Why are millet crispy rice crusts so popular?

Detail Introduction :

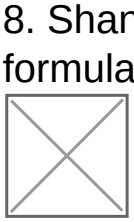
Reference

If you want to know more story about LOYAL brand? here can help you - https://www.facebook.com/foodmachineloyal

The millet crispy rice crust production line uses a process that evenly mixes millet co wheat flour, rice flour, starch, sugar, and water, then directly extrudes the mixture int using a twin-screw extruder. The equipment is simple to operate, easy to learn, and c run by one person. The crispy rice crusts are characterized by their crispy texture, no greasy taste, lingering aroma, and ability to aid digestion, making them a popular sna many consumers.

Features of the Millet Rice Crust Machine:

1. The main unit adopts advanced frequency converter speed control technology, ma the equipment powerful, stable, and energy-saving.
2. The screw is made of alloy steel with nitriding treatment, resulting in a longer screw Some units use a modular structure, which can be combined arbitrarily according to c needs.
3. A forced lubrication system ensures a longer lifespan for the transmission parts of equipment.
4. A visual fully automatic temperature control system makes temperature control mo intuitive and parameters more accurate.
5. The screw has a self-cleaning function, eliminating the need to disassemble the sc cleaning when the machine is stopped.
6. Different screws and length-to-diameter ratios can meet different production proces
7. The main components of the extruder production line are precision-machined heav equipment from our company, ensuring stable quality, low cost, and preferential prici spare parts.
8. Shandong Loyal Industrial Co., Ltd. provides a one-stop service system including r formulas, equipment process installation and commissioning, and after-sales service.



Millet Rice Crust Production Line Process Flow: Raw Material Preparation - Mixing - Extrusion - Cutting and Lifting - Automatic Frying - Seasoning - Cooling - Packaging

Millet Rice Crust Production Line Equipment Configuration: Mixing Machine - Extrude Cutting Machine - Lifting Machine - Frying Machine - Automatic Seasoning Line - Coo Line - Packaging Machine

Millet Rice Crust Production Line Equipment Components:
1. Mixing Machine: Mixes millet, flour, corn flour, and other raw materials with a certa
proportion of water until thoroughly mixed.
2. Twin-Screw Extruder: Under high temperature and pressure and the extrusion of th
screws, the starch structure in the raw materials changes, transforming into easily ab
nutrients, which are then extruded through a die. The twin-screw extruder uses advan
variable frequency speed control technology, which is more energy-efficient and prov
more precise speed control. The motor's current and speed can be directly monitored
through the inverter panel, ensuring equipment safety.
3. Cutting Machine: Adjusts the product length through variable frequency speed con
ensuring consistent product length.
4. Automatic deep fryer: divided into continuous deep fryer and weighing automatic d
fryer
5. Seasoning line: there are octagonal cylinder, cylindrical, single-roller lifting, and do
roller seasoning lines, configured according to output and product properties.

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/