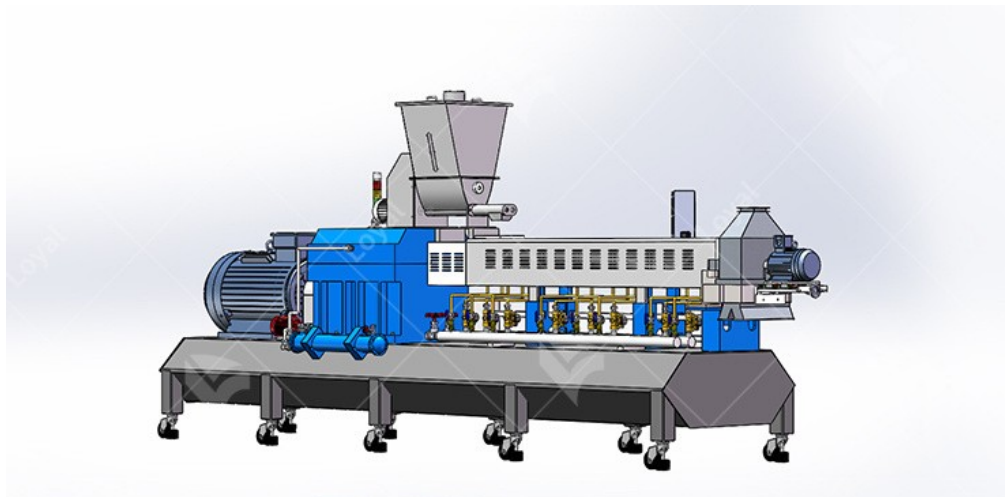


# Industrial Corn Flakes Production Line

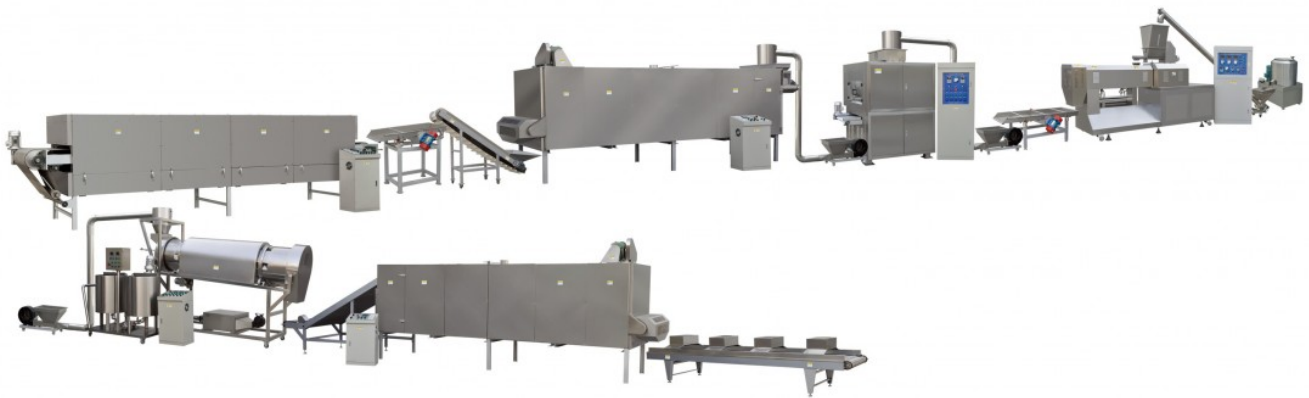
## Discription of Industrial Corn Flakes Production Line

Corn flakes production line is an automated manufacturing system for producing corn flakes grains. The line typically consists of multiple machines and processes that work together to produce cornflakes from ingredients such as cornmeal, sugar and salt. The first stage of a corn flakes production line involves mixing the ingredients in large silos. From there, the mixture is conveyed to a cooker/extruder, where it is heated and the ingredients are mixed to create a cooked dough. The cooked dough is then shaped and flattened using a rolling machine, and cut into small pieces using a cutter. The cut slices are then baked in an oven to give it its characteristic golden brown color, before cooling and packaging for sale. The entire process is usually controlled by a computerized system to ensure consistent production and quality. Overall, the corn flakes production line is a highly automated and efficient system that can produce corn flakes grains on a large scale.



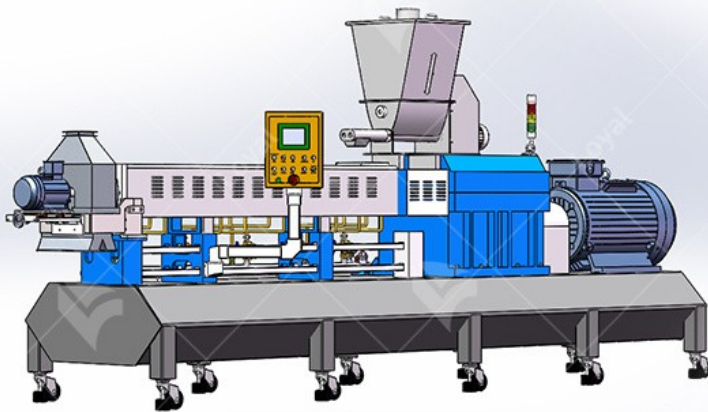
## The Flowchart Of Industrial Corn Flakes Production Line

1. Mixer ---
2. screw conveyer ---
3. Twin-screw extruder ---
4. Cooling Conveyor ---
5. Air conveyor ---
6. Flaking Machine ---
7. Air Conveyor ---
8. Pre-dryer ---
9. Hoister ---
10. Vibrate Feeder ---
11. Baking Machine ---
12. Sugar Sprayer ---
13. Multi-layer Oven ---
14. Cooling Conveyor ---
15. Packaging Machine



## The Parameter Of Industrial Corn Flakes Production Line

Model	Installed Power (kw)	Power Consumption (kw)	Output (kg/h)	Size (L*W*H) (mm)
LY65	140kw	90kw	120-150kg/h	39000*1200*2200mm
LY70	160kw	120kw	180-220kg/h	41000*1500*2200mm
LY85	190kw	140kw	300-500kg/h	43000* 3500*4300mm
LY90	240kw	190kw	800-1000kg/h	65000* 5000*4300mm



## The Function Of Industrial Corn Flakes Production Line

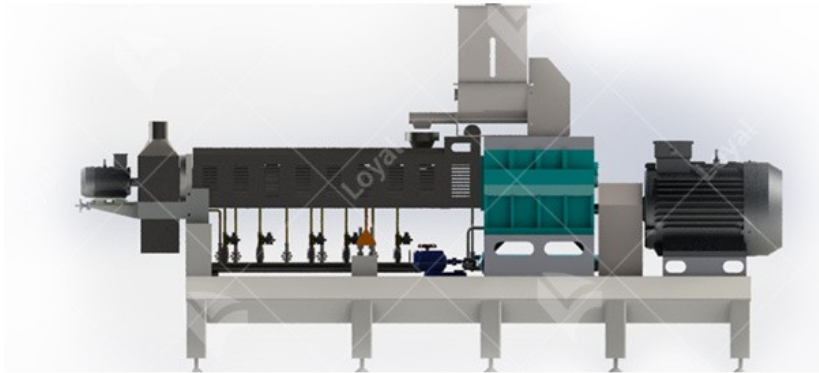
An industrial corn flakes production line is a process involving multiple stages for the production of corn flakes that are often served as breakfast cereal.

The process includes the following stages:

- 1. Corn Cleaning And Soaking:** First, clean the corn, and then soak it in water for about 24 hours to soften the corn kernels and facilitate grinding.
- 2. Grinding:** The soaked corn is coarsely ground in a mill to remove the bran and germ to make coarse grits.
- 3. Mixing:** Combine the kibble with water, sugar and other ingredients such as salt and malt extract in a mixing tank. The mixture is then cooked in a pressure cooker and fed into an extruder.
- 4. Extrusion:** The cooked mixture is extruded through a die under high pressure and temperature to produce cornflakes of the shape and size. The extruder also adds a variety of flavors and colors to the nachos.
- 5. Drying:** Transfer the formed flakes to a dryer and dry until the moisture content is about 10%.
- 6. Toasting:** The dried flakes are toasted to give them a crisp texture and brown color.
- 7. Packaging:** The final step is to pack the cornflakes in airtight bags to preserve their freshness, nutritional value and flavor.

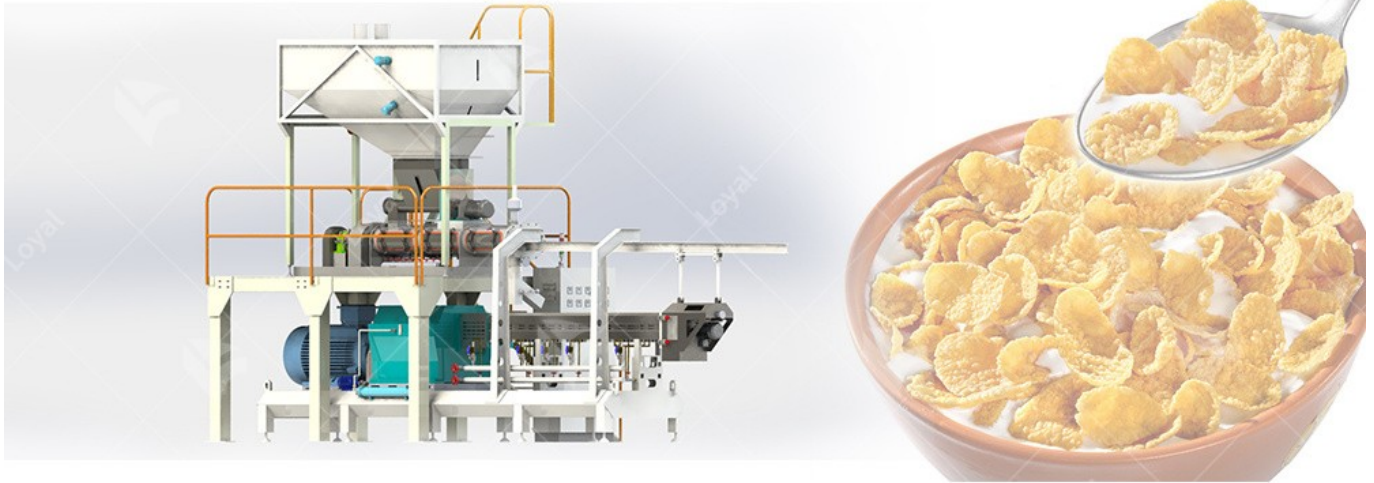
This production line has a high degree of automation, and the raw materials used in the production process, including corn, sugar, salt and other ingredients, are of high quality, ensuring the production of high-quality cornflakes.





## The Advantage Of Industrial Corn Flakes Production Line

<b>Cost-Effectiveness</b>	The automated production process can quickly and efficiently produce large quantities of cornflakes, reducing labor costs and increasing productivity.
<b>Consistency</b>	The use of high-quality ingredients and automated production processes ensures that the corn flakes are consistent in texture, taste and nutritional value.
<b>Customization</b>	The production line can be easily customized to produce cornflakes of different shapes, sizes and flavors to meet the different needs and preferences of consumers.
<b>Improving Food Quality</b>	Industrial production processes are designed to ensure that food safety and hygiene standards are met so that the final product is safe and nutritious for consumption.
<b>Long Shelf Life</b>	The packaging process keeps the cornflakes fresh and preserves their nutritional content for a long time, suitable for long-term storage and sales.
<b>Increased Production Capacity</b>	Through the efficient use of modern technology, the industrial corn flakes production line can produce higher yields of corn flakes in a short period of time to meet global demand.



## Advantages Of Corn Flakes

<b>Nutritious</b>	Cornflakes are a good source of carbohydrates, fiber, vitamins and minerals like iron, folic acid and thiamine, making them a nutritious breakfast option.
<b>Quick And Easy</b>	Nachos are easy to prepare and require no cooking. They can be eaten with milk or yogurt, and adding fruit or nuts can boost their nutritional value.
<b>Low In Calories</b>	Corn flakes are low in calories and fat, making them an ideal breakfast food for people who want to maintain a healthy weight.
<b>Digestive Health</b>	The fiber content in cornflakes promotes better digestion and regular bowel movements, preventing constipation and other digestive issues.
<b>Good For Heart Health</b>	The low fat content in cornflakes helps maintain good cholesterol levels, reducing the risk of heart disease and stroke.
<b>Convenience</b>	Cornflakes are readily available and convenient, making them a popular breakfast cereal choice for people who are pressed for time and need a quick breakfast option.

