

Unlock The Secrets Of Efficient corn flakes production line Manufacturing

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Introduction

The global demand for breakfast cereals continues to rise, with corn flakes remaining a staple choice for health-conscious consumers. As competition grows, manufacturers must adopt efficient solutions to meet market needs. A fully automatic [corn flakes production line](#) offers a transformative approach, streamlining operations while ensuring high-quality output.

Automation in cereal production is no longer a luxury—it's a necessity. According to food processing experts, automated systems reduce human error and significantly boost productivity. By integrating a [corn flakes making machine](#), businesses can achieve consistent texture, flavor, and shape, all while scaling production effortlessly.

Corn flakes are a popular breakfast cereal that is not only convenient and fast, but also has a variety of health benefits. Whether it is for breakfast, snacks, or energy supplements after the gym, corn flakes can add nutrition to your diet. Here are some benefits of eating corn flakes:



1. Provide lasting energy

Corn flakes are mainly made of corn and are rich in carbohydrates. They can quickly provide energy to the body and are suitable for morning consumption to help start the day's activities. In addition, many corn flake products are also added with B vitamins (such as B1, B2, B3), which help to improve metabolism and maintain body functions.

2. Low fat and low calories

Compared with fried or high-sugar snacks, original corn flakes have a

lower fat content and are suitable for people who control their weight. If you choose a sugar-free or low-sugar version, you can also reduce the intake of extra calories, which is a good choice for a healthy diet.

3. Rich in dietary fiber (whole grain corn flakes are better)

If it is whole grain corn flakes (Whole Grain Corn Flakes), its dietary fiber content is higher, which helps promote digestion, prevent constipation, and increase satiety and reduce the possibility of overeating.

4. Convenient to match, more balanced nutrition

Corn flakes can be eaten with milk, yogurt, fruits or nuts to increase the intake of protein, calcium and vitamins. For example:

Milk + corn flakes ? supplement calcium and protein

Yogurt + corn flakes + blueberries ? increase probiotics and antioxidants

Nuts + corn flakes ? provide healthy fats and dietary fiber

5. Suitable for post-exercise energy replenishment

Since corn flakes are easy to digest and rich in carbohydrates, they can be used as energy supplements after exercise to help restore physical strength. Pairing with protein (such as milk or Greek yogurt) can also promote muscle repair.

6. Some products are fortified with vitamins and minerals

Many commercially available corn flakes will add additional nutrients such as iron, zinc, and vitamin D, which are especially suitable for children, pregnant women or groups prone to trace element deficiencies.



Notes

Choose low-sugar or sugar-free versions: Some corn flakes may contain high sugar content, and long-term consumption may increase health risks.

Match with a balanced diet: Although corn flakes are good, they cannot completely replace meals. It is recommended to eat them with protein, fruits and vegetables.

Note for people with allergies: Some corn flakes may contain gluten (unless marked gluten-free), so people with gluten intolerance should choose with caution.

Corn flakes production line flow chart

Mixer ? Screw conveyor? Double-screw Extruder ? Cooling Conveyor?
Air Conveyor ? Flaking Machine ? Air Conveyor ? Dryer ? Elevator ?
Vibrating Feeder ? Baking machine? Elevator ? Sugar pan ? Sugar
Spray System ? Oven? Cooling Conveyor

These corn flakes equipment have reasonable structural design, special material selection, easy operation and precise parameters. The corn flakes products finally produced are crispy and delicious, and are very popular in the market.

The function of Corn flakes Making Machine

A modern corn flakes production line consists of several critical components, each playing a vital role in delivering premium-quality flakes:

- 1.Mixer: Mixer makes the raw material adding to water and other chemical additive fully mixed.
- 2.Screw Conveyor: Screw conveyor is advantage is suit for powder item that is bad fluidity. In food processing industry, it is for conveying flour, powder additives, seasoning powder ect. Here is used to elevate the mixed raw materials to extruder.
- 3.Twin Screw Extruder: The powder is mixed with other ingredients to create a homogeneous blend. The mixing process is important to ensure that the powder has a consistent nutrient profile, texture, and flavor.
- 4.Vibrating Feeder: Use vibration to separate the product and cooling.

5.Flaking machine: Corn flakes thickness adjustment: hydraulic control, precise and convenient. Corn flakes thickness adjustment range?1mm-5mm. Pressure roller scraper: The scraper can adjust the tension, and the tension can be adjusted according to the actual work product needs.

6.Air Conveyor: Used to carry products to the next machine.

7.Oven: This machine is used to dry the snacks food. The heating temperature and the drying speed can be adjust. It can be used to bake and dry the food. The oven can bake all kinds of the inflating food, pet food, TVP/TSP food, peanut, nut, chew nut and so on. The temperature can be controlled willfully and designed according to the need.

8.Hoister: elevate products to flavoring machine

9.Baking Machine: Keep the moisture below 3%. The operating speed of the oven is controlled by frequency conversion, smooth operation and long-term use. The temperature is controllable, and precise temperature probes are installed in heating zones during heating to ensure that the temperature error is small and affect the product.

10.Sugar pan: Used to melt sugar

11.Sugar spray system: To flavoring the corn flake /cereal with sugar on surface

12.Cooling Machine: Cool the products to room temperature



Technical specifications of corn flakes equipment

Model	Installed power	Power consumption	Output	Size(L*W*H)(mm)
LY65	140kw	90kw	120-150kg/h	39000*1200*2200
LY70	160kw	120kw	180-220kg/h	41000*1500*2200

KING75	190kw	140kw	300-500kg /h	43000*3500 *4300
KING95	240kw	190kw	800-1000k g/h	65000*5000 *4300

Voltage	Three phase 380V 50HZ (can customized)
Standard	The Motor Can Choose Siemens, Delixi Or Delta Combine With Good Brand Electrcity Parts
Machine materials	<p>Contact food SS 304,</p> <p>cover SS 201</p> <p>Frame: carbon steel</p> <p>Screw of extruder: 38CrMoAi</p> <p>Cutter and dies: carbon steel</p> <p>Barrel: 45# steel/A101 alloy</p>
Products:	<p>The corn flakes making machine adopts corn flour, rice flour, and other starched as the main raw materials to produce various shapes such as rings,balls , flowers, numbers etc, after dried and seasoned, its crispy taste.</p> <p>Different shapes can be made by adjusting the dies from extruder</p>

Layout for the corn flakes making machine

Our machines can be flexibly arranged according to the size and dimensions of the factory. We can also customize the size of the machine according to the data you provide.

Sample of corn flakes making machine

Made with advanced puffing technology, it has a crispy texture and is non-fried and healthier.

Benefits of Upgrading to a Fully Automatic System

Investing in a fully automatic corn flakes production line offers multiple advantages:

Higher Output with Minimal Labor

Automation allows continuous operation, dramatically increasing daily production without additional manpower.

Improved Consistency

Every batch maintains identical texture, taste, and appearance—essential for brand reliability.

Reduced Waste

Precise ingredient measurement and controlled processing minimize material loss, improving cost efficiency.

Choosing the Right Corn Flakes Equipment for Your Needs

Selecting the best corn flakes making machine depends on several factors:

Capacity Requirements

Match the machine's output with your business goals—small, medium, or large-scale production.



Energy Efficiency

Look for systems with optimized power consumption to reduce operational costs.

Food-Grade Compliance

Ensure all components meet international hygiene and safety standards (e.g., FDA, CE).

Maintenance Tips for Long-Term Performance

To keep your corn flakes production line running smoothly:

Conduct daily cleaning to prevent residue buildup.

Schedule regular inspections of rollers, cutters, and heating elements.

Train operators to identify and resolve minor issues before they escalate.

A fully automatic corn flakes production line revolutionizes breakfast cereal manufacturing, offering speed, precision, and scalability. By adopting advanced corn flakes equipment, businesses can stay competitive in a fast-growing market.

For manufacturers ready to upgrade, investing in automation is not just an improvement—it's a strategic leap forward. Explore the latest innovations in corn flakes making machines to future-proof your production capabilities.

If you are interested, here are some recommended companies.



Recommended Company

Shandong Loyal Industrial Co.,Ltd. Is a Manufacturer Of Snacks Extruder Machine , Industrial Microwave Oven , Corn Flakes Production Line , And a Standing Director Of China Food And Drying Equipment Industry Association.

The Self-developed Twin-screw Extruder And Single-screw Equipment of Shandong Loyal Machinery Have Been Used In Production: Puffed Snack Food, Breakfast Cereal Corn Flakes, Fried Pasta, Bread

Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (tsp) Food, Fish Feed And Pet Food. a Variety of Snack Production Line Supporting Products.at The Same Time, The Batching, Drying, Flaking, Baking, Frying And Spraying Equipment Matching The Twin-screw Extrusion System Have All Achieved Independent Design And Production.

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Protein Meat Products, Soy Based Nutrition Bars, Reconstituted Rice, Grain Nutrition Powder, Modified Starch, Starch-based Sticky Music Children's Educational Toys, Degradable Starch-based Packaging Filling Materials, Bread Crumbs And Other Food Additives, Pet Food, Aquatic Feed, Biology And Chemical Industries.

Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always searching for new solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system line application. That's why we also develop, design and produce custom fried snack production line.

Close collaboration with our customer is important to us even in the early development phase. No matter what the special requirements of instant noodles production line, snack food extruder machine, pasta production line application, we can develop a custom made food processing equipment to match your needs.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as a dry powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide Fried Snack Production Line for the processing and packaging of fried extruded snacks.

Loyal Food Production Line meet the needs of customers to obtain snack food that meet the needs.

In ovens or drying units, electric or gas can be used as heating sources.

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About packaging and after-sales service

Packing: Plastic Film Suitable For Ocean Carriage

Technical Support: The customer can inform machine related problems to us via telephone, email or fax. All information will be recorded and will be reported to the After-sale Service team. Meanwhile, the sales person will be tracking the case until problem solved.

Service Team: We have a professional After-sale Service team

including 10 professional engineers with at least 6 years working experience. They can handle technical consultation about manufacturing process, maintenance, fault diagnosis and troubleshooting, etc.

After-sale Service available : 1. Check & test before delivery
2. Instruction for installation 3. On site commissioning 4. Repair & maintenance

After the receipt the advanced payment, we will provide allocation chart at the buyer's request. When effect the shipment, we'll provide operation manual, etc. in English.

What's the typical output capacity of a fully automatic corn flakes production line?

Capacities range from 100kg/hour for small operations to over 1,000kg/hour for industrial-scale systems, with modular options available for scaling production.

How long does it take to install and commission a new corn flakes making machine?

Installation typically requires 2-4 weeks, depending on line complexity, with an additional 1-2 weeks for commissioning and operator training.

Can automated systems produce different flake thicknesses?

Yes, modern equipment allows quick adjustment of roller gaps to produce various thicknesses from the same production line.

What's the average lifespan of corn flakes production equipment?

With proper maintenance, key components can last 10-15 years, though regular replacement of wear parts is necessary.

Reference

The following are five authoritative foreign literature websites in the field of Industrial food machinery:

1. Food Engineering Magazine

Website: <https://www.foodengineeringmag.com/>

2. Food Processing Magazine

Website: <https://www.foodprocessing.com/>

3. Journal of Food Engineering

Website: <https://www.journals.elsevier.com/journal-of-food-engineering>

4. Food Manufacturing Magazine

Website: <https://www.foodmanufacturing.com/>

5. International Journal of Food Science & Technology

Website: <https://onlinelibrary.wiley.com/>