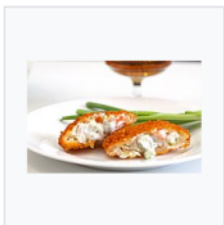


Professional Bread Crumb Making Machine With Custom-Design Service

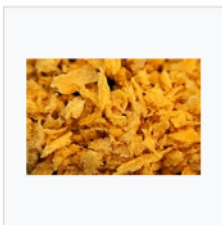
Detail Introduction :

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 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 eat 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 other materials composition and structure are changed, such as starch paste, degradation, protein denaturation, reorganization cellulose refinement, degradation, etc. The new bread crumb production line 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



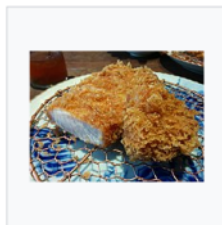
Panko breadcrumbs with paprika flavour



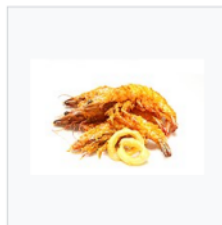
Panko white breadcrumbs



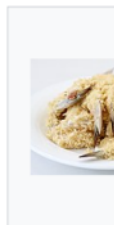
IANS simple breadcrumbs



Panko on Tonkatsu

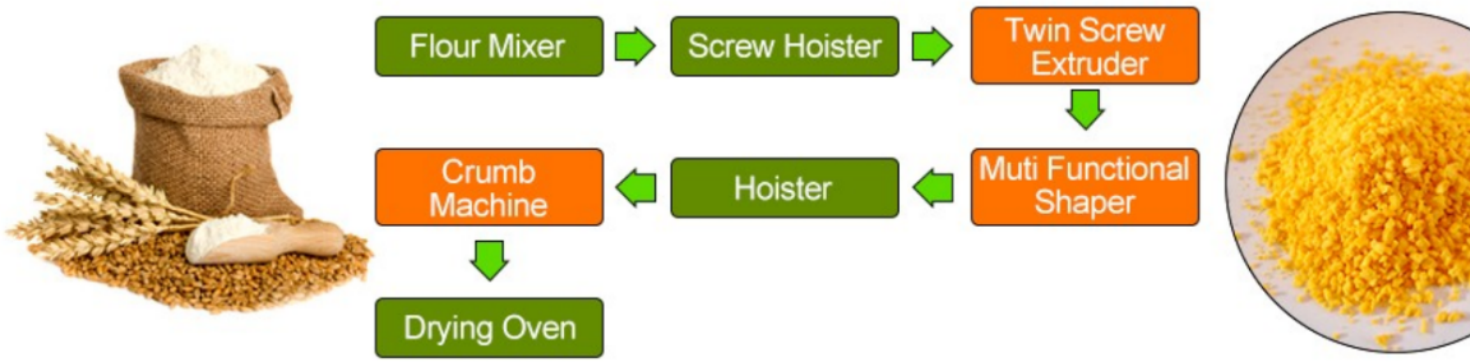


Fried shrimp with panko breadcrumbs



Shrimp coated in panko breadcrumbs

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

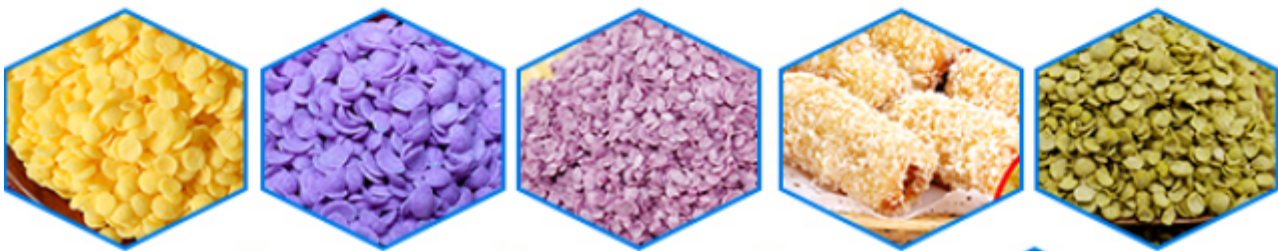


Details of the production line

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
Applications	Exploding the beefsteak exploding the chicken leg and so on.

Flow chart of a Bread Crumb processing line:

Mixing-Screw Conveyor-Twin Screw Extruder-Pulling And Cutting Machine-Hoister-Multi layer Oven-Hoister-Crush Machine-Vibrate 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

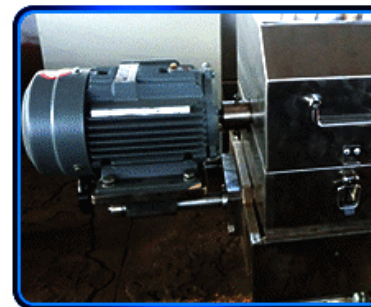
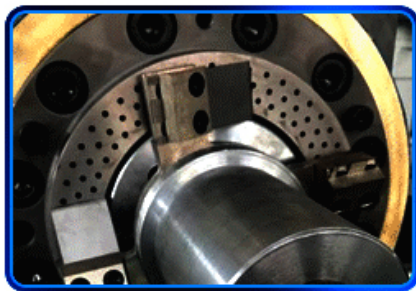
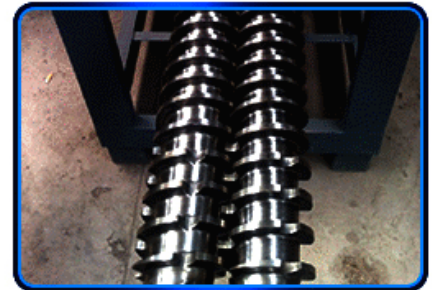
1.Productivity:automated system for controlled and stable production on a continuous basis, easy and quick product change, automatic start-up, simple cleaning and maintenance procedures.

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.

5Automatic lubrication system can reduce power consumption and prolong service life.



Parameters of the Bread Crumb Production Line

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