Automatic High Quality Inflating Snacks Production Line

1.What Is The Automatic High Quality Puffed Food Production Line⊓

Fully automatic, large output, high quality puffed food production line, from ingredients, extrusion, inflating snacks, forming, sandwiching, cutting, spraying to finished products in one go, fully automated production.



Our company's automatic inflating snacks production line in the absorption of similar foreign equipment based on advanced technology, self-development of a new generation of puffed food production line. The technical performance and product quality of this puffed food production line have reached the advanced level of similar equipment.

2.Automatic Inflating SnacksProduction Line Components

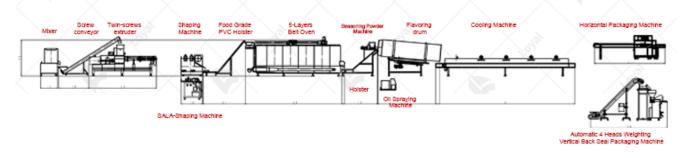
Automatic Inflating Snacks Production	Mixer→Screw Conveyor→Twin-Screw	
Line Components	Extruder→Hoister→Multi-Layer	
	0ven→ Flavoring Line	
	Mixer→Screw Conveyor→Twin-Screw	
	Extruder→ Core Filler→Multi-Function	
Automatic Core Filling Production Line	Shaper→Hoister→Multi-Layer	
	0ven→ Flavoring Line	

3.Automatic Inflating SnacksProduction Line Components Production Line Process

CORE-FILLED SNACK PRODUCTION LINE



FLOW CHART OF SANDWICHED RICE CRACKERS



Name	Function		
Mixer	Mix the raw materials (corn flour, rice flour, flour, etc.) and add a certain amount of water to mix well.		

Feeder	use the motor as the power for screw conveying, and transport the mixed raw materials to the feeding hopper of the extruder to ensure convenient and fast feeding.		
Twin-screw extruder	according to the output of the production line, different types of extruder are selected. The output can vary from 100kg/h to 300kg/h. The raw materials can be corn flour, rice flour, flour, grain flour, etc. as raw material.		
Core filler	When the extruder produces a hollow tube, the core material is injected instantly, which can be injected into peanut butter, chocolate sauce, syrup, etc.		
Multi-function shaper	cut off the rice cracker with core material or shape it, the size of the rice cracker can be adjusted between 2cm-20cm.		
Hoistor	transports rice crackers to the oven.		
Oven/Dryer	Most of the dryer are electric dryers. The temperature is adjusted between 0-200 degrees through the control cabinet. The interior is a stainless steel double-layer mesh bag. The baking time can be adjusted according to the speed. The material penetrates to a certain extent to increase the taste, while reducing the moisture of the material and increasing the shelf life.		
Flavoring line	There are octagonal, cylinder, single- roller, and double-roller seasoning lines, which are configured according to the output and product properties, as well as oil spraying, sugar spraying, and coating equipment.		

4.Automatic Inflating SnacksProduction Line Components Production Line Product Parameters

Item No.	Installed Power	Power Comsumption	Capacity	Dimension
LY-65	74KW	52KW	100-150kg/h	17*1.3*2.2m
LY-70	105KW	75KW	200-260kg/h	20*1.5*2.2m
LY-85	205KW	150KW	400-500kg/h	30*1.5*2.6m

5.Automatic Inflating SnacksProduction Line Components Production Line Advantages



Automatic inflating snacks production line components Production line is characterized by many models, flexible configuration, wide range of raw materials, many kinds of products, simple operation and high degree of automation.

6.Automatic Inflating Snacks Production Line Components Production Line Applications

Automatic inflating snacks production line components Production line can produce core-filled snacks, rice filled bar, puffed rice crackers, rice crackers,

nutritious breakfasts, corn flakes, etc. and other products.

