

Breakfast Cereal Corn Flakes Making Production Line

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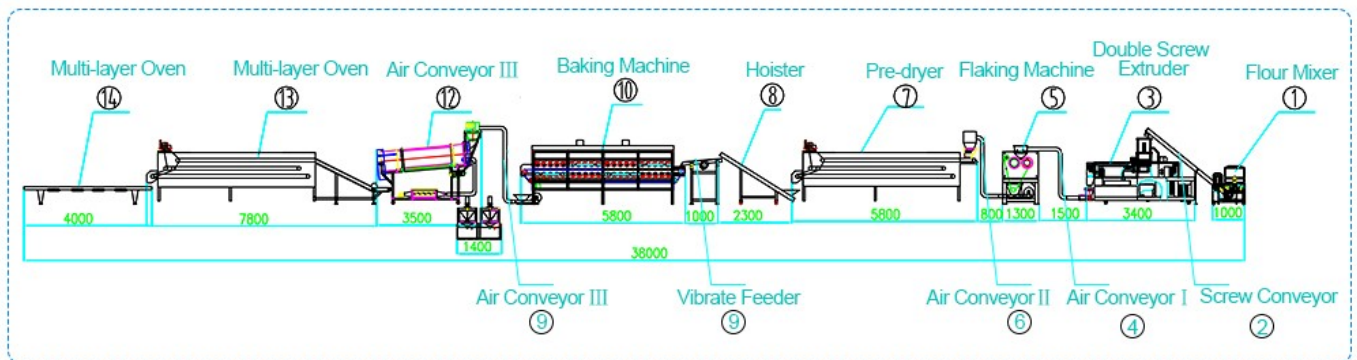
Breakfast cereal corn flakes production line



Breakfast cereal corn flakes, cereal flakes, and baked ready-to-eat oatmeal are a kind of crisp food, which can be eaten directly or brewed with yogurt or milk. It has good rehydration, does not rotten on the outside, has a smooth taste, and has a strong grain flavor. . The breakfast cereal corn flakes production line is mainly made of corn flour as the main raw material, after being puffed by a puffing machine, then compressed by a tablet machine, and then baked and matured by a second time. The cereal is softened by steaming and softening of the wheat grains and then compressed and matured by the tablet machine The two parts of equipment can be shared. The produced oatmeal and corn flakes can be mixed with sugar, various vitamins and minerals, and can also be mixed with dried fruit, yogurt blocks, coconut flakes, etc., which is popular in the production market. Ready-to-eat cereal products or crispy meal replacements for breakfast cereals.

1. Corn flake equipment Process flow of corn extruder: raw material preparation ? powder mixing ? conveying ? extrusion and puffing ? conveying ? tableting ? conveying ? drying ? (packing)

2. Corn flakes equipment Corn extruder equipment configuration: flour mixer ? feeder ? puffing machine ? air conveyor ? tablet press ? air conveyor ? multi-layer oven ? (packing machine)



Wide range of raw materials: rice, corn, oats, buckwheat, soybean meal and starch. Variety of products: snack food, crispy rice, sandwich food, instant rice porridge, nutritious rice noodles, bread crumbs. Longer service life: The screw and barrel are made of high-quality alloy steel, which is processed by quenching and tempering, forming nitriding, fine grinding and polishing, so that it has high strength, wear resistance, high pressure, and guarantees long life operation of the screw.



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1. The use of advanced frequency converter speed regulation technology makes the equipment run more smoothly and save power; 2. The screws are made of alloy steel and have a longer service life. It adopts a combined structure of building blocks, 3. Forced lubrication system to ensure a longer life for the transmission part of the equipment; 4. Visualized automatic temperature control system, which makes temperature control more intuitive and more parameters;

The requirements for the tablet press are relatively high, the surface of the roller must have a high surface finish, and the roller must be kept at a constant temperature. High temperature baking: Whether the corn flakes have a hard, crisp, dense structure and outstanding corn flavor, the baking process is extremely important. After the grilled corn flakes cool, it becomes a corn flake product. At present, many corn flakes are processed through the breakfast cereal corn flakes production line, such as sugar, fried salt or chocolate, which mainly depends on market demand. The production requirements of breakfast corn flakes are high, and the process conditions are harsh. A stable and stable R&D and production equipment is required to ensure the process conditions of all R&D and production links in large-scale industrial production. Over the years, our company has carried out a large number of researches on the production process and equipment of breakfast cereals. In order to meet the domestic R&D and design needs of breakfast cereals and truly get rid of the high investment of imported equipment, the equipment required for the R&D and design of breakfast cereals has been developed, such as twin-screw extruders, dryers, tablet presses, ovens, etc.



5. One year free equipment warranty. 6. Provide purchasers with production line layout and

layout services, and provide detailed plans based on the purchaser's factory or actual conditions. 7. In accordance with the workshop scale that the purchaser can provide, the breakfast cereal corn flakes production line uses twin-screw extruders as the main equipment, coupled with drying and packaging equipment, forming a complete set of automated corn flakes equipment research and development design lines. After mixing the powdered corn material evenly, it is extruded and puffed into granules by a twin-screw extruder, and then compressed into tablets by a double-roller cake press, then the corn flakes are dried in a drying oven, and then cooled and packaged for sale. Introduction: Breakfast cereals and snack foods are crispy foods with a smooth taste and a strong cereal flavor. The production line has the advantages of multiple optional models, flexible equipment configuration, wide range of raw materials, multiple product types, and simple operation.

And it has been well applied in many food companies in my country.