

What's The Bread Crumb Process Line?

Introdução detalhada :

Bread crumb is the widespread use food increase supplementary material, mainly uses in the western-style food exploding the breakfast, exploding the chicken leg and some to fry in oil the supplementary material. Our company develops the development "bread crumb" special-purpose production line production changed the traditional bread crumb technique of production, invests from the lining to destroys the formation is the production-runs, the personnel are few, the excess stock might duplicate uses, does not have the waste material, to reduce the production cost, to raise the labor productivity. Main product such as needle-like crumb, granule crumb etc.



The Flowchart Of Bread Crumb Process Line:

1. Mixing --- 2. Screw Conveyor --- 3. Twin Screw Extruder --- 4. Pulling And Cutting Machine --- 5. Hoister --- 6. Multi-Layer Oven --- 7. Hoister --- 8. Crush Machine --- 9. Vibrate Sizer --- 10. Packaging



The Introduction Of The Bread Crumb Process Line:

1. **Mixer:** Mix raw materials and a certain amount of water and stir well.
2. **Feeding Machine:** The motor drives the screw conveyor to transport the mixed raw materials to the feed hopper of the extruder.
3. **Extruder:** In high pressure environment, produce strip products. The control cabinet of the bulking

machine can ensure the stability and safety of the high-pressure environment, but also can monitor the various parameters of the production process.

4.**Pulling And Cutting Machine:** The long strip product cut into short strips. Cutting machine can ensure that the production of products uniform size, and have a good appearance.

5.**Hoister:** The product will be transferred to the oven, the height of the hoister according to the oven to determine.

6.**Multi-Layer Oven:** The oven is mostly electric oven, the temperature between 0-200 degrees through the control cabinet self-regulation, the interior is stainless steel double mesh bag, baking time can be adjusted according to the speed, minus moisture, increase the shelf life;

7.**Hoister:** After baking, transfer to the crush machine.

8.**Crush Machine:**Once the products are dried, they are fed through crush machine. The crush machine breaks the product into small, uniform crumbs.

9.**Viberate Sizer:** The bread crumbs are then sieved to remove any large pieces or debris that may have been produced during the crushing process.The bread crumbs are sorted by size and texture to ensure a consistent product.

10.**Packaging:** Finally, the bread crumbs are packaged and prepared for shipping to retailers and other food manufacturers.



What's Parameter Of The Bread Crumb Process Line?

Parameter Of Bread Crumb Process Line

Model	Installed Power (Kw)	Power Consumption (Kw)	Output (Kg/h)	Size(L*W*H)
LY65	65kw	45kw	120-150	25000*2000*2500mm
LY70	80kw	68kw	200-250	25000*2000*3000mm
LY85	108kw	85kw	300-500	25000*3000*3500mm
LY90	230kw	164kw	800-1000	30000*3000*3500mm



The Function Of Bread Crumb:

- 1.As fried food noodles:The fried food will be crispy and have a nice golden color.
- 2.Ease the time for food to be fried
- 3.Create texture



What's Advantage Of Bread Crumb Process Line?

Advantage Of Bread Crumb Process Line

1.Efficiency: The bread crumb process line is a highly efficient way to produce large quantities of bread crumbs. The use of automated machines and equipment reduces the need for manual labor, which can help to increase productivity and reduce costs.

2.Consistency: The bread crumb process line is designed to produce consistent, uniform bread crumbs. By controlling the size and texture of the bread crumbs, the process line can help to ensure that the final product meets the desired specifications and quality standards.

3.Customization: The bread crumb process line can be customized to produce bread crumbs of different sizes, textures, and flavors. This allows food manufacturers to create products with unique characteristics and tailor their offerings to meet specific customer needs.

4.Waste Reduction: The bread crumb process line can help to reduce waste by using bread that might otherwise go unsold or be discarded. The process line can also help to minimize waste during production by using precise measurements and minimizing overproduction.

5.Food Safety: The bread crumb process line is designed to operate under strict hygiene and safety standards to ensure that the final product is safe and free from contamination. This can help to protect consumers and reduce the risk of foodborne illness.

The whole bread-bran production line process from raw materials, puffing, beating, drying to finished products, from fabric input to breaking and molding, is assembly line production. With fewer operators, the remaining materials can be reused, no waste, reducing manufacturing costs and improving labor productivity.

