

Get High-Quality & Full-Automatic Sandwich Biscuit Production Line at Factory Direct Price

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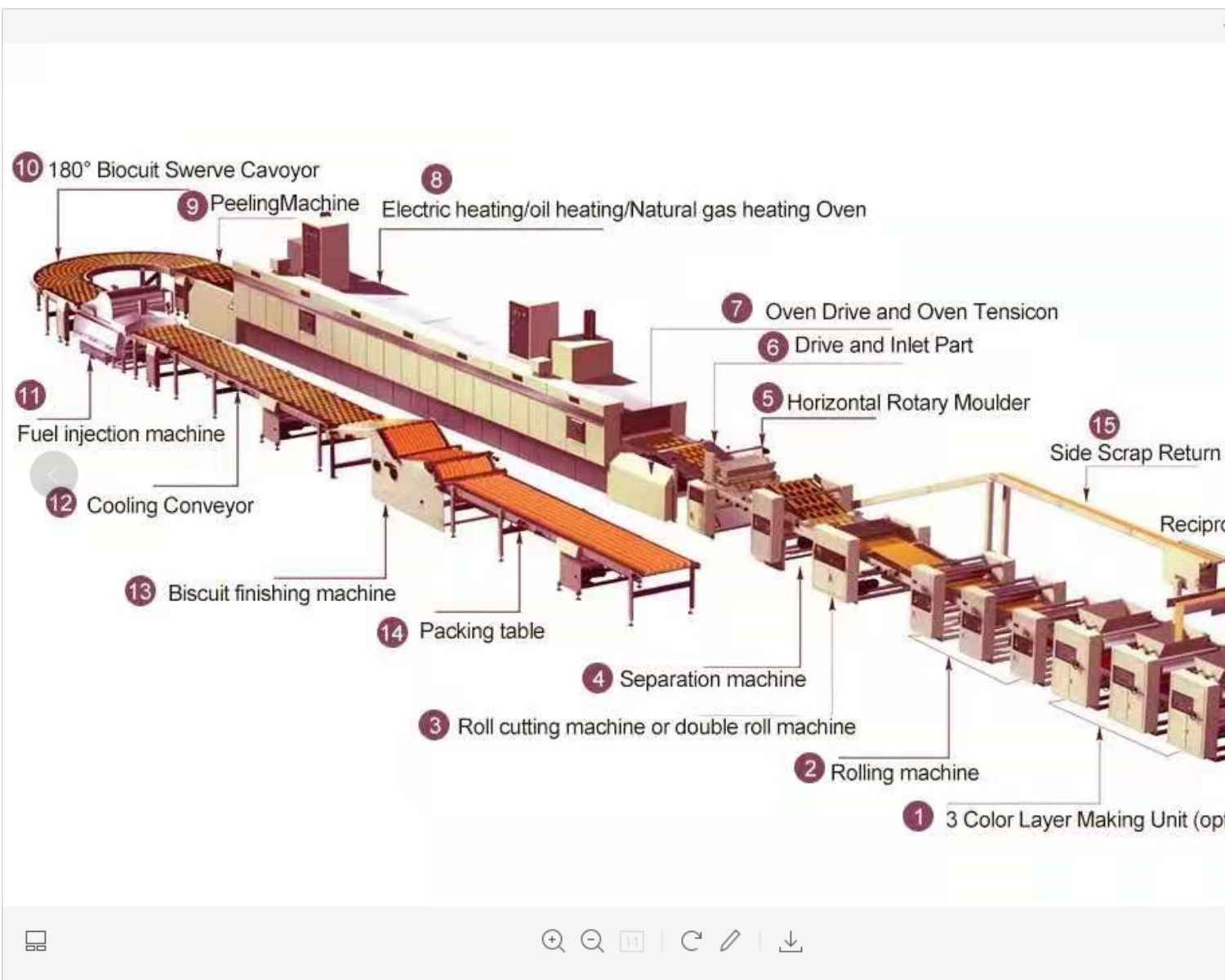
Sandwich biscuits introduction

Sandwich biscuits are a type of baked food made of two biscuits (or crispy sandwiched with one or more layers of fillings. The outer layer is mostly made of flour, sugar, etc. to make a crisp or crunchy texture, and the fillings include sweet flavors like cream, jam, chocolate sauce, or savory flavors such as cheese and spicy, with rich taste. The production process has developed from traditional manual filling to industrial fully automatic production line production. It is portable and has a variety of flavors. It is a popular snack in the world. Classic brands such as Oreo and Cheese are common in the market. In recent years, healthy and innovative categories such as low-sugar and plant-based have also been derived.



Current status of sandwich biscuits market

The sandwich biscuit market in Africa and other regions has grown significantly in recent years. In 2024, the Middle East and Africa biscuit market revenue was US\$4.58 billion and is expected to grow to US\$6.6 billion in 2030 at a compound growth rate of 6.3%. As a category, sandwich biscuits will expand accordingly. The market is dominated by traditional sweet flavors such as chocolate and cream. International brands such as Oreo occupy the mid-to-high-end market in cities with their brand advantages, while local brands prevail in rural areas and small and medium-sized towns with affordable prices and special flavors such as mango/cinnamon, relying on local supply chains to achieve widespread distribution. Sales are mainly through traditional supermarkets such as Pick n Pay, and the growth of online channels exceeds 30%. The challenge lies in the differentiation of products and market power caused by economic differences among countries, as well as supply chain pressures such as inefficient logistics and unstable raw material supply. In the long run, population growth and urbanization will drive the steady expansion of the market scale, and product innovation and channel diversification trends will be obvious.



Introduction of [sandwich biscuit production line](#)

The sandwich biscuit making machine is a food processing equipment that integrates automated production and precision control. The main processes include dough preparation, molding, baking, cooling, stuffing, testing and packaging. The equipment realizes process automation through the PLC intelligent control system, which can accurately control the thickness of biscuits (within $\pm 0.3\text{mm}$ error) and the weight of fillings (within $\pm 1\%$ error). The maximum production capacity is 1500kg/hour, and the raw material utilization rate exceeds 98%. The production line supports modular customization, adapts to various recipes such as whole wheat and gluten-free, and different fillings such as chocolate, cheese, etc., and is compatible with production needs from traditional sweet to healthy (low sugar, high fiber) products. It is widely used in large food companies and manufacturers, with both efficient production capacity and quality stability, helping companies reduce labor costs by more than 30% and shorten production cycles by 40%.

Production line parameters of sandwich biscuit manufacturing line

Host Model	LY280	LY400	LY600
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Power and voltage	380V/50HZ	380V/50HZ	380V/50HZ
Installed Capacity	55KW	110KW	220KW
Baking temperature	200-300°C	200-300°C	200-300°C
Production capacity	100kg/h	150-200Kg/h	300-500kg/h
Production line length	30000cm	43000cm	60000mm



Equipment list of sandwich biscuit production line

Dough mixer-Compound rolling and shaping machine- Oven- Oilsprayer- Cooling machine- Sorting machine-Sandwich machine- Packaging machine

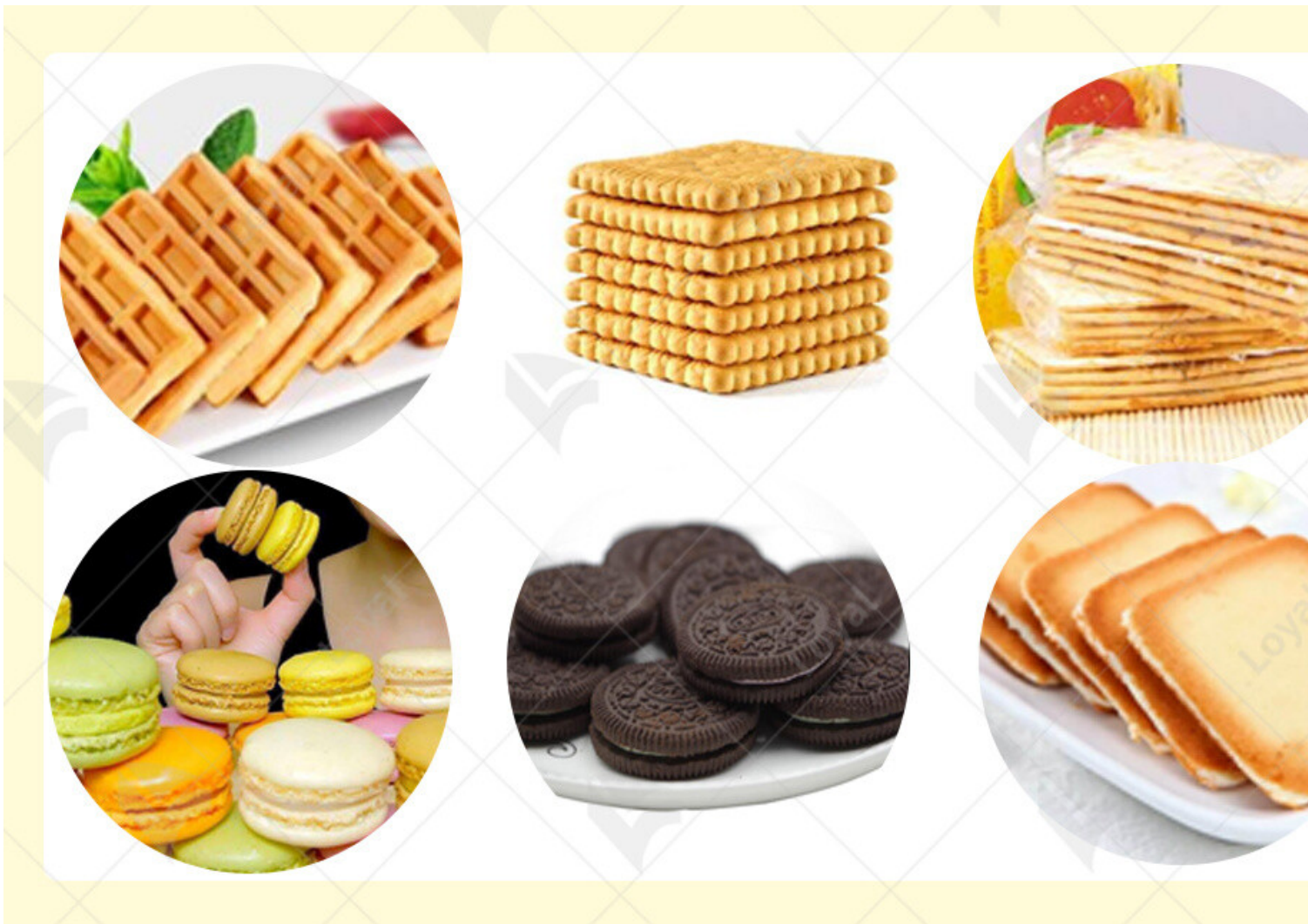
Working Process of the biscuit sandwich line

Machine Name	Function
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Dough mixer	Precision blending of wheat flour, sugar, oil, eggs, and dairy ingredients according to formula recipes produces homogeneous dough for downstream processes. Advanced controls regulate mixing temperature and duration to prevent overheating or overdevelopment of gluten, preserving dough texture and flavor consistency.
Compound rolling and shaping machine	Including punching, roller cutting, and roller printing models, this equipment transforms dough into diverse shapes tailored to biscuit types. For example: Hard biscuits: Punched or roller-cut with concave molds (featuring surface pinholes). Soft biscuits: Roller-printed with convex floral or geometric molds. Adjustable molds enable production of round, square, animal-shaped, or custom designs, ensuring versatility in product appearance.
Oven	A key baking component, the tunnel oven uses precise temperature control (typically 200–300°C) and timed conveyors to achieve optimal biscuit texture. Baking parameters—temperature and duration (5–15 minutes)—are calibrated by biscuit type and thickness to ensure golden-brown crispness without burning, locking in flavor and crunch.
Oil sprayer	Post-baking, this module evenly applies a fine mist of edible oil (e.g., vegetable oil) to enhance biscuit gloss, flavor depth, and moisture retention. The spray volume is adjustable to meet product-specific requirements for texture and shelf-life optimization.
Cooling machine	A temperature-controlled cooling tunnel lowers biscuits to ambient temperature (25–30°C) within minutes, preventing heat-induced deformation during packaging and stabilizing flavors. Proper cooling ensures fillings remain solid and structurally intact for subsequent sandwiching processes.
Sorting machine	Equipped with vision inspection or mechanical alignment systems, the sorting machine removes defective biscuits (e.g., misshapen, over-baked) and organizes uniform products into neat rows or stacks, streamlining packaging efficiency and ensuring only premium-quality items proceed.
Sandwich machine	The sandwich machine in the sandwich biscuit production line uses a metering pump to accurately control the injection amount of cream, jam, and other fillings (with extremely small errors), evenly filling them between two biscuits and presses them together to form a regular sandwich structure. At the same time, it can adapt to different biscuit shapes, sizes, and filling types (such as chocolate, cheese sauce, etc.) by adjusting parameters. Relying on mechatronics technology and intelligent PLC control system, it can realize automated production, reduce manual intervention while ensuring the consistency of filling content in each product, and efficiently produce Oreo, 3+2 and other sandwich biscuits in various specifications.

Packaging machine

This fully automated system handles diverse packaging formats—single-serve pouches, multi-biscuit bags, or?? (box packaging)—with precise weighing and sealing. Integrated date coding and metal detection ensure compliance with food safety standards, while airtight packaging extends shelf life by protecting against moisture and oxidation. The revisions prioritize technical specificity (e.g., "gluten development," "temperature zoning"), clarify process flow, and maintain consistency with industry terminology, making the descriptions more informative for technical audiences or marketing materials.



The advantages of sandwich biscuit production lines

1. Fully automated production

(1) Improve efficiency: Fully automated production lines can greatly improve production efficiency and reduce the time and cost of manual operation.

(2) High stability: Fully automated production lines can ensure a more stable production process, reduce human operation errors, and ensure the consistency of the production process and product quality.

(3) Precise control: Automated equipment can accurately control every link of production, such as the size of biscuits, the thickness and uniformity of the sandwich, thereby achieving higher product consistency.

2. High quality

(1)Precise proportion of raw materials: Fully automated production lines are usually equipped with intelligent proportioning systems, which can ensure the precise proportion of various raw materials in sandwich biscuits, thereby improving the taste and quality of biscuits.

(2)Precise control of the production process: Parameters such as temperature, humidity, and production speed can be accurately adjusted in the automatic control system to avoid quality fluctuations caused by human factors.

(3)Quality monitoring system: Modern production lines are equipped with quality inspection systems that can monitor product quality in real time, adjust production processes in a timely manner, and ensure that each batch of products meets quality standards.

3. Advantages of factory price

(1)Reduce labor costs: Due to the full automation of production, the reliance on labor is greatly reduced, thereby reducing labor costs.

(2)Increase production volume: The automated production line can produce more biscuits in a shorter time, increase production volume, and thus reduce the production cost per product.

(3)Reduce raw material waste: By accurately controlling the production process and ingredient ratio, it can effectively reduce raw material waste and further reduce production costs.

4. Efficient energy utilization

Modern fully automated production lines are usually equipped with energy-saving technologies, which can use energy more efficiently and reduce energy consumption, thereby reducing production costs and improving cost performance.

5. Product diversity

This production line has high flexibility and can adjust the production process according to market demand to manufacture sandwich biscuits of different types and flavors to meet the needs of different markets.



FAQ

1. What is the capacity of this production line?

The capacity will vary according to the different production line models and configurations. Usually we can provide the number of biscuits produced per hour. For example, a standard model production line can produce 200 kg of biscuits per hour, while the efficiency production line can reach 2 tons per hour. If you have specific production requirements, we can customize it according to your requirements.

2. What types of biscuits are suitable for this production line?

Our fully automatic biscuit production line is suitable for many different types of biscuits, such as sandwich biscuits, wafers, chocolate biscuits, whole wheat biscuits, etc. According to your needs, we can adjust the configuration of the production line to adapt to your production requirements to ensure that the quality and specifications of the products meet your standards.

3. Is the production line easy to operate and maintain?

Yes, our fully automatic biscuit production line is designed with user experience in mind, featuring a friendly operation interface, equipped with advanced PLC control system and

screen, and the operation is simple and intuitive. At the same time, we will provide a operation manual, and our technical team will train the operators. As for maintenance, we will provide regular inspections and technical support to ensure the efficient operation of the production line.

4. What is the quality of this production line? Does it meet international standards?
Our production line uses high-quality raw materials and advanced manufacturing processes and is produced in strict accordance with international standards, meeting ISO, CE, and other certification requirements. All equipment will undergo strict quality inspections before leaving the factory to ensure that it can operate stably for a long time and meet your requirements.

5. Do you provide after-sales service?

Yes, we provide comprehensive after-sales service, including equipment installation, commissioning, operation training and regular maintenance services. We also provide technical support to ensure the smooth operation of the production line. If you encounter any problems, our technical team will respond and provide solutions within 24 hours.

6. What is the energy consumption and environmental performance of the automatic biscuit production line?

Our fully automatic biscuit production line adopts energy-saving design, high efficiency, and meets environmental standards. During the production process, the energy consumption of the equipment is optimized to reduce energy waste. We can also provide environmental protection technical support according to customer needs to ensure the production line complies with local environmental regulations.

7. What is the price of the production line? Is there any discount?

The price of the production line will vary depending on factors such as configuration, production capacity, and customization requirements. We provide equipment in different price ranges, and you can choose the right model according to your budget and needs. We will also provide preferential prices based on order quantity and long-term cooperation.

8. Can customized design be provided?

Yes, we are able to customize the design according to the specific needs of customers. Whether in terms of production capacity, process, equipment configuration, or other specifications, we can provide you with a personalized production line solution to ensure it fully meets your production requirements.



About Us

We are a professional manufacturer of food machinery and we have been manufacturing nutrition cereal bar processing line for nearly 20 years. In addition to the Nutrition Cereal Bar snack processing line, we also manufacture lines for deep-fried food, pet feed, m... starch and many more. Each of our lines has basically a variety of moulds, which can be adapted to produce a wide range of food products. We are not satisfied with the status quo but are constantly upgrading and innovating our products, adapting our production plant designs to the changing needs of the times and keeping up with the pace of progress. We are satisfied with the pursuit of excellence!