Corn Flakes Production Lines Play a Big Role in the Food Processing Industry

Detail Introduction:

The accelerated pace of modern life has led many people to constantly compress their time, skipping breakfast seems to be the best way to save time, but skipping breakfast can bring many adverse effects to the body, on this basis, various breakfast cereals have become the new choice of the public.

Corn flakes are one of the more popular breakfast cereals, with a very crunchy taste and nutritional benefits. As a well-known cornflake manufacturer in the industry, we are acutely aware of the future market prospects of cornflakes and therefore we want to improve our production process and use more advanced equipment to expand the market.

After market research, we decided to use the **Corn Flakes Production Line**, which has a number of distinct advantages that have brought us unexpected benefits.



What are the advantages of the cornflake production line?

- 1. Made of food grade stainless steel, it has a sturdy and durable quality and a long service life.
- 2. The application of plc control system makes the operation very simple, workers can easily operate after simple training.
- 3. The production method is fully automatic and the production efficiency is very high.
- 4. Energy-saving design, low energy consumption in the production process, can reduce production costs.
- 5. A wide range of breakfast cereals can be processed, with a wide range of applications.

The cornflake production line has outstanding performance and advantages, and the cornflakes produced have a very high quality in practice. The line consists of a mixer, an extruder, a dryer, a flake press, an oven, a flavouring machine, a conveyor and a packaging machine, each with a different purpose.

Introduction of each equipment of the cornflake production line.

- 1. Mixer: mixes corn flour, sugar, salt and other ingredients into a homogeneous dough.
- 2. Extruder: using advanced extrusion technology to fully cook the mixed raw materials without any puffing, the performance of this equipment will largely determine the final quality of the cornflakes.
- 3. Dryer: pre-dries the cornflakes to prevent them from sticking together and reducing their quality.
- 4. Flake press: to press the cornflakes into smoother and thinner cornflakes, which will be greatly enhanced in terms of taste.
- 5. Oven: Baking at high temperatures gives the cornflakes a very crispy texture and a more attractive golden colour.
- 6. Seasoning machine: to make the cornflakes into different flavours.
- 7. Conveyor: conveys the raw materials to the extruder and other equipment for processing.
- 8. Packaging machine: the finished cornflakes are packaged to make them more convenient for transport and to extend their shelf life.



Each piece of equipment in a cornflake production line is important for different purposes and works in harmony with each other to achieve 24h continuous production. The result is higher quality cornflakes. The manufacturer has also developed a wide range of models and specifications for cornflakes, and will also offer a customised service that will allow more food processing plants to purchase the most suitable production line.

Corn flakes production line models and specifications:

Model	Power	Voltage	Capacity	size
01	40kw	380v	80-120kg/h	1.7*0.8*1.5m
02	60kw	380v	100-150kg/h	1.8*0.9*1.6m
03	100kw	380v	150-200kg/h	1.9*1.0*1.7m
04	150kw	380v	200-250kg/h	2.0*1.1*1.8m
05	200kw	380v	300-350kg/h	2.1*1.2*1.9m

Whatever the needs of the food processing plant, if you contact this manufacturer, you will get the most satisfactory solution. We have purchased the most suitable **Corn Flakes Production Line**, which has shown strong advantages in processing and production, and the market competitiveness has been effectively increased. We believe that in the near future, our enterprise will definitely see greater development!