

What's The Core Filling/Inflating Snacks Process Line?

Introdução detalhada :

The core filling/inflating snacks process line is a typical type extruded food machine studied and developed by ourselves on the basis of learning from advanced technology in the world so that both its technical performance and products quality reach to the most advanced level in the world. The core filling/inflating snacks process line can finish mixing, extruding, shaping, core-filling, cutting, baking and flavoring in one-pass operation automatically. The core filling/inflating snacks process line features lots of types, flexible collocation, extensive applied raw materials, various snacks and easy operation. By changing the molds and process technology, the core filling/inflating snacks process line can produce core-filled snacks, like chocolate filled bar, cream filled pillow, rice cake, cereal bar, sheet snacks etc.



The Flow Chart Of The Core Filling/Inflating Snacks Process Line:

1.Mixer --- 2.Screw Conveyor --- 3.Twin Screw Extruder --- 4.Core Filler --- 5.Multi-Function Shaper---
6.Hoister --- 7.Multi-Layer Oven --- 8.Flavoring Line --- 9.Cooling Conveyer --- 10.Packing Machine



The Introduction Of The Core Filling/Inflating Snacks Process Line:

- 1.Mixing and blending equipment:** This equipment is used to mix and blend the raw materials, such as flour, starch, and other ingredients, to create the base dough or batter for the snacks.
- 2.Extrusion equipment:** This equipment is used to form the dough or batter into a specific shape and size, such as a tube or a ball, and to cook the snack using high pressure and temperature.
- 3.Filling equipment:** This equipment is used to inject a flavored filling, such as cheese, chocolate, or jam, into the center of the snack as it is being extruded.
- 4.Flavoring and seasoning equipment:** This equipment is used to add flavorings and seasonings to the surface of the snack, such as salt, spices, or sweeteners.
- 5.Packaging equipment:** This equipment is used to package the finished snacks into bags, boxes, or other containers.

Overall, the core filling/inflating snacks process line is designed to produce a variety of snacks that are filled or inflated with different flavors and textures, and that can be marketed to consumers as a tasty and convenient snack food.



What's Parameter Of The Core Filling/inflating Snacks Process Line?

| Core Filling/Inflating Snacks Process Line Parameter | | | | |
|--|----------------------|------------------------|---------------|-------------------|
| Model | Installed Power (Kw) | Power Consumption (Kw) | Output (Kg/h) | Size (L*W*H) |
| LY65 | 80kw | 55kw | 120-150kg/h | 21000*1200*2200mm |
| LY70 | 115kw | 95kw | 200-250kg/h | 23000*1500*2200mm |
| LY85 | 170kw | 140kw | 500-700kg/h | 28000*3500*2200mm |
| LY90 | 230kw | 164kw | 800-1000kg/h | 29000*2500*3500mm |

What's Advantage Of Core Filling/Inflating Snacks Process Line?

Advantage Of Core Filling/Inflating Snacks Process Line

Versatility: The core filling/inflating snacks process line can produce a wide range of snacks, including core-filled snacks, multi-textured snacks, and puffed snacks. This versatility allows for a greater variety of products and can help manufacturers appeal to a wider range of consumers.

Cost-effectiveness: The core filling/inflating snacks process line is designed to be highly efficient and can produce a large volume of snacks in a short amount of time. The core filling/inflating snacks process line can help manufacturers increase their production while reducing costs.

Increased product shelf-life: Core-filled/inflated snacks have a longer shelf life compared to other types of snacks, which makes them more convenient for consumers and easier to distribute for manufacturers.

Healthier snack options: Many core-filled/inflated snacks are made from healthier ingredients, such as whole grains and legumes. The core filling/inflating snacks process line makes them a more nutritious snack option compared to other types of snacks, which can be high in fat and sugar.

Enhanced taste and texture: The process of core filling/inflating snacks can help create a unique taste and texture that is difficult to achieve with other types of snacks. The core filling/inflating snacks process line can make them more appealing to consumers and help manufacturers differentiate their products in a competitive market.

