

Introduction of bread crumb production line

Detail Introduction :

Fried food is a favorite of many people, and it is an indispensable existence in modern diet. We can get great satisfaction from the crispy outside and tender inside. Therefore, fried food always has a very high volume. On this basis, breadcrumbs have also become a very high demand ingredient.

Although breadcrumbs are not eye-catching, they are the most important thing when making fried food. The taste of fried foods without breadcrumbs will be greatly reduced. Nowadays, bread crumbs have a broad market. In order to seize more markets, we decided to use the Bread Crumbs Production Line, a well-known food machine in the industry. This production line has a very high evaluation and significant advantages.



What are the advantages of the breadcrumb production line?

1. All equipment on the production line is made of food-grade stainless steel, with very reliable quality and long service life.
2. A fully automated production method has been realized with high production efficiency.
3. The entire production line has a compact structure and a small footprint, which can also be used in small and medium-sized workshops.
4. Simple operation, less labor required, and low labor cost.
5. It can process and produce various types of bread crumbs, and it is easy to change the variety and quantity of bread crumbs.

The bread crumb production line is a food machinery with a very high usage rate in the modern food processing industry. The entire production line is composed of a mixer, a screw elevator, a twin-screw extruder, a cutter, a crumb machine, an oven, and a packaging machine. With the cooperation of these

equipments, all production processes such as raw material preparation, powder mixing, extrusion, crushing, drying, and packaging can be completed automatically.



The purpose of each equipment in the bread crumb production line:

1. Blender: Add the right amount of water to the raw materials and mix them evenly, so that the bread crumbs produced can have higher quality.
2. Screw elevator: convey the mixed raw materials to the twin-screw extruder.
3. Twin-screw extruder: Extruding and puffing the raw materials under high temperature and high pressure environment, at this time, the materials become long strips.
4. Cutter: Cut long strips of materials into short strips, which is more convenient for transportation.
5. Crumbs machine: crush long strips of food into chaff.
6. Oven: High-temperature baking makes the bread crumbs drier and drier, extending the shelf life, and will not cause oil splashing due to excessive moisture when eating.
7. Packaging machine: Vertical packaging machine and combined computer weighing and packaging machine can be used.

The bread crumb production line can process raw materials such as wheat flour, corn flour, rice flour, and other flours to make white and yellow bread crumbs. You only need to change the mold to produce bread crumbs of different shapes, such as granular, triangular, Long strips, wavy shapes, etc., have a very wide range of applications, and the produced breadcrumbs are of high quality, with less oil absorption during cooking. Therefore, the fried food is more crispy and has a better taste.

Therefore, after using the Bread Crumbs Production Line for a period of time, we decided to reach a long-term cooperative relationship with this manufacturer. We trust this production line very much, and at the same time, we very much recognize the production level of this manufacturer. We believe that with the

of this production line , We will certainly usher in greater development.

At the same time, we also look forward to the manufacturer's ability to develop more high-quality equipment and make more contributions to the food processing industry. Driven by technology, I believe that the prospects of the food processing industry must be prosperous!