

Do You Know The Adaptability Of Food Puffing Machinery?

Scale suitability. According to the national industrial policy and industry development requirements, the development of medium and large-scale production scale should be emphasized, while small-scale production enterprises should fend for themselves according to the laws of market economy.

With the continuous progress and development of society, twin screw puffed machinery is used more and more. During the use process, do you know the adaptability of automatic puffed machinery? Let me explain to you:



Scale suitability. According to the national industrial policy and industry development requirements, the development of medium and large-scale production scale should be emphasized, while small-scale production enterprises should fend for themselves according to the laws of market economy. However, the twin screw extruder equipment produced in my country's twin screw extruder manufacturers industry is mainly equipped with small and medium-sized enterprises, and the large-scale complete sets of equipment used are still imported in large quantities.



Safety applicability. Safety applicability refers to mechanical safety, production safety and food safety in puffing food processing.

One is mechanical safety. It is the effect caused by the food extruder machine that does not produce harm, and the mechanical risk is reduced to a minimum.

The second is production safety. The premise is sufficient for safe production, industrial hygiene, and ensuring the safety and health of employees in production. From the management, production technology and equipment use, people's safe behavior and the material conditions required for safe production are stipulated.

The third is food safety. Dog food production equipment mainly includes food hygiene, food quality, food nutrition and other related aspects.



Applicability of a complete set. In industrialized food processing, most of them are not produced on a stand-alone machine, but are integrated into a production line for operation. Therefore, the suitability of the complete set is an important link to ensure continuous operation, balanced production, processing performance and product quality. The complete set principle is to achieve a reasonable economic scale, meet the technological requirements of the process and the reasonable matching between extruder operator and equipment. So that the production line can be normal operation, safety and sanitation, energy saving and convenient maintenance ensure the advanced nature, rationality and reliability of the whole production line.

Health suitability. It is the hygienic requirements for the mechanical structure of the industrial puffed food machinery design and manufacturing process. It mainly including the structural materials, surface structure, cleanability, durability, and inspectability of the product contact surface and non-product contact surface for food machinery. For the mechanical structure, the key control points of sanitary hazards should be determined. And measures should be taken to ensure the sanitary requirements of the mechanical structure.