# Professional Bread Crumb Making Machine With Custom-Design Service

#### **Detail Introduction:**

#### **Introduction of Bread Crumb Making Machine:**

Bread crumbs are mainly made of flour, rice, seasonings and other raw materials by fermentation, drying, extrusion and other processing methods of a class of commonly used fried food auxiliary materials mouth. In recent years due to the rapid development of fast food industry, bread crumbs as fast food processing auxiliary material, because can give fried food charred crispy, unique flavor taste and low cost, easy to use characteristics, favored by domestic and foreign markets and the demand is increasing. The production of bread crumbs by extrusion puffing process is to use extrusion puffing technology to make the flour and rice and other materials composition and structure are changed, such as starch paste, degradation, protein denaturation, reorganization? cellulose refinement, degradation, etc. The new bread crumb production process has the advantages of short production process, saving time, reducing production cost and less equipment input, etc. In addition, the product has crispy taste, stable quality and long shelf life.















Bread fried in breadcrumbs and stuffed with chicken and corn

Panko breadcrumbs with paprika flavour

Panko white breadcrumbs

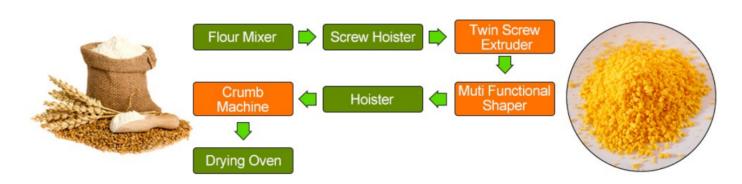
IANS simple breadcrumbs

Panko on Tonkatsu

Fried shrimp with panko breadcrumbs

Shrimp coated by panko breadcrumbs

The whole Bread Crumb production line can automatically complete the production from mixing, screw conveyor,twin screw extruder,pulling and cutting machine,hoister,multi-layer oven,crush machine, viberate sizer to the finished product.



## Details of the production line

| Production capacity | 120-1000kg/h   |
|---------------------|--|
| Electricity supply  | Customised according to your local electricity situation.  |
| Machine details     | 1.Stainless steel:201, 304, 316, on request.               |
|                     | 2. Electrical components can be ABB, Delta, Fuji, Siemens, |
|                     | famous brands.   |
| Certificates        | CE,GOST,TUV,BV,SGS   |
| Raw material        | Flour  |
| Product type        | Acicular crumb, granular crumb,etc                         |

### Flow chart of a Bread Crumb processing line:

Mixing-Screw Conveyor-Twin Screw Extruder-Pulling And Cutting Machine-Hoister-Multi layer Oven-Hoist-Crush Machine-Viberate Sizer.Our engineers can design the layout diagram of the Bread Crumb processing line according to the customer's factory size.



## Features of the Bread Crumb processing line?

- 1.**Productivity**:automated system for controlled and stable production on a continuous basis, easy and quick product change, automatic start-up, simple cleaning and maintenance procedures.
- 2. **Economical**: low investment, quick results.
- 3. Environmental protection: moderate output and energy saving.
- 4.**Intelligent control system:** PLC control of production to ensure optimum process parameters for each recipe.
- 5. Automatic lubrication system can reduce power consumption and prolong service life.















## **Parameters of the Bread Crumb Production Line?**

| Model                               | Installed<br>Power<br>(KW) | Power<br>Consumption<br>(kw) | Capacity (kg/h) | Dimension<br>(m)  |
|-------------------------------------|----------------------------|------------------------------|-----------------|-------------------|
| LY65 Bread Crumb<br>Production Line | 65                         | 45                           | 120-150         | 25000*2000*2500mm |
| LY70 Bread Crumb<br>Production Line | 80                         | 68                           | 200-250         | 25000*2000*3000mm |
| LY85 Bread<br>Crumb Production Line | 108                        | 85                           | 300-500         | 25000*3000*3500mm |
| LY90 Bread<br>Crumb Production Line | 230                        | 164                          | 800-1000        | 30000*3000*3500mm |