

What Are The Equipment For Puffed Breakfast Cereal Corn Flakes?

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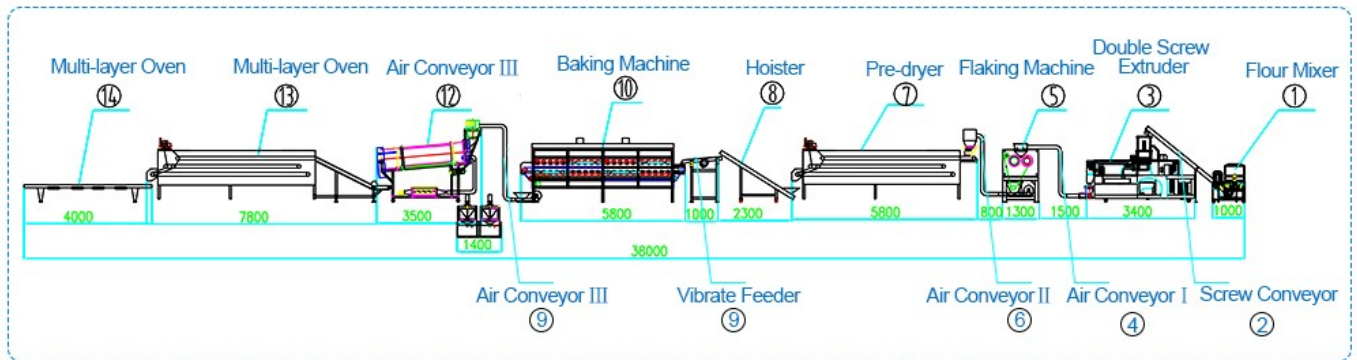
Introduction: Breakfast cereal corn flakes, cereal crisps, baked instant oatmeal are a kind of crisp food. It can be eaten directly dry or brewed with yogurt or milk. It has good rehydration, does not rot away from the outside, has a smooth taste, and has a strong grain flavor. Corn flakes are mainly made of corn flour as the main raw material, which is puffed by a puffing machine, then compressed by a tablet machine, and then baked and matured twice. The oatmeal is made by steaming and softening the wheat grains and then pressing and aging through the tablet press. The two parts of equipment can be shared. The produced oatmeal and corn flakes can be mixed with sugar, various vitamins and minerals. It can also be mixed with dried fruit, yogurt cubes, coconut flakes, etc., to produce popular instant oatmeal products or breakfast cereal crisp meal replacement foods on the market.



1. Corn Flake Equipment Corn Extruder Technological Process: Raw Material Preparation ?

Powder Mixing ? Conveying ? Extrusion Puffing ? Conveying ? Tableting ? Conveying ? Drying ? (Packing)

2. Corn Flakes Equipment Corn Extruder Equipment Configuration: Flour Mixing Machine ? Feeding Machine ? 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.

The material is fed by the feeder. In addition, the barrel is subjected to high temperature, high pressure and high shear, so that the material expands to meet the quality requirements, similar to the required organization state.



Advantages:

1	Adopt advanced frequency converter speed regulation technology to make the equipment run more smoothly and save electricity;
2	The screws are made of alloy steel nitriding, and the service life is longer. It uses a combination of building blocks?
3	Forced lubrication system to ensure that the transmission part of the equipment has a long life;
4	The visualized automatic temperature control system makes temperature control more intuitive and more parameters;



After-sales service:

1	Provide general formulas for each category;
2	A variety of shapes can be selected;
3	Free pre-sale consulting services, equipment services in sales, service installation and commissioning and training services;
4	Responsible for training personnel and guidance services;
5	One-year warranty period.
6	Provide customers with R&D production line layout and layout services, and provide detailed plans in accordance with the purchase of customers' factories or actual conditions.
7	According to the workshop scale that the purchaser can provide.

In order to meet the domestic demand for R&D and production of breakfast cereals and truly get rid of the dilemma of high investment in imported equipment, the equipment required for the production of breakfast cereals was developed, such as twin-screw extruders, dryers, tablet presses, ovens, etc. And it has been well applied in many food companies at home and abroad.

