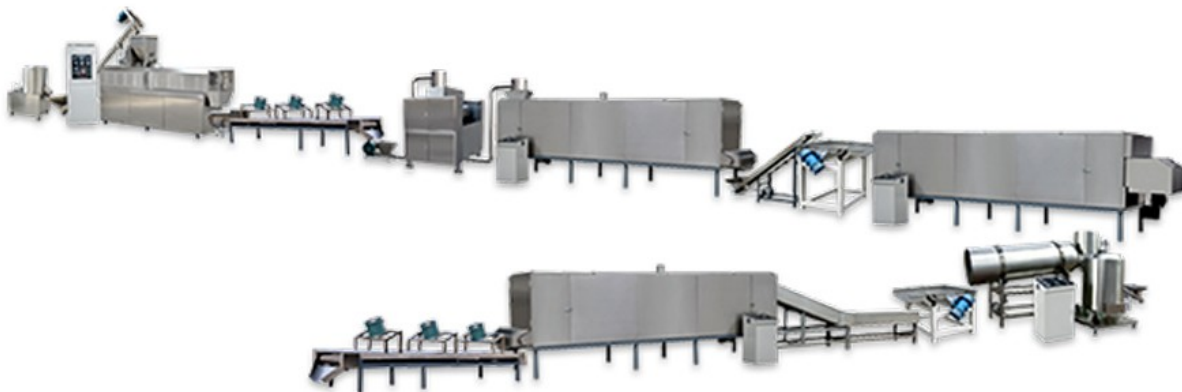


How About Puffed Cereal Corn Flakes Equipment?

Puffed cereal corn flakes are 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 cereal, and then after being matured by the tablet machine.

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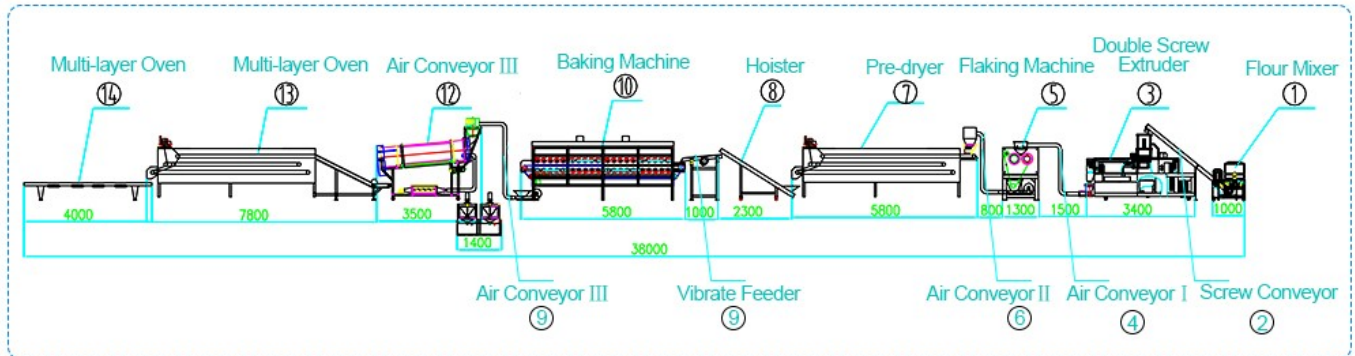
Breakfast cereal corn flakes, cereal flakes, and baked ready-to-eat oatmeal are a kind of crisp food, which can be eaten directly or brewed with yogurt or milk. It has good rehydration, does not rotten on the outside, has a smooth taste, and has a strong grain flavor. . Puffed cereal corn flakes are 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 cereal, and then after being matured by the tablet machine. The two types of equipment can be shared. The cereal and corn flakes produced by puffed cereal corn flakes equipment can be mixed with sugar, various vitamins and minerals, and can also be mixed with dried fruit, yogurt, coconut flakes, etc. Cereal corn flakes equipment produces popular instant cereal products or breakfast cereal crisp meal replacement foods on the market.



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.



cool, it becomes a corn flake product. At present, many puffed cereal corn flakes are processed through post-processing, such as sugar, fried salt or chocolate, which mainly depends on market demand. The production requirements of puffed cereal corn flakes are high, and the process conditions are harsh. Stable and stable R&D and production equipment are required to ensure the process conditions of each R&D and production link in large-scale industrial production.

In order to meet the domestic breakfast cereal R&D and design needs and truly get rid of the high investment in imported equipment, our company has developed the equipment required for the breakfast cereal R&D and design, such as twin-screw extruders, dryers, tablet presses, and ovens. Wait.

I believe that in the near future, we will choose this equipment to create benefits.