

Application of cereal bar production line

Detail Introduction :

Cereal Bar Production Line is a new type of food machinery developed through many reforms and innovations based on the combination of advanced technology at home and abroad. With the most advanced production process at this stage, the performance has reached the world's leading level and enjoys a very high reputation in the industry.

The production line is made of 304 stainless steel, which can ensure the equipment's quality, resistance to wear and corrosion, not easy to damage, long service life. And it can ensure the hygienic quality of the production process, which can provide consumers with clean and hygienic cereal bar food.



In addition, the **Cereal Bar Production Line** has a fully automated production method, using high-quality frequency converters to control the speed, and the production efficiency is guaranteed. The higher the output per unit time, for the majority of manufacturers, it means that more orders can be received. Moreover, the goods can be submitted within the specified time with quality and quantity. The production line has been recognized by the market and has made a great contribution to the food processing industry. It has a wide range of applications and can produce and process various coarse grains, including cereal bars, energy bars, protein bars, peanut bars, sesame candy bars, etc., using corn, rice, buckwheat, oats, and other cereals. And the processed food has a unique flavor and taste, with both a strong aroma of grains and The nutritional content is also very high, is a prevalent consumer food, sales have continued to rise in recent years.

Cereal Bar Production Line consists of boiling sugar pot, conveyor, mixer, molding machine, high-temperature oven, cutting machine, cooling line and packaging machine, etc. The specific process flow is: boiling sugar-mixing and stirring-molding and pressing-baking-cutting-cooling-adding coating decoration-cooling-packaging. In the whole production process, the close cooperation between each equipment can make the production more simple and efficient.



1. Sugar boiling pot: boiling sugar, food additives, and other raw materials, boiling to a dense state, easier to make the cereal ingredients stick together.
2. Mixer: Mixing sugar and various cereal raw materials evenly.
3. Conveyor: conveying raw materials to various processing equipment, no pollution and no leakage of raw materials during the conveying process.
4. Forming machine: press the raw materials into shape.
5. High-temperature oven: the raw materials will be baked to maturity.
6. Cutting machine: cut the raw material into a fixed size. The size can be adjusted by changing the tool.
7. Cooling line: cool the cereal bar. The cooled cereal bar will not return to moisture and higher quality when packing.
8. Packing machine: packing.

Now the cereal bar market is very hot but also very competitive. If manufacturers want to stand out from the peers, it is necessary to use high-quality production equipment to improve production efficiency and production quality. The market has tested the **Cereal Bar Production Line**, and for the majority of manufacturers submitted a satisfactory answer sheet, it is worth trying to use!