

Corn Flakes Production Line Breakfast Cereals Making Machine

Detail Introduction :

Reference

If you want to know more story about LOYAL brand? here can help you -
<https://www.facebook.com/foodmachineloyal>

Product Description

Corn Flakes Production Line Breakfast Cereals Making Machine can produce breakfast cereal which is one kind of nutritional convenient food which is produced by this production line, using grist as basic material, with different shapes, such as, granule, flake, animal shape. One outstanding characteristic of the breakfast cereal is that it contains abundant carbohydrates and dietary fibre, strengthens lots of microelements, such as vitamin and mineral, and also can be added with cocoa and sugar, like honey and maltose. It can be drunk directly after mixed into coffee, milk, yoghurt or functional drink. Children can eat breakfast cereal as sweet crispy snack.

Machine List In The **Breakfast Cereals Production Line**

Mixer?Screw Conveyor?Twin Screw Extruder?Cooling Conveying?Flaking Machine?
Conveyor?Three Layer Oven?Hoister?Baking Oven?Melting Sugar Machine?Sprayer
Sugar?Hoister?Roller?Five Layer oven?Cooling Machine



Major Equipment

Mixer: It is a mixer which can mix all the raw materials (powder form) with water and liquid chemical additives.

Extruder: The twin screw extruder is made of the feeding system, extruding system, conveying system, heating system, lubrication system and controlling system.

1. The screw are made of the alloy steel.
2. The forced lubrication system.
3. Auto-temperature control system.
4. Auto-speed control system.
5. Self-cleaning.

Cooling Conveyor: This machine can make the food be cool avoiding sticking together and be suitable for packing. The total length of the conveyor is 5 meters. It is full set stainless steel. The height of the hoister can be adjusted based on the requirement.

Flaking Machine: This machine is to make the balls made by extruder to flakes.

Dryer: The heating way is electricity heating. It is used for drying. The net belt running speed can be controlled to change the food drying time in the dryer. The temperature also can be controlled. Multi-layer dryer is with compact size than other type dryers.

Baking Oven: Hot air baking oven can inflate and puff the corn flakes crispy and crunchy with bubbles. The temp of the heating plates is around 300 degree. That is the reason

the corn flakes can be crispy and crunchy aspect in 10 seconds. We control the belt speed to make the corn flakes be cooked in the oven for the right time.

Melt Sugar Machine:This machine can melt the sugar as the liquid.

Sugar Sprayer:With the special screw pump, this machine can inject chocolate, butter, sugar on the corn flakes. This machine can also that the core and keep the temperature.**Product Sample**



We exported the machines to many countries all around the world,such as Italy, Germany, Russia, Turkey, Australia, Indonesia, India etc. Almost all the customers speak highly of our machines and service,and they continue to buy from us again and again.

- 1.One year complete warranty.
- 2.Free consultation service before during and after sales.
- 3.Provide basic production techniques and formulas.
- 4.Overseas installation and training of equipment maintenance and operating person
- 5.Debugging and inspecting of equipment until everything is functional before leaving factory.

**Corn Flakes Production Line Breakfast Cereals Making Machine
Packaging & Shipping**

- 1.Daub coal oil on the surface of the machines.
- 2.Plastic film as the inner packing.
- 3.Train, ship or depend on clients' requirement.



Reference

The following are five authoritative foreign literature websites in the field of Industrial 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/>