

# A Brief Introduction of The Breadcrumb Making Machine

Bread crumbs are a very important raw material in modern kitchens. They can be used to make all kinds of fried foods. The fried foods made from high-quality bread crumbs are crispy on the outside and tender on the inside, and have very little oil absorption, making them unforgettable.

Breadcrumbs are now in very high demand, not only for restaurants, but also for thousands of ordinary families. As a professional bread crumb manufacturer, we want to produce higher quality bread crumbs to further expand the market. In the end, we decided to upgrade our equipment and use [Bread Crumbs Making Machine](#) for production.

## What are the advantages of the breadcrumb maker?

1. The equipment occupies a small area, compact structure, and can be easily used in small and medium workshops.
2. The operation is simple, and the integrated production can be realized by setting the program in advance, which is very convenient to use.
3. The raw materials are widely used, easy to change the shape of the product, and the product is more diversified.
4. High degree of automation and very high production efficiency.
5. The production process is short, energy saving and efficient, and the production cost is effectively controlled.



The breadcrumb making machine has many significant advantages, which make our processing more smooth. The breadcrumbs produced have been recognized by many consumers. The equipment consists of flour mixer, screw elevator, twin screw extruder, cutter, elevator, pulverizer, dryer, cooler, packaging machine and other equipment, each of which is very useful.

#### **The composition of the breadcrumb making machine:**

1. Flour mixer: evenly mix wheat flour, corn flour, rice flour, oat flour and some trace elements together.
2. Screw elevator: convey the evenly mixed raw materials to the twin-screw extruder, the conveying angle is changeable, and the conveying process is safe and pollution-free.
3. Twin screw extruder: extrude and expand the raw materials.
4. Cutter: Cut the prepared food, which is more convenient for transportation.
5. Lifter: transport the cut food to the crusher for further processing.
6. Crusher: crush the puffed food into bread crumbs, the size and shape of the crushed particles are adjustable.
7. Dryer: Dry the prepared bread crumbs, which can make the bread crumbs more drier, will not splash oil when

- frying, and the shelf life can be effectively extended.
8. Cooling machine: cool the dried bread crumbs to prevent scalding the packaging bag under high temperature packaging.
  9. Packing machine: It packs bread crumbs, which can realize fully automated packaging.



The above equipment is very flexible. If all equipment is selected, it will achieve very high production efficiency. Of course, it is also possible to use only one of the equipment. The building block structure system can provide manufacturers with great convenience.

The bread crumb making machine can process and produce bread crumbs of various shapes, sizes, and colors. It can be used to make fried chicken, fried onion rings and other foods. It has received unanimous praise from consumers.

I believe that now you have a simple understanding of **Bread Crumbs Making Machine**, this equipment is a very cost-effective equipment, the production cost has been effectively controlled, the output is also large, and the manufacturer can also provide very favorable prices. We will use the breadcrumb making machine for a long time to produce, and we hope that we can use high-quality products to gain more consumer

recognition, so as to further enhance our brand awareness!