

Product Name :
Breakfast Cereals Production Line

Product Code :
EQMH-CHINA-MY3003005



Description :

Breakfast Cereals Production Line

Technical Specification :

BREAKFAST CEREALS PRODUCTION LINE Introduction:

The Corn Flakes Extruder Production Line integrates advanced extrusion technology to transform corn grits into crispy, uniformly textured flakes for breakfast cereals and snacks. This automated system ensures high production efficiency, consistent quality, and customizable nutrition profiles-meeting global demand for ready-to-eat cereal products.

Pre-Processing Unit

Corn Grits Cleaning & Conditioning

Destoner and magnetic separator remove impurities

Moisture adjustment (14-16% for optimal extrusion)

Pre-Mixer

Blends corn with malt/sugar/salt ($\pm 1\%$ accuracy)

Twin-Screw Extruder (Core Component)

Five-Temperature-Zone Configuration

Feed	30-50°C	Material intake
Compression	80-100°C	Starch gelatinization
Cooking	120-150°C	Flavor development
Melting	100-120°C	Texture formation

Die	70-90°C	Shape setting
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Special Flaking Die

Produces uniform thickness (0.4-0.8mm)

Capacity: 500-3,000 kg/h

Flaking & Toasting System

Multi-Roll Flaker

Adjustable roller gap for thickness control

Gas-fired Toasting Oven

Develops golden color & crispiness (180-220°C, 2-4 min)

Coating & Drying

Sugar/Flavor Spray Drum

Even coating distribution (10-25% weight gain)

Multi-Zone Dryer

Reduces moisture to 3-5% for crunchiness



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