

# Wafer Biscuit Production Line

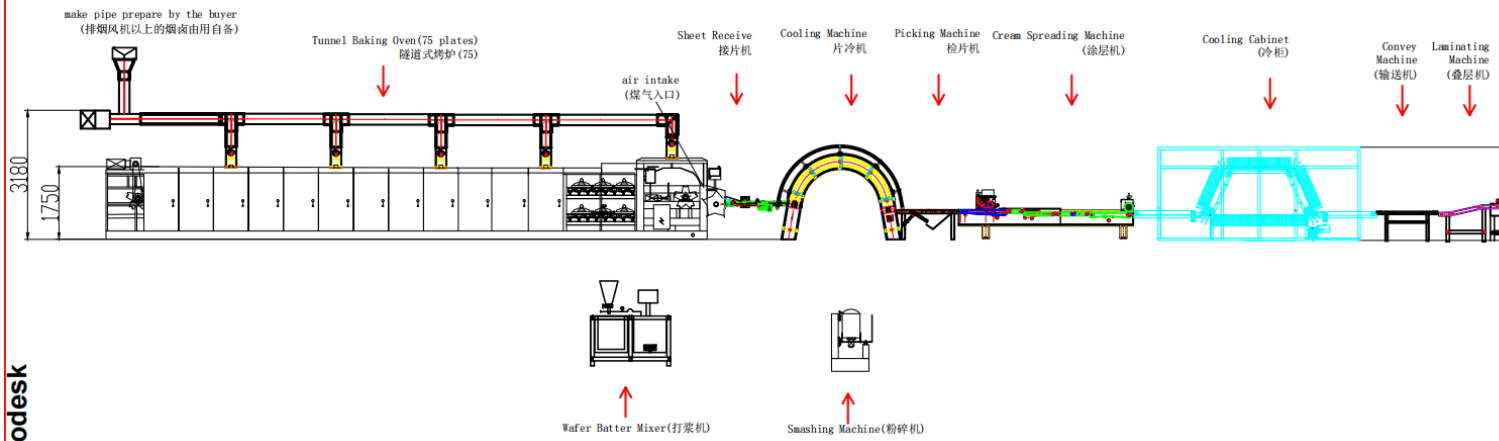
## Detail Introduction :

The wafer biscuit production line is a production line specialized in the production of wafer biscuits. It is a high-speed automated system designed for high-volume production of wafer biscuits. The line consists of several interconnected machines that perform various processes such as mixing, baking, cooling, cutting, filling, creaming and packaging. The production process starts with mixing the batter ingredients and baking the wafer sheets in a special oven. The baked wafer sheets are then cooled and cut into the desired size and shape. The cream filling is prepared separately and placed between the wafer layers, after which the biscuits are pressed and sliced to form the final product. Finally, the cookies are packaged and ready for distribution and sale. The wafer biscuit production line is capable of producing wafer biscuits of different flavors, such as chocolate, vanilla, strawberry, etc. It is widely used in the food and confectionery industry and is efficient, reliable and cost-effective.



## Flow Chart Of Wafer Biscuit Production Line

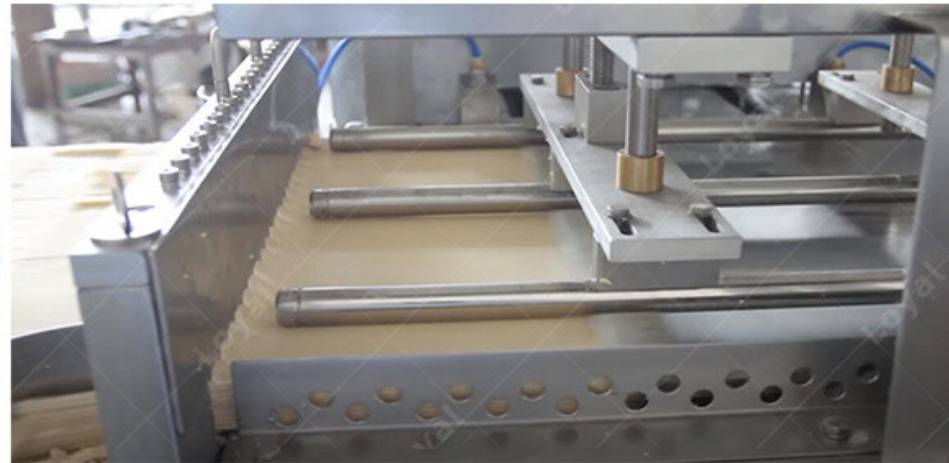
# 75 plates wafer biscuit production line



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## Parameter Of Wafer Making Machines

Model	27	33	39	45	51	65	75	100
Oven Length (Mm)	6000	7150	8300	9450	10600	13300	15000	20000
Production Line Length (Mm)	22000	23150	24300	25450	26600	29300	38500	44350
Oven Power (Kw)	5.52	5.52	5.52	5.52	5.52	5.52	8.12	24
Consumption Of Liquefied Gas (Kg/h)	13	15	19	23	27	32	45	50
Natural Gas Consumption (m <sup>3</sup> /h)	16	21	25	30	35	45	58	67
Electric Heating Power (Kw)	14	17	20	23	26	33	45	78.8
Output (Kg/h)	90	110	130	150	170	215	300	780



## What's The Function Of Wafer Biscuit Production Line

Wafer biscuit production line is a complete set of mechanical equipment for wafer biscuit production designed to handle every stage of the production process, from the preparation of the batter to the packaging of the biscuits.

Some of the machines that make up a wafer biscuit production line include:

1. Batter Mixer – A machine used to mix batter ingredients such as flour, sugar, eggs and water.
2. Wafer Sheet Baking Oven – This oven is used to bake wafer sheets to the desired thickness and texture.
3. Cooling Conveyor – Conveyor designed to cool toasted wafer sheets and bring them to room temperature.
4. Cutter - A machine used to cut wafer sheets into desired shapes and sizes.
5. Cream machine - a machine for spreading cream fillings on wafer layers.
6. Biscuit Press - A machine that presses wafer sheets and cream together to form biscuits.
7. Slicer – A machine that cuts biscuits to the desired size.
8. Packaging Machines - machines used to pack biscuits into different packages or containers.

The wafer biscuit production line is automated, which means it can produce large quantities of biscuits in a short period of time. It's also highly efficient and can produce biscuits of all shapes, sizes and flavors.



## Advantages Of Wafer Making Machines

1	Sus 304 material for health and safety standards
2	Automatic control
3	High quality and price competitive
4	Ce and iso certification available
5	Separate cooling system to ensure the air-dried
6	Visible safety covers
7	Self-clean up after ending production
8	Easy installation and maintenance
9	Over 20 engineers with many overseas installation experiences
10	Formula available for each customer
11	Quick lead time
12	Technology supporting online within 24 hours
13	Annual maintenance



## Wafer Biscuit Product Display

Wafer biscuits are a popular snack made from thin, crisp wafer layers. The layers are usually made from sugar and water, and baked until crisp. Between these wafer layers there is usually a cream filling made with various ingredients such as chocolate, vanilla, hazelnuts or fruit.

There are different types of wafers such as plain wafers, chocolate coated wafers, cream filled wafers etc. They come in different shapes and sizes, from small square or round biscuits to large wafer sticks. Wafer biscuits are a popular snack that can be enjoyed on their own or in desserts such as ice cream sandwiches and cakes.

Wafer biscuit is a mass-produced wafer biscuit production line, which is composed of mixer, wafer sheet, cooling conveyor, cutting machine, butter machine, slicer and other machinery and equipment. These machines work together to produce high-quality wafer biscuits to the required specifications.

