

Discovering The World Of corn flakes production line

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In today's fast-paced world, where convenience meets nutrition, corn flakes have earned their spot as a beloved breakfast staple. As the demand for high-quality snacks rises, manufacturers are turning to fully automatic [corn flakes production lines](#) to meet this need.

The journey from simple corn kernels to crispy, golden flakes involves a complex yet efficient process, all made possible by advanced technology.

Corn flakes production line flow chart

Mixer ? Screw conveyor? Double-screw Extruder ? Cooling Conveyor? Air Conveyor ? Flaking Machine ? Air Conveyor ? Dryer ? Elevator ? Vibrating Feeder ? Baking machine? Elevator ? Sugar pan ? Sugar Spray System ? Oven? Cooling Conveyor

These [corn flakes equipment](#) have reasonable structural design, special material selection, easy operation and precise parameters. The corn flakes products finally produced are crispy and delicious, and are very popular in the market.

The function of Corn flakes Making Machine

1.Mixer: Mixer makes the raw material adding to water and other chemical additive fully mixed.

2.Screw Conveyor: Screw conveyor is advantage is suit for powder item that is bad fluidity. In food processing industry, it is for conveying flour, powder additives, seasoning powder ect. Here is used to elevate the mixed raw materials to extruder.

3.Twin Screw Extruder: The powder is mixed with other ingredients to create a homogeneous blend. The mixing process is important to ensure that the powder has a consistent nutrient profile, texture, and flavor.

4.Vibrating Feeder: Use vibration to separate the product and cooling.

5.Flaking machine: Corn flakes thickness adjustment: hydraulic control, precise and convenient. Corn flakes thickness adjustment range?1mm-5mm. Pressure roller scraper: The scraper can adjust the tension, and the tension can be adjusted according to the actual work product needs.

6.Air Conveyor: Used to carry products to the next machine.

7.Oven: This machine is used to dry the snacks food. The heating temperature and the drying speed can be adjust. It can be used to bake and dry the food. The oven can bake all kinds of the inflating food, pet food, TVP/TSP food, peanut, nut, chew nut and so on. The temperature can be controlled willfully and designed according to the need.

8.Hoister: elevate products to flavoring machine

9.Baking Machine: Keep the moisture below 3%. The operating speed of the oven is controlled by frequency conversion, smooth operation and long-term use. The temperature is controllable, and precise temperature probes are installed in heating zones during heating to ensure that the temperature error is small and affect the product.

10.Sugar pan: Used to melt sugar

11.Sugar spray system: To flavoring the corn flake /cereal with sugar on surface

12.Cooling Machine: Cool the products to room temperature



Technical specifications of corn flakes equipment

Model	Installed power	Power consumption	Output	Size(L*W*H) (mm)
LY65	140kw	90kw	120-150kg/h	39000*1200*2200
LY70	160kw	120kw	180-220kg/h	41000*1500*2200
KING75	190kw	140kw	300-500kg	43000*3500

			/h	*4300
KING95	240kw	190kw	800-1000k g/h	65000*5000 *4300

Voltage	Three phase 380V 50HZ (can customized)
Standard	The Motor Can Choose Siemens, Delixi Or Delta Combine With Good Brand Electrcity Parts
Machine materials	<p>Contact food SS 304,</p> <p>cover SS 201</p> <p>Frame: carbon steel</p> <p>Screw of extruder: 38CrMoAi</p> <p>Cutter and dies: carbon steel</p> <p>Barrel: 45# steel/A101 alloy</p>
Products:	<p>The corn flakes making machine adopts corn flour, rice flour, and other starched as the main raw materials to produce various shapes such as rings,balls , flowers, numbers etc, after dried and seasoned, its crispy taste.</p> <p>Different shapes can be made by adjusting the dies from extruder</p>



Choosing the Right Corn Flakes Production Line for Your Business

Selecting the right corn flakes production line for your business is a crucial decision that impacts not only the efficiency of your operations but also the quality of your final product. With numerous options available in the market, it's essential to consider several key factors to ensure you choose the right corn flakes equipment for your specific needs. Here are the critical aspects to consider when choosing your

corn flakes making machine:

1. Factors to Consider: Production Volume, Product Variety, and Space Requirements

Production Volume:

One of the first considerations when selecting a corn flakes production line is the production volume required. If your business is catering to large-scale production or you expect high demand, you'll need a production line capable of handling larger volumes efficiently. On the other hand, smaller operations may require machines with lower capacities but with the flexibility to scale up when needed.

Product Variety:

Another important factor is the variety of products you wish to offer. If you plan on producing different types of corn flakes (e.g., multigrain, honey-flavored, chocolate-coated), your corn flakes making machine should be adaptable to these variations. Many modern production lines offer features that allow for easy customization of the flakes' shape, flavor, and thickness, ensuring versatility and the ability to meet diverse market demands.

Space Requirements:

The physical space available in your facility will also influence your decision. Some corn flakes equipment may require more space for installation due to their larger size or additional components. It's essential to measure your available floor space and ensure the equipment fits without overcrowding the facility, which could impact other operational areas.

2. How to Evaluate Different Production Line Setups

When evaluating various corn flakes production lines, it's important to

compare the different setups offered by suppliers. Here's what you should consider when evaluating each option:

Production Speed: Different lines may offer varying production speeds, impacting your ability to meet demand. Ensure that the speed of the line aligns with your production needs without sacrificing quality.

Machine Configuration: Check if the corn flakes equipment can be configured according to your specific production process. Some setups may offer more customization than others, making it easier to adjust the line for different types of corn flakes or even other snack products.

Automation Features: The level of automation can significantly impact efficiency and labor costs. Automated systems reduce human error, increase production speed, and enhance consistency.

3. Common Considerations for Selecting the Best Corn Flakes Making Machine

Selecting the corn flakes making machine that best suits your needs involves looking beyond the basic technical features. Here are some additional factors to consider:

Durability and Reliability: Ensure the machine is durable and designed for continuous operation. Check for high-quality materials, such as stainless steel, which are resistant to wear and corrosion. Reliable equipment reduces the likelihood of breakdowns and costly repairs.

Ease of Operation and Maintenance: The machine should be user-friendly, with an intuitive interface that simplifies operation. Moreover, look for equipment that is easy to maintain, with accessible parts for routine checks and cleaning.

Support and Warranty: Choose a manufacturer that provides excellent customer support, training, and a solid warranty. The availability of after-sales service is critical to ensuring your equipment operates smoothly

long-term.

4. Ensuring Reliable After-Sales Support and Service

When purchasing corn flakes equipment, the quality of after-sales support can make a huge difference in the overall efficiency of your production line. Look for a supplier that offers comprehensive support, including installation services, training for operators, and readily available spare parts.

Reliable after-sales service ensures that your corn flakes production line continues to run efficiently without long periods of downtime. Moreover, ongoing maintenance and support contracts can help ensure your equipment stays in optimal working condition, extending its lifespan and improving the return on investment.



Conclusion

Choosing the right corn flakes production line involves considering a variety of factors, including production volume, product variety, space requirements, and the specific features of the equipment. By evaluating different setups, focusing on machine reliability, and ensuring strong after-sales support, you can select the corn flakes making machine that will support your business growth. Investing in the right equipment will help you maintain consistent product quality, improve efficiency, and scale your production to meet increasing market demands.

The snack food market thrives on speed, quality, and innovation—demands that only state-of-the-art corn flakes production equipment can consistently meet. By integrating fully automated corn flakes machinery into your operations, you're not just purchasing a machine—you're securing a competitive edge. These systems eliminate human error, and ensure every flake meets the highest standards, giving your product the uniformity that builds brand loyalty.

Don't let outdated processes limit your potential. Investing in a high-performance corn flakes production line is an investment in your company's future—enabling you to scale efficiently, reduce costs, and capture new market opportunities. The technology is ready. The question is: are you? Elevate your production today and lead the industry tomorrow.

If you are interested, here are some recommended companies.

Recommended Company

Shandong Loyal Industrial Co.,Ltd. Is a Manufacturer Of Snacks Extruder Machine , Industrial Microwave Oven , Corn Flakes Production Line , And a Standing Director Of China Food And Drying Equipment Industry Association.

The Self-developed Twin-screw Extruder And Single-screw Equipment of Shandong Loyal Machinery Have Been Used In Production: Puffed Snack Food, Breakfast Cereal Corn Flakes, Fried Pasta, Bread Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (tsp) Food, Fish Feed And Pet Food. a Variety of Snack Production Line Supporting Products.at The Same Time, The Batching, Drying, Flaking, Baking, Frying And Spraying Equipment Matching The Twin-screw Extrusion System Have All Achieved Independent Design And Production.

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Protein Meat Products, Soy Based

Nutrition Bars, Reconstituted Rice, Grain Nutrition Powder, Modified Starch, Starch-based Sticky Music Children's Educational Toys, Degradable Starch-based Packaging Filling Materials, Bread Crumbs And Other Food Additives, Pet Food, Aquatic Feed, Biology And Chemical Industries.

Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always searching for new solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system line application. That's why we also develop, design and produce custom fried snack production line.

Close collaboration with our customer is important to us even in the early development phase. No matter what the special requirements of instant noodles production line, snack food extruder machine, pasta production line application, we can develop a custom made food processing equipment to match your needs.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as a dry powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide Fried Snack Production Line for the processing and packaging of fried extruded snacks.

Loyal Food Production Line meet the needs of customers to obtain snack food that meet the needs.

In ovens or drying units, electric or gas can be used as heating sources.

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About packaging and after-sales service

Packing: Plastic Film Suitable For Ocean Carriage

Technical Support: The customer can inform machine related problems to us via telephone, email or fax. All information will be recorded and will be reported to the After-sale Service team. Meanwhile, the sales person will be tracking the case until problem solved.

Service Team: We have a professional After-sale Service team

including 10 professional engineers with at least 6 years working experience. They can handle technical consultation about manufacturing process, maintenance, fault diagnosis and troubleshooting, etc.

After-sale Service available : 1. Check & test before delivery
2. Instruction for installation 3. On site commissioning 4. Repair & maintenance

After the receipt the advanced payment, we will provide allocation chart at the buyer's request. When effect the shipment, we'll provide operation manual, etc. in English.

As the final flakes tumble from the conveyor into their waiting packages, we witness the quiet triumph of human ingenuity—a marriage of ancestral grains and space-age engineering.



Reference

The following are five authoritative foreign literature websites in the field of Industrial food machinery:

1. Food Engineering Magazine

Website: <https://www.foodengineeringmag.com/>

2. Food Processing Magazine

Website: <https://www.foodprocessing.com/>

3. Journal of Food Engineering

Website: <https://www.journals.elsevier.com/journal-of-food-engineering>

4. Food Manufacturing Magazine

Website: <https://www.foodmanufacturing.com/>

5. International Journal of Food Science & Technology

Website: <https://onlinelibrary.wiley.com/>