

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 corn, wheat flour, rice flour, starch, sugar, and water, then directly extrudes the mixture into shapes using a twin-screw extruder. The equipment is simple to operate, easy to learn, and can be run by one person. The crispy rice crusts are characterized by their crispy texture, non-greasy taste, lingering aroma, and ability to aid digestion, making them a popular snack for many consumers.



Features of the **Millet Rice Crust Machine**:

1. The main unit adopts advanced frequency converter speed control technology, making the equipment powerful, stable, and energy-saving.
2. The screw is made of alloy steel with nitriding treatment, resulting in a longer screw life. Some units use a modular structure, which can be combined arbitrarily according to customer 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 more intuitive and parameters more accurate.
5. The screw has a self-cleaning function, eliminating the need to disassemble the screw for cleaning when the machine is stopped.
6. Different screws and length-to-diameter ratios can meet different production processes.
7. The main components of the extruder production line are precision-machined heavy-duty equipment from our company, ensuring stable quality, low cost, and preferential pricing for spare parts.
8. Shandong Loyal Industrial Co., Ltd. provides a one-stop service system including raw material formulas, equipment process installation and commissioning, and after-sales service.

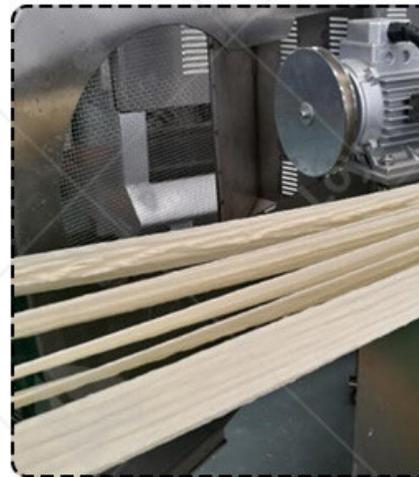


Millet Rice Crust Production Line Process Flow: Raw Material Preparation - Mixing - Extrusion - Cutting and Lifting - Automatic Frying - Seasoning - Cooling - Packaging
 Millet Rice Crust Production Line Equipment Configuration: Mixing Machine - Extruder - Cutting Machine - Lifting Machine - Frying Machine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



Millet Rice Crust Production Line Equipment Components:

1. **Mixing Machine:** Mixes millet, flour, corn flour, and other raw materials with a certain proportion of water until thoroughly mixed.
2. **Twin-Screw Extruder:** Under high temperature and pressure and the extrusion of the screws, the starch structure in the raw materials changes, transforming into easily absorbable nutrients, which are then extruded through a die. The twin-screw extruder uses advanced variable frequency speed control technology, which is more energy-efficient and provides 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 control, ensuring consistent product length.
4. **Automatic deep fryer:** divided into continuous deep fryer and weighing automatic deep fryer
5. **Seasoning line:** there are octagonal cylinder, cylindrical, single-roller lifting, and double-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/>