

What Soybean baking line Including?

Introduction Of Soybean baking line

The line typically consists of several processing stages including cleaning, bean conditioning, milling, mixing, shaping, and baking. In the cleaning stage, the raw soybeans are screened and washed to remove impurities, stones, and dust. The next stage is bean conditioning where the soybeans are soaked in water to soften them and make them easier to process. After conditioning, the soybeans are milled into a fine flour which is then mixed with other ingredients like sugar, flour, and oil to make the dough. The dough is then shaped into biscuits, cookies, or cakes using specialized equipment. The shaped dough is then baked in an oven until it is fully cooked and ready to be packaged and sold. Soybean baking lines are typically used in large-scale production facilities and can produce large quantities of baked goods in a short amount of time.



Parameter Of Soybean baking line

Equipment Model	LY-100 Soybean Baking Machine
Rated Input Apparent Power	Customization
Height Of Conveyor	600-1000mm
Inlet And Outlet Height	40-100mm
Width Of Conveyor Belt	750±100mm(Custom-Made)
Microwave Leakage Standard	ISO≤5mw/Cm ²
Operating Frequency	2450±50Hz
Transmission Speed	0~10m/Min(Adjustable Frequency)

Feature Of Soybean baking line

1. Automated process: Soybean baking lines are fully automated and computer-controlled, allowing for consistent and precise processing of soybeans into baked goods.

2. Multiple stages of processing: The line has several stages of processing including cleaning, conditioning, milling, mixing, shaping, and baking, ensuring that the soybeans are properly prepared for baking.

3. Customizable production: The line can be customized to produce different types of baked goods with different shapes, sizes, and flavors, depending on the customer's requirements.

4. High capacity: Soybean baking lines have a high production capacity, allowing for large quantities of baked goods to be produced in a short period of time.

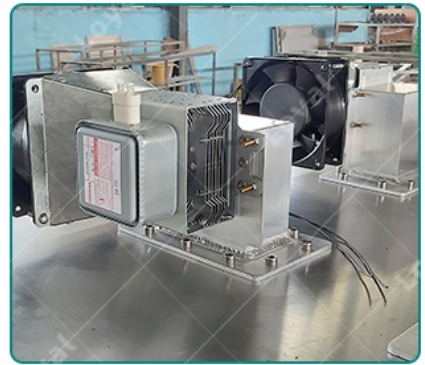
5. Energy efficient: The line is designed to be energy-efficient, reducing the overall operating costs of the production facility.

6. Easy to operate and maintain: Soybean baking lines are relatively easy to operate and maintain, requiring minimal training and resources.

Overall, the features of a soybean baking line make it an effective and efficient tool for processing soybeans into

high-quality baked goods.

Details Display Of Soybean baking line



Applications Of Soybean baking line:

1. Food Industry: The Soybean Baking Line is widely used in the food industry to produce tasty, healthy, and nutritious soybean products such as roasted soybeans, soybean flour, and soybean meal. These products are utilized in the production of various food items such as baby foods, baked goods, breakfast cereals, meat substitutes, and tofu.

2. Animal Feed Industry: The Soybean Baking Line is utilized in the animal feed industry to produce soybean meal, which is commonly used as a protein source in animal feed, particularly for poultry and livestock.

3. Cosmetics Industry: Soybean oil is a rich source of vitamin E, fatty acids, and antioxidants and is utilized in cosmetics and personal care products as a natural moisturizer and emollient.

4. Biofuels: Soybean oil is a crucial raw material for biodiesel production, which is an eco-friendly alternative to conventional diesel fuel.

5. Pharmaceutical Industry: Soybean is a valuable source of various bioactive compounds such as isoflavones, saponins, and phenolic acids, which have several medicinal properties. These bioactive compounds are utilized in the pharmaceutical industry for the development of drugs that can treat various diseases.

Overall, the Soybean Baking Line has numerous applications in different fields, making it a versatile and beneficial processing equipment in the manufacturing industry.

Advantages Of Loyal Microwave Drying And Sterilization Equipment:

1. Adopt Food Grade Stainless Steel, Nice Appearance, Easy To Clean.

2. Microwave Can Penetrate Through The Materials So That The

Inside And Outside Are Heated At The Same Time, Short Processing Time, Evenly Drying And Thorough Terilization. No Extra Heat Loss, High Heat Efficiency, Saving Energy.

3. Thermal Effect And Non-Thermal Effect Work Together, Achieving Ideal Sterilization Effect At Low Temperature And Short Time, The Vegetable Can Keep Their Nutrition Components To The Maximum.

4. Adopt Non-Contact Infrared Temperature Measurement Technology, High Precision, Automatic Control.

5. Frequency Adjustable Conveyor Speed, Step-less Adjustable Microwave Power, Instant Heating And Stop, No Thermal Inertia, Convenient Operation.

6. Adopt Human-Machine Interface Operation And PLC Touch Screen Control, Realizing Automatic Control.

7. Microwave Leakages $\leq 1\text{mw}/\text{Cm}^2$, No Heat Radiation, Improving The Work Environment.

