

# Principle of Granola Bar Production Line

Granola Bar Production Line has the advantages of simple operation, convenient use, large production volume, good cutting and forming, and length can be adjusted arbitrarily.

## The principle of [Granola Bar Production Line](#):

When the grain is placed in the extruder, as the heating and pressure progress, the moisture in the raw material is overheated, and the raw material itself becomes soft. When it is pushed to the third area through the screw of the extruder, the material reaches high temperature and high pressure. When it reaches a certain high pressure and opens the extruder die, the high pressure quickly becomes normal pressure.

At this time, the overheated water in the material vaporizes in an instant, causing a strong explosion. The water molecules can expand about 2000 times. The huge expansion pressure not only destroys the external shape of the grain, but also pulls off the inner shape of the grain. Molecular structure, cut the insoluble long-chain starch into water-soluble short-chain starch, dextrin and sugar, so the insoluble matter in the brown rice roll is reduced, and the water-soluble matter is increased, so that the brown rice roll becomes crispy and delicious. Taste, refreshing.

## **Installation steps and maintenance of energy bar equipment:**

1. Mixer: After mixing the raw materials, add a certain amount of water and mix well.
2. Feeding machine: The motor is used for screw conveying, and the mixed raw materials are conveyed to the feeding hopper of the extruder to ensure convenient and fast feeding.
3. Puffing machine: Choose different types of MT type puffing host according to the output of the production line. The output can range from 100kg/h to 300kg/h. The raw materials can be corn flour, rice flour, flour, cereal flour, etc.
4. Core injection machine: The core material can be injected instantly when the hollow tube is produced by the extruder, which can inject peanut butter, chocolate sauce, syrup, etc.
5. Rice cracker cutting machine: Cut the rice crackers with core material. The size of the rice crackers can be adjusted between 2cm-20cm.
6. Lifter: transport rice crackers to the oven.
7. Multi-layer oven: most ovens are electric ovens. The temperature is adjusted between 0-200 degrees through the control cabinet. The inside is a stainless steel double-layer mesh bag. The baking time can be adjusted according to the speed. The main ingredient and core are adjusted by baking. The material penetrates to a certain extent to increase the taste, while reducing the moisture of the material and increasing the shelf life.
8. Seasoning line: There are octagonal tube, cylinder, lifting single drum, double drum seasoning line, which is configured according to the output and the nature of the product, and there are also oil spraying, sugar spraying and coating equipment.

Cereal energy bar equipment is suitable for producing cereal bars, peanut bars, caramel desserts, etc. with various raw materials, such as rice, millet, wheat, highland barley, corn, room broom, Chinese barley, buckwheat, nuts, etc., and can also add berries , Such as goji berries, raisins. In addition, our machine is also equipped with a control system, you can set the conveyor speed, fan cooling, etc., easy to learn and operate.