

Sandwich Rice Cracker Equipment, Sandwich Rice Cracker Extrusion Machine

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The [sandwich rice cracker](#) production line features multiple machine models, flexible configurations, a wide range of raw materials, diverse product types, and simple operation. This production line can be configured to produce Taiwanese rice cakes, sandwich tubes, [sandwich rice crackers](#), wheat crackers, wheat-flavored chicken nuggets, nutritious breakfast items, corn chips, and other products. Extruded foods are crispy, easily digestible, have a unique aroma, and are convenient to carry, making them ideal snacks for consumers.



I. Production Line Process Flow: Raw Material Preparation ? Mixing ? Conveying ? Extrusion Extrusion ? Core Injection ? Cutting ? Conveying ? Drying ? Oil Spraying ? Seasoning ? Packaging

Snack Food Mixing Machine - Screw Conveyor - Extruder - Pneumatic Conveyor - Dryer - Automatic Seasoning Machine

Sandwich Food Mixing Machine - Screw Conveyor - Extruder - Multi-functional Machine - Sandwich Machine - Dryer - Automatic Seasoning

Machine

II. Process Components:

1. **Mixing Machine:** Different models of mixing machines are selected according to the production line's output. Three main models are available: 25kg, 50kg, and 100kg.
2. **Feeding Machine:** Utilizes a motor-powered screw conveyor to ensure convenient and fast feeding.
3. **Extruder:** Different models of extruders are selected based on the production line's output, ranging from 130kg/h to 1500kg/h. Raw materials include corn flour, grain flour, bone meal, and meat meal. The specific product shape can be achieved by changing the mold.
4. **Elevator:** Conveys the feed to the oven. The elevator height is determined by the oven's specifications; a pneumatic conveyor can also be used.
5. **Multi-layer Oven:** Most ovens are electric, with temperatures adjustable from 0-200 degrees Celsius via a control cabinet. The internal structure features a double-layer stainless steel mesh belt. Baking time can be adjusted according to speed. Three-layer, five-layer, and seven-layer stainless steel ovens are available.
6. **Seasoning Line:** Octagonal drum, single-roller, and double-roller seasoning lines are available, configured according to output and product properties.
7. **Cooling Conveyor:** Filters away excess feed, grease, etc., from the material surface, ensuring product quality while conserving feed.



III. 1. Provides various basic formulas;

2. Multiple shapes are available;

3. Free installation and debugging;

4. Responsible for personnel training;

5. One-year free warranty.



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/>