H 500KG/H 1000KG/H
2	Automatic feeding, mixing and discharging, easy to operate and maintain;
3	The machine can mix and season food evenly, with high output.
4	The frequency converter is adopted for different speed demand for starting, stirring and discharging
5	It can make processed food with seasoning material fully mixed uniformity in a short time. It's widely used for snack food seasoning, feeding, mixing materials, hanging pulp and so on.