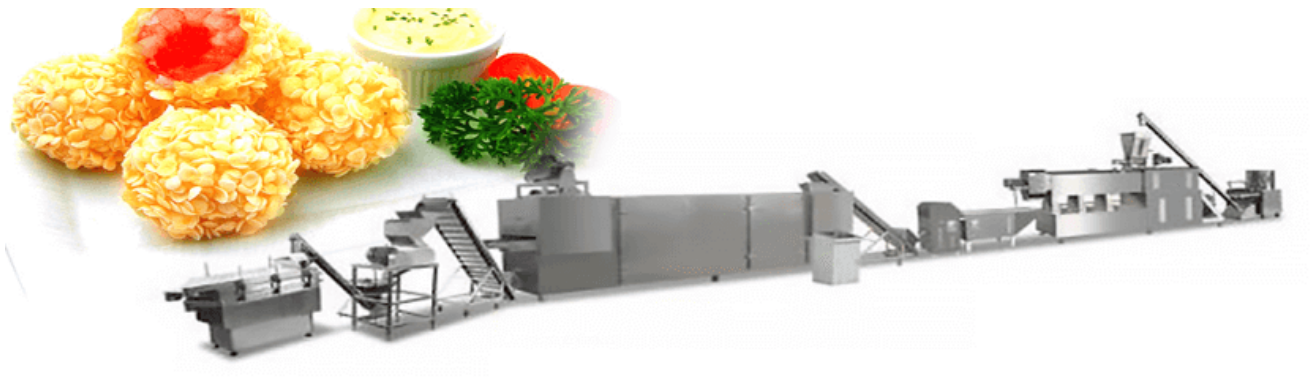


Professional Bread Crumbs Making Machine With Custom-Design Service 50hz 3 Phase

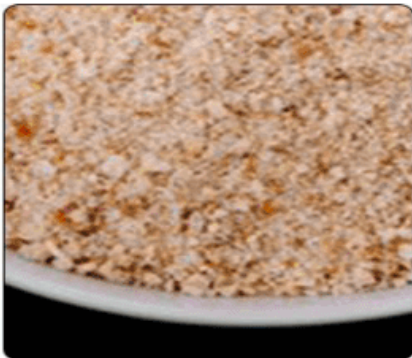
Professional [bread crumbs making machine](#) is specially designed and developed according to market demand. The whole bread crumbs production line can be finished from the raw materials, extrusion, drying to finished products automatically. The bread crumbs produced by the twin-screw extruder change the traditional production process of bread crumbs.



The bread crumbs production line is a set of fully automatic production line, from raw material mixing, conveying, extrusion and curing, forming, drying, and fully automatic assembly line production. The bread crumbs processing line can be used with a wide range of raw materials, including flour, rice flour, corn flour, corn starch, soybean flour, etc. The bread crumbs making machine can produce bread crumbs of various shapes, including needle, granular, snowflake, flake, and star shape or multiple shapes.

WHAT IS THE DIFFERENCE BETWEEN THE EXTRUDED BREAD CRUMB PROCESSING LINE AND THE TRADITIONAL BREAD CRUMB MANUFACTURING PROCESS?

The main equipment of the professional bread crumbs making machine, the twin-screw extruder can complete the traditional electrode bread crumbs raw material mixing, dough mixing, grouping, machine (pressing machine), fermentation, maturation and other production processes. It is high temperature, high pressure, short Time and low moisture hot extrusion process.



The advantages of extruded bread crumbs grinder machine□

1.	Fewer production personnel, short production process, high unit output, energy saving and high efficiency, and reduced production costs.
2.	Simple equipment, small footprint, and convenient operation.

3.	Wide use of raw materials, easy to change product varieties and shapes, products are more diverse.
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EXPANDED CRUMBS VS. TRADITIONAL BREADING CRUMB

Expanded Crumbs	Traditional Breading Products
Reduce equipment, labor and energy costs	Cost is high
Space is small	Big space
Relies on protein development and the expansion of starch fraction in the cereal grain instead of fermentation	Yield fine particle size or granulation when ground



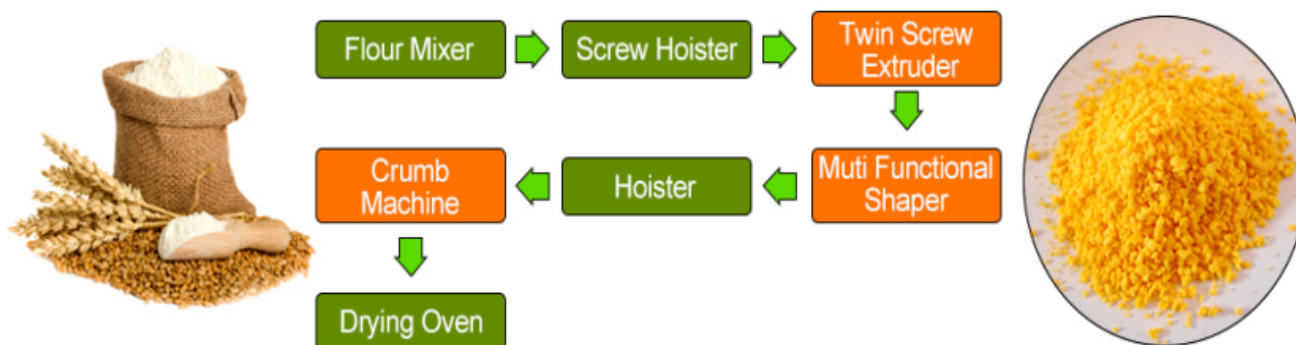
Bread crumb is the wide spread use food increase supplementary material, mainly uses in the western-style food exploding the beefsteak, exploding the chicken leg and so on to fry in oil the supplementary material. After frying, the crumbs become straight up bit by bit. They are not only puffed and nice in appearance but also crisp and delicate in taste.

THE PRODUCTION LINE DETAILS OF BREAD CRUMBS MAKING MACHINE



Capacity	120kg-1000kg
Power Supply	Based on 380V 50 Hz 3 phase. Customized according to your local power.
Machine details	1.Stainless steel,:201, 304, 316, on request 2. Electric parts can be ABB, Delta, Fuji, Siemens; Famous brand as your demand.
Certificate	CE,GOST,TUV,BV
Raw Material	Wheat flour, corn, rice, oat, etc.
Products Color	White, Yellow
Products type	Particle, needle, rings, pillows shape, triangles, curls shape, etc.

FLOW CHART OF COMMERCIAL BREAD CRUMBS PROCESSING LINE Flour Mixer--- Screw Hoister---Twin Screw Extruder--- Cutter --- Hoister--- Crumb Machine--- Drying Oven



FLOW CHART DIAGRAM OF BREAD CRUMBS GRINDER MACHINE DESIGN Our engineer could design the layout drawing according to customer's dimension of the factory for the bread crumbs machines.



THE MAIN EQUIPMENT USING IN THE BREAD CRUMB MAKING MACHINE

Machines	Function
Mixer	Mixing the raw materials
Screw conveyor	Conveying the raw material into the extruder
Twin-screw extruder	Extruding & puffing

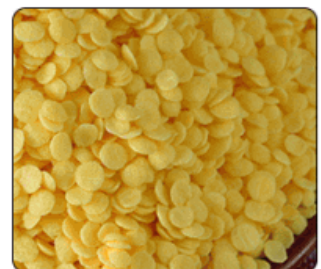
Cutter	Cut off food for easy delivery
Hoister	Conveying semi-finished products into crumbing machine
Dryer	Dry the products

PARAMETER OF BREAD CRUMB MAKING MACHINERY PROCESSING LINE

Model	Installed Power(KW)	Power Consumption(kw)	Capacity(kg/h)	Dimension(m)
LY65	74	53	120-150	17*1.2*2.2
LY70	95	76	200-240	20*1.5*2.2
LY85	139	117	400-500	28*3.5*4.3

APPLICATIONS OF AUTOMATIC BREAD CRUMB PRODUCTION LINE FOR SALE

Bread crumbs is a widely used food additive for deep fried food, and mainly for frying food surface. Such as: Fried chicken, fish, seafood (shrimp), chicken, chicken wings, onion rings, etc. Its feature is crispy soft, tasty, delicious and nutritious.

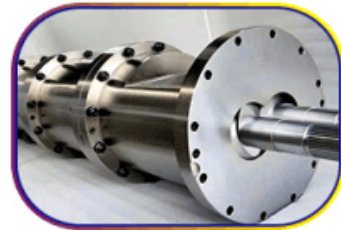


NO.	Classification Of Breadcrumbs
1	Chips, sticks shape bread crumbs
2	Sizes-balls shape bread crumbs
3	Needle bread crumbs
4	Triangles, curls shape bread crumbs

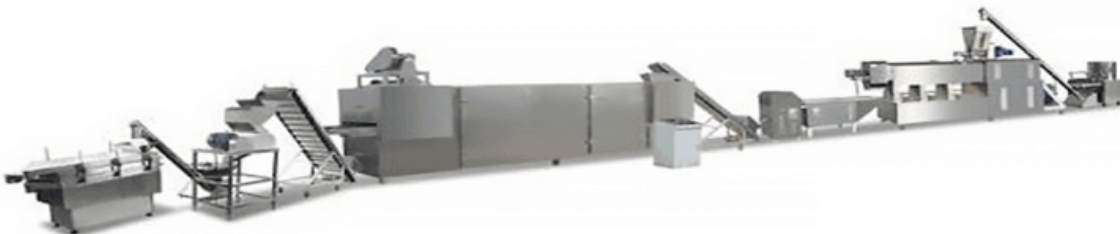
5	Letters shape bread crumbs
6	Animals, stars shape bread crumbs

LOYAL MACHINE MAIN PHOTOS OF BREADCRUMB PRODUCTION LINE

Machines Materials: All the machines are made by stainless steel.



FEATURE OF AUTOMATICALLY BREAD CRUMBS MACHINES



Item No.	Features	Detail descriptions
1	Productive	Automated systems for controlled and consistent production on a continuous basis, easy and quick product changeover, automated start up, simple cleaning and maintenance procedures.
2	Flexible Formula	Processing of a wide range of raw materials, such as corn, wheat, rice, potato, oat etc.
3	Widely Application	Easy adaptation to extend the range of products by changing the segments screw.
4	Smart Control System	PLC Control of production to ensure optimized process parameters for each recipe.
5	Advanced Die and Cutting system	This designs give processors an entirely new set of templates to create innovative shapes and sizes- Balls, animals, stars, rings, pillows, triangles, curls, chips, sticks, and also letters. Automatic lubrication system can lower down power consumption and prolong the life.