

Introduction about salad production line

Sala originated from the snack "rice cracker" in Guangdong, China. According to legend, it was invented by a poor old man in Guangdong during the Qing Dynasty.

The method of making this kind of snack is to mix rice flour or glutinous rice flour with water, steam it, then let it cool, then cut it into small pieces and deep-fry until it swells, and finally add seasonings to eat.

Later, the food of crispy rice gradually spread to all parts of southern China, and gradually evolved into various tastes and forms.

Crispy rice contains a variety of vitamins, amino acids, and trace elements needed by the human body.

The crispy rice product not only has the characteristics of thin, crisp and fragrant, but also retains the original natural nutrients of the crispy rice. It is a pure natural green product



Product Details:

Place of Origin:	jinan
Brand Name:	donghe
Certification:	CE
Model Number:	LY65; LY70; LY85; KING75; KING95

Payment & Shipping Terms:

Minimum Order Quantity:	1 set
Price:	USD 10000-50000
Packaging Details:	plastic/wooden box/nude
Delivery Time:	10-50days
Payment Terms:	L/C, T/T
Supply Ability:	10sets/month

Flow Chart of sala production line

1. Flour Mixer-----2.Screw conveyor -----3.Double-screw extruder -----4.Pulling and cutting machine-----
- 5Automatic weight hopper-----6Automatic Fryer----

- 7.Hoister-----8.Multi-drums seasoning machine ----
- 9.Cooling



The main components of the production line:

◆Automatic batching system: Microcomputer control, accurate weighing. After the batching system and the mixing are completed, if there are multiple host machines, an automatic powder feeding system can be selected.

◆Extrusion system: There are many types of mainframes used, and the degree of automation is high. The device can realize one-button start of the host, real-time data storage, real-time monitoring, alarm reminder and other functions. Our twin-screw extruders are designed, simulated by 3D software, and automatically tested by computer to ensure that the design accuracy requirements are met. Professional manufacturing and processing, which will ensure the accuracy and coordination between each component of the extruder.

◆Frying system: Using a variety of energy heating methods,

fully automatic control, high-precision temperature control system to minimize the damage to oil, double mesh belt design, so that the material is fully fried, fully automatic oil filter system to ensure food safety .

◆Seasoning system: It adopts a fully automatic mixing system, including various automatic seasoning devices such as powder spraying, sugar spraying, and oil spraying.



Feature Of sala production line:

1. High degree of automation: It has a very high degree of automation, which can well meet the needs of customers and fully meet the needs of various enterprises.
2. Large output: It can realize multiple batch processing, thus avoiding problems such as equipment downtime and long downtime due to different batches. The output of the equipment is large, thus ensuring the production efficiency and quality. At the same time, the production speed of the equipment is fast, and the output can be adjusted at any time according to the output needs of different users.
3. Low energy consumption: It can effectively reduce the

utilization rate of energy and achieve the purpose of saving costs.

4. Sanitation and cleaning: The equipment adopts a new type of dust removal equipment, which can well avoid dust pollution to the surrounding environment and ensure environmental hygiene. In the process of processing, a certain amount of dust will be generated. If the dust is not effectively removed, the dust will cause harm to the health of the workers.
5. Easy to operate: The device is easy to operate and easy to use, whether it is a small-scale enterprise or a large-scale enterprise, it can be easily used.

The above are the characteristics of the sala production line. This equipment has the advantages of large output, high efficiency and low energy consumption, and can meet the needs of various customers.