

Product Name :
Small Corn Flakes Machine

Product Code :
EQMH-CHINA-MY3003032



Description :

Small Corn Flakes Machine

Technical Specification :

Corn Flake Production Line use corn flour and other cereals as main material, through mixing, extruding, flaking, drying, baking, coating and cooling, to get crispy flakes.

It always service as breakfast cereal mixed with milk.

This production system can also make other shapes of cereal such as rings, balls, curls etc.

Corn flakes processing line can produce breakfast cereal which is one kind of nutritional convenient food which is produced by this process line, using grist as basic material, with different shapes, such as granule, flake, animal, etc.

One outstanding characteristic of the breakfast cereals is that it contains abundant compound carbohydrates and dietary fibre, strengthens lots of microelements, such as vitamin and mineral, and also can be added with cocoa and sugar, like honey and maltose.

It can be drunk directly after mixed into coffee, millk, yoghourt or functional drink.

Children can eat breakfast cereal as sweet crispy snack.

Raw material

Basic Recipe

Processing flow

Equipment involved

Corn, Rice, Wheat, Oat, Barley Flour

Grist Powder; Sugar; Coco; Cheese; Water

Mixing System; Extrusion System; Flaking System;

Drying System; Flavoring System; Drying System;

Packing System

Mixer; Screw Elevator; Double Screw Extruder; Air

Conveyor; Roller Dryer; Tablet Machine; Air Conveyor;

Final products

Dryer; Hoister; Vibrator;
Hot Air Dryer; Flavoring System; Dryer With Cooler.
Variety Shapes Are Available For Ball, Tube, Stick,
Ring, Fruit Loop, Star, Wheel And Flower And Heart
Shape By Adjusting The Mould In The Extruder; Corn
Flakes; Cereal Snacks

Machine material

Stainless Steel 304 Or As Customer's Request

Installed power	60kw	78kw	85kw
Real power	45kw	55kw	68kw
Capacity	100-120kg/h	200-240kg/h	300-500kg/h

Mixer : Make the corn residue or corn flour added to a nutritional additive and mixing a proportion of water uniformly.

Screw conveyor : Marinated raw material fed to the extruder feed hopper.

Double screw extruder: The material in the feed hopper into the extrusion system, to produce small spherical particles.

Vibrating feeder: Dispersed particles, to avoid overlap pressed together into a flaking machine.

Air conveyor: Transported the particles into the flaking machine.

Flaking machine: Flaking the corn ball to raw corn flakes.

Air conveyor: Transfer the corn flakes to the baking oven.

Mutil-layer oven: Oven mostly is toaster, temperature between 0-200 degrees, self-regulation through the control cabinet,internal stainless steel double mesh bag, baking time may be adjusted according to the speed, remove the water.



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