

# **The breadcrumb production line has outstanding advantages**

## **Detail Introduction :**

Bread crumbs are essential ingredients when making fried foods, which can make fried foods have a crispy outside and tender inside. Therefore, bread crumbs have entered thousands of households and become a very common kitchen ingredient.

As a professional food manufacturer, we have many years of experience in the breadcrumb field and master the laws of market development. Recently, after a comprehensive market investigation, we decided to use the Bread Crumbs Production Line for processing and production. The production line is in the industry. The evaluation is very good. After inspection, we believe that the production line has the following advantages:

**The advantages of the bread crumb production line are outstanding:**

- 1. The entire production line is made of food-grade stainless steel, with reliable quality and long service life.**
- 2. Realize a highly automated production method, with very high production efficiency and higher output.**
- 3. Energy-saving design, no pollution, no leakage, no "three wastes" problems, clean and sanitary.**
- 4. Automatic lubrication system can reduce power consumption and extend service life.**
- 5. The production process is very safe and will not cause danger to workers.**



The breadcrumb production line has very prominent advantages and outstanding performance. It has obvious advantages in actual processing and production, and can meet our various processing needs, especially when compared with traditional breadcrumb production methods. The advantages are more obvious.

**Comparison of bread crumb production line and traditional bread crumb processing methods:**

The breadcrumb production line realizes fully automated production, and uses food-grade stainless steel materials and internationally renowned brand accessories. It has a long use time, low production cost, and very low labor cost. The traditional breadcrumb production method requires a lot of energy. As well as labor, the production cost is very high.

The breadcrumb production line uses the extrusion method to make breadcrumbs, which not only retains the nutrients in the raw materials, but also has a richer taste. However, the traditional breadcrumb production method will form more obvious particles during grinding, which will seriously affect Taste.

**The breadcrumb production line has high efficiency and large output, while the traditional breadcrumb production method has low efficiency and low output.**

After a comprehensive comparison, we will find that the breadcrumb production line has obvious advantages and outstanding performance, and can produce a variety of different breadcrumbs, allowing our market scope to be further expanded.

**The manufacturer has also developed a variety of different models, so it can meet the needs of more food processing plants, whether it is a large enterprise or a small enterprise, you can find the most suitable production equipment here.**



#### Models and specifications of bread crumb production line:

Model	01	02	03	04	05
Voltage	380v	380v	380v	380v	380v
Power	50kw	80kw	100kw	150kw	250kw
Output	50-100kg/h	120-170kg/h	150-200kg/h	200-250kg/h	300-350kg/h
Size	1.6*0.7*1.2m	1.7*0.8*1.3m	1.8*0.9*1.4m	1.9*1.0*1.5m	2.1*1.2*1.7m
Labor required	1-2people	1-2people	1-2people	1-2people	1-2people

If there is no suitable model, the manufacturer's engineers can also provide customized services. The service is very complete. With the help of the engineers, the equipment we finally select is very suitable for our production needs, which brings a lot to our processing and production. Improvement. With the help of Bread Crumbs Production Line, the bread crumbs we produced have been recognized by consumers and have played a very important role in fried food. We trust the production line very much, and will maintain reasonable maintenance during the production process, and strive to maximize the performance of the equipment.

Driven by technology, the food processing industry will definitely get better and better in the future!