

How To Choose The Best soft biscuit production line

2025 Buyer's Guide

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On every warm afternoon, accompanied by the breeze, soft biscuits always bring us an indescribable sense of satisfaction. The feeling of melting on the tip of the tongue in an instant after taking a bite is like a childhood memory, deeply implanted in the heart.

Whether sitting around the dining table with family or savoring the quiet time it brings alone, soft biscuits always seem to bring us a simple but real happiness.

Nowadays, with the advancement of technology, making these delicious biscuits is not just the work of traditional handmade artists. The modern **soft biscuit production line** marks the birth of each biscuit full of precision and efficiency.

These machines, like a silently dedicated craftsman, meticulously carve every soft and sweet. They not only continue the traditional taste of biscuits, but also use fully automated exquisite craftsmanship to ensure that every biscuit is flawless, adding more beauty and convenience to people's lives.

Soft biscuit production line flow chart

It is the same as mentioned in the previous article, except that its mold is a soft biscuit which is rolled and formed.

Flour Mixing---Soft Biscuit Forming machine---Oven---Oil Spraying ---Cooling Conveyor Biscuit Stacking ---Biscuit Packing

Regarding biscuit making machine, We have small and large biscuit machines for you to choose from. If you need a packaging machine, we also provide it.

The function of soft biscuit production line

1. Mixer: Dough mixer is a machine that mixes flour with water or other ingredients into dough. It is widely used in making dough for various pastries, biscuits, bread, steamed buns, etc.

2. Soft Biscuit Forming machine: Crispness molding: put the mixed flour into this machine and it can be formed into biscuit embryos through roller printing, and then put into the oven to make various medium and high-end biscuits.

3.Oven: Suitable for baking all kinds of biscuits. Use electric heating, temperature zone control, temperature of each temperature zone can be set in advance, uniform temperature in the temperature zone, use high-quality insulation materials, good insulation performance, high thermal efficiency. Temperature control system, automatic temperature control and constant temperature, flexible operation, high safety performance.

Oil Spraying: Spray oil on the surface of biscuits coming out of the baking oven to make color, aroma and taste of the biscuits more distinctive and improve the grade of the biscuits.

5.Cooling Conveyor: This equipment fully cools the biscuits before they are conveyed to the packaging machine to ensure the quality of the biscuits after packaging and extend the shelf life.

Biscuit Stacking: sort biscuits and pick out unqualified products.

Advantages of Fully Automatic Soft Biscuit Equipment

The use of fully automatic soft biscuit equipment offers numerous advantages to manufacturers looking to improve efficiency, maintain product quality, and reduce operational costs. These machines have revolutionized the biscuit production process, making it possible to produce large quantities of biscuits with a high level of precision. Let's explore the main benefits of investing in automated biscuit-making machinery.

Higher Production Rates and Reduced Labor Costs

One of the primary advantages of fully automatic soft biscuit production lines is their ability to significantly increase production rates. Automation speeds up every stage of the production process, from mixing and shaping to baking and packaging. As a result, manufacturers can produce large volumes of biscuits in a short amount of time, ensuring they meet market demand even during peak periods.

Moreover, the automation of repetitive tasks reduces the need for manual labor. Operators are needed primarily for monitoring and overseeing the equipment rather than performing hands-on tasks. This reduction in labor not only cuts down on operational costs but also minimizes the potential for human error, improving the overall efficiency of the production line.



Consistent Product Quality and Reduced Human Error

Achieving consistency in soft biscuit production is critical for meeting consumer expectations. With traditional manual production methods, even slight variations in dough preparation, shaping, or baking can result in inconsistent product quality. This is where automatic soft biscuit making machines excel. By automating the process, these machines ensure that every biscuit is produced to the same high standard, with consistent texture, shape, and flavor.

Enhanced Hygiene and Safety Standards

Fully automated soft biscuit production lines help maintain high hygiene and safety standards by reducing direct human contact with the biscuits during production. The automated systems are designed to adhere to strict food safety protocols, minimizing the risk of contamination. Additionally, the machines are constructed with materials that are easy to clean and sanitize, ensuring compliance with food safety regulations.

With consistent quality control and automated sanitation processes, manufacturers can ensure that every batch of biscuits is produced in a safe and hygienic environment. This is particularly important in large-scale operations where maintaining a high standard of hygiene is critical for both product quality and consumer trust.

Technical specifications of soft biscuit production line

Model	Output
LY-320	100-150kg/h

LY-400	150-200kg/h
LY-600	400-500kg/h
LY-800	600-800kg/h
LY-1000	1000kg/h
LY-1200	2000kg/h

Layout for the soft biscuit production line

Our machines can be flexibly arranged according to the size and dimensions of the factory. We can also customize the size of the machine according to the data you provide.

Sample of soft biscuit equipment

Mastering the key points of fine control in the production of soft biscuits can significantly improve product qualification rate and market competitiveness. Here we provide a full set of solutions from process guidance to equipment matching.

FAQs: Common Questions about Soft Biscuit Making Equipment

1. What is the difference between fully automatic and semi-automatic soft biscuit making machines?

A fully automatic soft biscuit making machine performs all stages of production—from dough preparation and shaping to baking and packaging—without the need for manual intervention. In contrast, a semi-automatic system may require human involvement at certain stages, such as monitoring or adjusting settings. Fully automatic machines offer greater efficiency and consistency, reducing labor costs and minimizing human error.

2. How does a fully automatic soft biscuit making machine improve product consistency?

Fully automatic systems ensure that each step of the production process is precisely controlled, leading to consistent dough preparation, shaping, and baking. Advanced automation technology monitors parameters like temperature, and dough thickness, ensuring uniformity in every batch of biscuits. This level of consistency is difficult to achieve with manual processes, where human error is more likely.

3. What maintenance is required for soft biscuit making machines?

Routine maintenance for soft biscuit equipment includes tasks such as lubrication, component inspection, and calibration. Regular cleaning and sanitation are also crucial to ensure hygiene and food safety. Operators should follow the manufacturer’s guidelines for maintenance schedules and check for any signs of wear or malfunction to keep the machine operating at optimal performance.

4. How does the automation of soft biscuit production impact food safety?

Automation improves food safety by reducing direct human contact with the product during production. This minimizes the risk of contamination. Additionally, automated systems can be designed to meet stringent hygiene standards, ensuring that the production environment remains clean and sanitary. Automated cleaning systems further enhance safety by ensuring that equipment is properly sanitized between production cycles.

5. What should I do if my soft biscuit machine is producing biscuits with inconsistent texture or shape?

Inconsistent texture or shape can often be traced back to issues with dough preparation and machine calibration. First, check the dough mixer and shaping components for proper operation. If the issue persists, recalibrate the machine, ensuring settings like dough thickness, mixing time, and temperature are correct. Regular maintenance and cleaning also help prevent such issues.



Recommended Company

Shandong Loyal Industrial Co., Ltd. is a Manufacturer Of Snacks Extruder Machine , Industrial Microwave Oven , Corn Flakes Production Line , And a Standing Director Of Food And Drying Equipment Industry Association.

The Self-developed Twin-screw Extruder And Single-screw Equipment of Shandong Machinery Have Been Used In Production: Puffed Snack Food, Breakfast Cereal Corn Flakes, Fried Pasta, Bread Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (tofu), Food, Fish Feed And Pet Food. A Variety of Snack Production Line Supporting Production. The Same Time, The Batching, Drying, Flaking, Baking, Frying And Spraying Equipment Matching The Twin-screw Extrusion System Have All Achieved Independent Design And Production.

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Protein Meat Products, Soy Based Nutrition Bars, Reconstituted Rice, Grain Nutrition Powder, Modified Starch, Starch-based Sticky Music Children's Educational Toys, Degradable Starch-based Packaging Filling Materials, Bread Crumbs And Other Food.

Additives, Pet Food, Aquatic Feed, Biology And Chemical Industries.

Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always seeking for new solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system application. That's why we also develop, design and produce custom fried snack production line.

Close collaboration with our customer is important to us even in the early development phase. No matter what the special requirements of instant noodles production line, snack food extruder machine, pasta production line application, we can develop a custom made food processing equipment to match your needs.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as a powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide a Snack Production Line for the processing and packaging of fried extruded snacks.

Loyal Food Production Line meet the needs of customers to obtain snack food that meets their needs.

In ovens or drying units, electric or gas can be used as heating sources.

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About packaging and after-sales service

Packing: Plastic Film Suitable For Ocean Carriage

Technical Support: The customer can inform machine related problems to us via telephone, email or fax. All information will be recorded and will be reported to the After-sale Service team. Meanwhile, the sales person will be tracking the case until problem solved.

Service Team: We have a professional After-

sale Service team including 10 professional engineers with at least 6 years working experience.

After-sale Service available : 1. Check & test before delivery 2. Instruction for installation

3. On site commissioning 4. Repair & maintenance

After the receipt of the advanced payment, we will provide allocation chart at the buyer's request. When effect the shipment, we'll provide operation manual, etc. in English.

Every soft biscuit is the condensation of time and craftsmanship. Behind the modern production, there are countless silently dedicated workers and precision equipment to support this simple delicacy across time and space and into every family.

Whether in the busy morning or the leisurely afternoon, soft biscuits can always give you warm company. Its fragrance evokes not only the yearning for food, but also the cherishment of the little happiness in life.

And it is this simple but profound emotion that makes us full of infinite respect for this biscuit. It witnesses the flow of time and carries people's pursuit and yearning for a better life.

In the years to come, with the continuous advancement of technology, the soft biscuit production line will continue to improve and innovate, but the persistence in quality and pursuit of deliciousness will never change. Every soft bite is the most beautiful tribute. If you want to know more story about LOYAL brand? here can help you - <https://www.facebook.com/Foodextruderfactory/>



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/>