

Sandwich Rice Cracker Production Line Equipment

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Introducción detallada :

Reference

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Sandwich Rice Cracker Production Line

1.Process Flow: Raw Material Preparation ? Powder Mixing ? Conveying ? Extrusion Puffing ? Core Injection ? Shaping and Cutting ? Conveying ? Drying ? Oil Spraying ? Seasoning ? (Packaging)

2.Equipment Configuration: Powder Mixer ? Feeder ? Puffing Machine ? Core Injection Machine ? Shaping and Cutting Machine ? Elevator ? Multi-Layer Oven ? Elevator ? Sprayer ? Roller ? (Packaging Machine)



3.The **sandwich rice cracker** production line completes the entire process from raw material preparation, extrusion puffing, filling, shaping, cutting, spraying, seasoning to finished product output in one go, with a high degree of automation. This production line features multiple machine models, flexible configurations, a wide range of raw materials, many product types, and simple operation. With appropriate configuration, it can produce sandwich biscuits, sandwich tubes, puffed rice crackers, wheat cakes, rice crusts, nutritious breakfast items, corn chips, and other products. The puffed foods have a crispy texture, are easy to digest, have a unique aroma, and are convenient to carry, making them ideal for consumers.



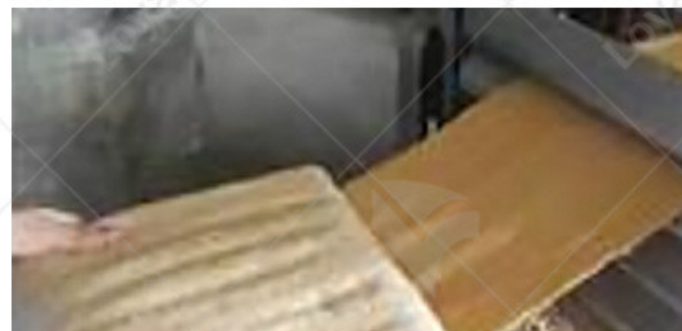
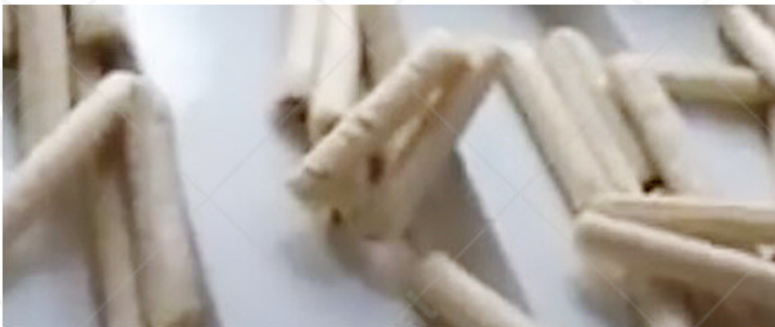
4.Equipment Introduction for a Sandwich Rice Cracker Production Line:

Mixer	Mixes raw materials and adds a certain amount of water to ensure thorough and uniform mixing.
Feeder	Utilizes a motor-driven screw conveyor to transport the mixed raw materials to the feed hopper of the extruder, ensuring convenient and quick feeding.

Extruder	Different models of CY65 twin-screw extruders are selected according to the production line's output, with capacities ranging from 100kg/h to 300kg/h. Raw materials can include corn flour, rice flour, wheat flour, and grain flour.
Filling Machine	Injects filling material instantly upon the production of the hollow tube by the extruder. Fillings can include peanut butter, chocolate sauce, syrup, etc.
Shaping and Cutting Machine	Cuts the rice crackers with filling material. The size of the rice crackers can be adjusted between 2cm and 20cm.
Elevator	Conveys the rice crackers to the oven.
Multi-layer oven	These are mostly electric ovens, with temperatures adjustable from 0-200 degrees Celsius via a control cabinet. The interior uses a double-layer stainless steel mesh bag. Baking time can be adjusted according to the speed. Baking allows the main ingredients and fillings to penetrate to a certain extent, improving texture and reducing moisture content, thus extending shelf life.

Oil spraying and seasoning machine

After baking, the product passes through an oil spraying and seasoning machine for continuous oil spraying and powder mixing. Seasoning equipment includes octagonal seasoning machines, single-drum seasoning machines, double-drum seasoning machines, and batch weighing oil spraying and seasoning machines.



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/>