

Soya chunks manufacturing machine

Introducción detallada :

Advanced technology Industrial Soya chunks manufacturing machine is developed independently according to our national conditions on the requirement of market and on the base of advanced machinery in Switzerland and America. This soya nuggets fully automatic plant uses soybean powder and peanut powder to break spherical protein molecule to form chain protein molecule thus creating slice-like fiber structure, by processes of grinding, stirring, high-temperature, high-pressure and high-cutting .



DESCRIPTION OF SOYA NUGGETS FULLY AUTOMATIC PLANT:

Soya chunks making machine is manufactured with our rich experiences on food industry for over ten years. Soya meat machine uses nonfat soybean meal as main material to produce all kinds of soybean protein products and vegetarian meat, which are nutritional and easily absorbed by human body. The texture soy protein

muscle and has the sense of mastication. Textured soybean protein is widely applied to many industries such as can, ham, meat, cooking etc.

Raw materials: adopts defatted soya flour or soy meat as raw materials .

Products: This soya nuggets fully automatic plant can be used to produce soya nuggets, TVP/TSP, soy protein by adjusting the moulds from extruder; meanwhile it can produce cereal, snacks by adjusting the screen of the extruder.

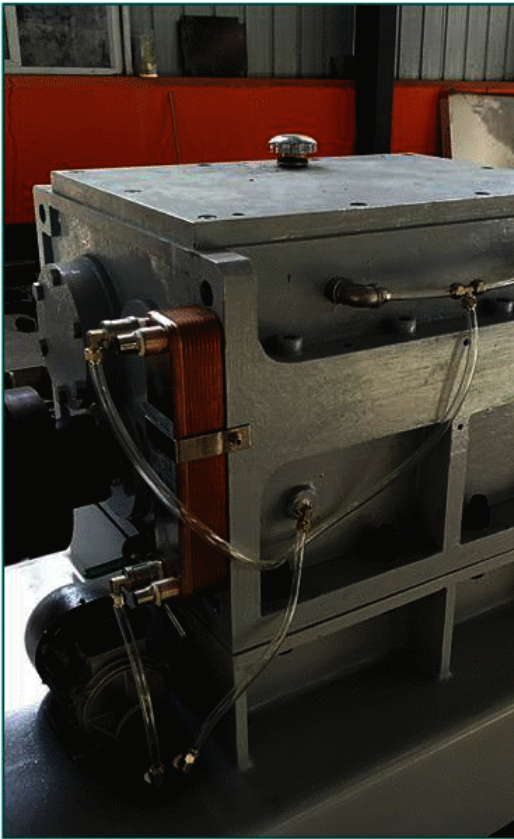
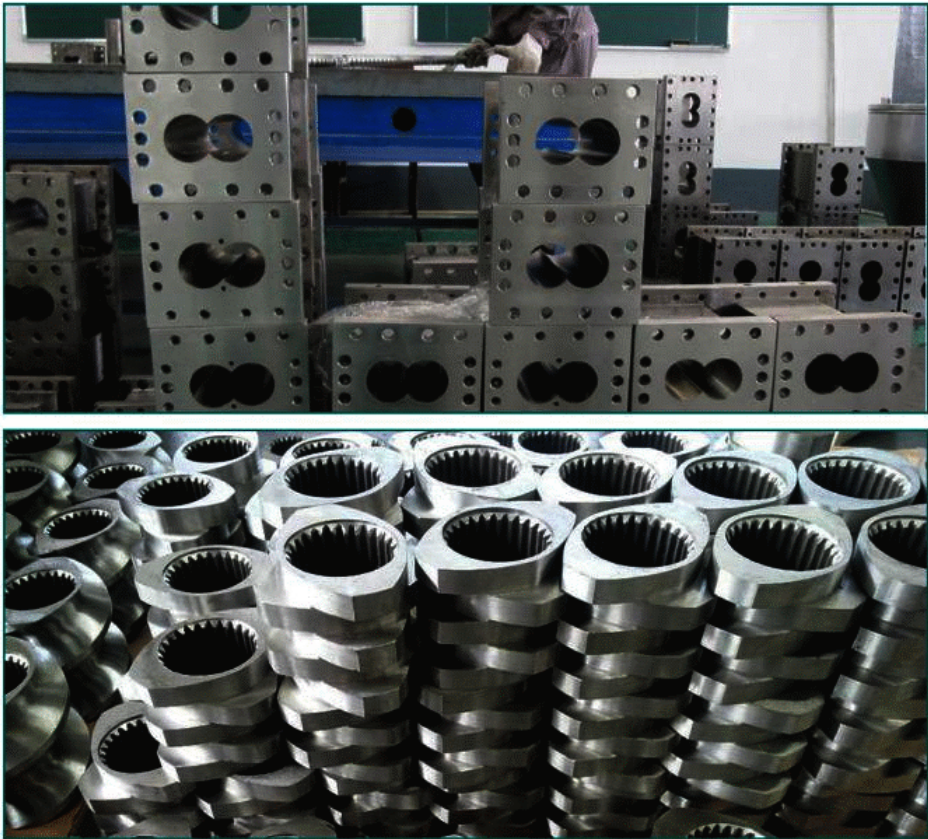
Capacity: 100kg/h, 200kg/h, 300-400kg/h, 500kg/h, 800kg/h etc..



TECHNICAL PARAMETERS OF SOYA CHUNKS MANUFACTURING MACHINE :

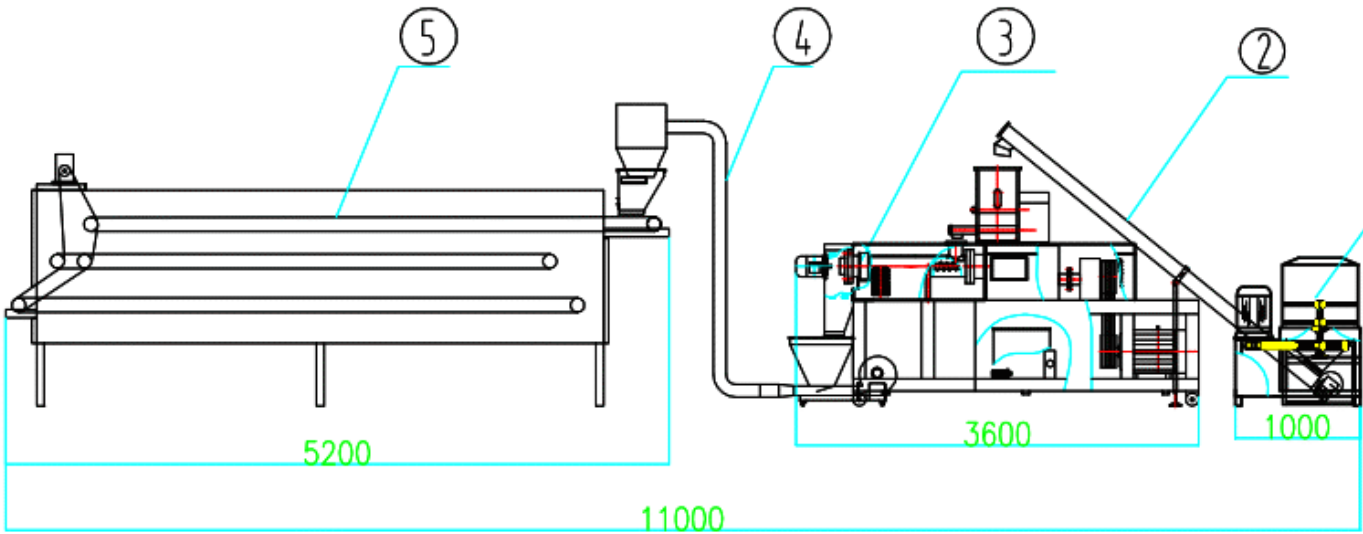
Model	Extruder Power	Output	Extruder Dimension
LY65-TVP	45 kw	100~150kg/h	3600x1000x2000mm
LY 65	45kw	120~160kg/h	3200×1000×1800mm
LY 75-TL	140 kw	200~300kg/h	5200x1000x1900mm
LY 75-E	125 kw	400~500kg/h	5900x1000x1900mm

LY 85-V	110 kw	300-400 kg/h	5900x1000x1900mm
LY 100	160 kw	1000kg/h	5700*1300*2500mm



FLOW CHART OF SOYA CHUNKS MAKING MACHINE:

1.Powder mixing machine (powder mixing) 2. Screw conveyor 3. Twin screw extruder (extrusion, c forming) 4. Air conveyor (conveying) 5. Oven (baking) (6. Cooling conveyor)



The defatted soy flour that meets the specifications is mixed with 25%-30% water into the twin-screw extruder. In this machine, moisture is compressed in a spiral shape under high temperature and high

pressure, and the atmospheric pressure is rapidly compressed to produce dry soybean products. Soy tissue is completely destroyed in the process of pressure reduction, and the digestibility is improved. physiological substances such as trypsin in soybeans are inactivated by heat, and the inherent beany and odor of soybeans are removed, and the product can be made into fiber. Specially structured products such as crystalline, porous structure, sponge, etc., are packaged after cooling and drying.



Soya meat protein food samples show:



ADVANTAGE OF SOYA CHUNKS MANUFACTURING MACHINE:

- 1 The alloy (38CrMoAL) screw is nitrided, which has high strength and wear resistance. Strong, self-cleaning ability, no need to unload or clean the barrel and screw when baking or changing materials.
- 2 The feeding system, extrusion system, and cutting system all adopt speed-regulating converters. A high-grade stainless steel twin-screw feeder provides stable feeding during the entire food processing process.
- 3 The gearbox has an automatic lubrication function to extend the life of the gear.
- 4 World-famous Siemens main motor, quality assurance
- 5 A radiator is added to the driving part to force a cooling effect to ensure the safe operation of the engine.
- 6 The cutting knife is fixed on the die head base, and the triangle belt drives the rotary cutting.

