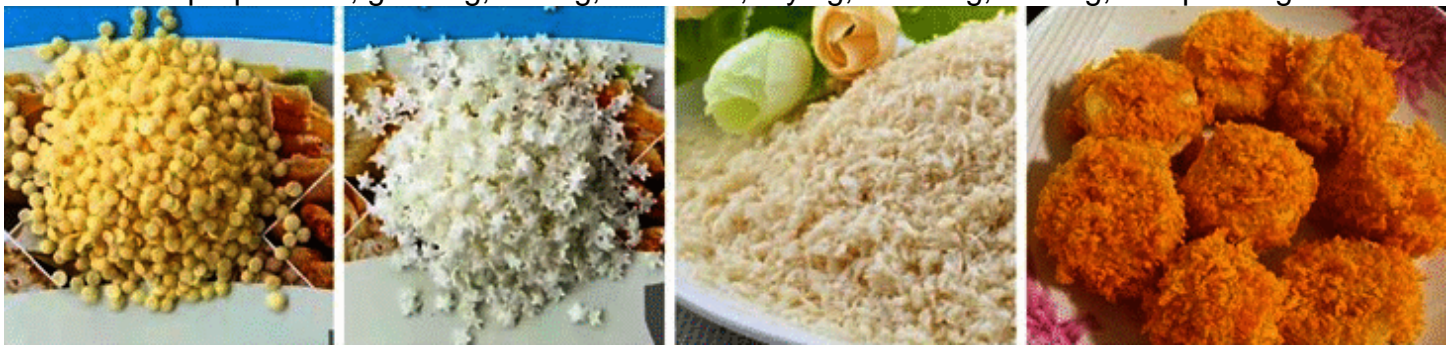


Advantages of bread crumbs production process and equipment

Detail Introduction :

Bread crumb is a kind of food additive widely used in fried food, mainly used in the surface of fried food, such as fried chicken, fish, seafood (shrimp), chicken, chicken wings, onion rings, etc. Its characteristics are crispy, soft, flavorful, delicious, and nutritious. How are the bread crumbs made? Let's learn more about the production process of bread crumbs and the advantages of bread crumb making equipment.

Bread Crumbs Production Line is the most commonly used equipment for making bread crumbs and also the best equipment. It consists of a flour mixer, screw elevator, twin-screw extruder, elevator, crusher/grinder, conveyor, sifter, dryer, cooler, and packaging machine. The process flow is raw material preparation, grinding, mixing, extrusion, drying, crushing, cooling, and packing.



Firstly, the procured flour is sifted by a vibrating sieve to remove impurities and disperse the flour for the following process of ingredients. Then the flour, fat, sugar, yeast, additives, and coloring are mixed well and fermented at one time.

Put the dough into the shaping machine, mainly to make the density of the dough as uniform as possible, to drive out the relatively large air bubbles in it, and also to change the structure of the dough, which is conducive to the stability and uniform quality of the fermentation later. Put the divided dough into the electrode car and put it into the fermentation room.

Push the electrode trolley into the electrode maturing cabinet for maturing. When the electric current passes through the dough, because the direction of the electric current is consistent, so the fiber filaments in the dough are then neatly arranged so that the crumbs produced are needle-like and spiky, which fully meet the requirements of bread crumbs.

Then it is cooled once, and after cooling, it is crushed, and the crumbs of different mesh are obtained by changing to different sieves. After the second cooling, the inspection will be carried out, and the packaging can be carried out after the inspection is completed. The crumb production process is then completed, and the crumbs are stored under refrigeration.

Bread Crumbs Production Line is a new type of high-efficiency equipment. The equipment has a high degree of automation and is very simple and convenient to operate. It only takes one to two people to complete the production of breadcrumbs. It can greatly save manpower and improve work efficiency. With the bread crumbs making machine, you can easily complete the production of breadcrumbs.



Advantages of bread crumb production line:

- 1?Belt drive is used between the motor and gearbox to reduce energy consumption.
- 2?Automatic lubrication system can reduce power consumption and prolong service life.
- 3?Hanging die, knife seat, and bearing knife adjusting system can adjust the knife accurately and quickly.
- 4?The screw is made of alloy steel, and the segmented assembly screw is suitable for more kinds of materials and products.
- 5?Feeding, main transmission device, and rotary cutting device all adopt frequency conversion speed control, with stronger transmission and stable operation.
- 6?The crumb machine adopts the new production process of crumb. The final product is bright white and has a good texture.

The above is the production process of bread crumbs and the main advantages of the **Bread Crumbs Production Line**, and we all have a specific understanding after reading it. As professional equipment for making bread crumbs, the Bread Crumbs Production Line is an assembly line production from raw materials, puffing, baking, drying to finished products, which has many advantages and brings great convenience to the production of bread crumbs.