

What is a soft biscuit production line?

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<https://www.facebook.com/Foodextruderfactory/>

When the morning light falls on the roof of the factory, the air is filled with a faint aroma, which is the gentle interweaving of butter and wheat. Soft biscuits, this small and crispy snack, seems to be born with a magic that makes people feel at ease - the sound of breaking is like the echo of time, evoking the glass of milk in the afternoon sun of childhood, the plate handed by relatives on the holiday table, and also evoking the warmest part of the food industry - using machinery to copy the tenderness of the world.

On this [soft biscuit production line](#), the birth of each biscuit embodies the fusion of technology and craftsmanship. From mixing to molding, from baking to cooling, every step is repeated in pursuit of ultimate stability and quality. This is not a cold steel world, but a bridge between modern technology and traditional taste. It makes those memories of taste no longer just handmade legends, but can be accurately and batch reproduced and enter thousands of households.

People may not see the story behind the equipment, but we know that every moment when the biscuits are gently broken is the perfect cooperation of machinery and warmth. On this soft biscuit production line, time is stretched, memories are copied, and the aroma remains unchanged.

Perhaps, the beauty of a piece of soft biscuit lies not only in its softness that melts in your mouth, but also in the memory and warmth it quietly evokes. But today, this beauty is no longer just the result of painstaking efforts in the kitchen, but can be finely replicated and gently amplified through modern technology.

As people begin to move towards higher quality and higher efficiency, those insurances on taste need to be steadily continued. Therefore, the delicious journey of soft biscuits not only occurs between the blending of flour and butter, but also extends to the constantly running production line. They run quietly, unobtrusively, but accurately complete each step, just to ensure that the aroma is not distorted and the taste is not distorted.

Next, let us walk into the world of this soft biscuit production line and see how it transforms traditional tenderness into modern power - using professionalism to create quality, so that even in a modern world is a serious commitment to deliciousness.

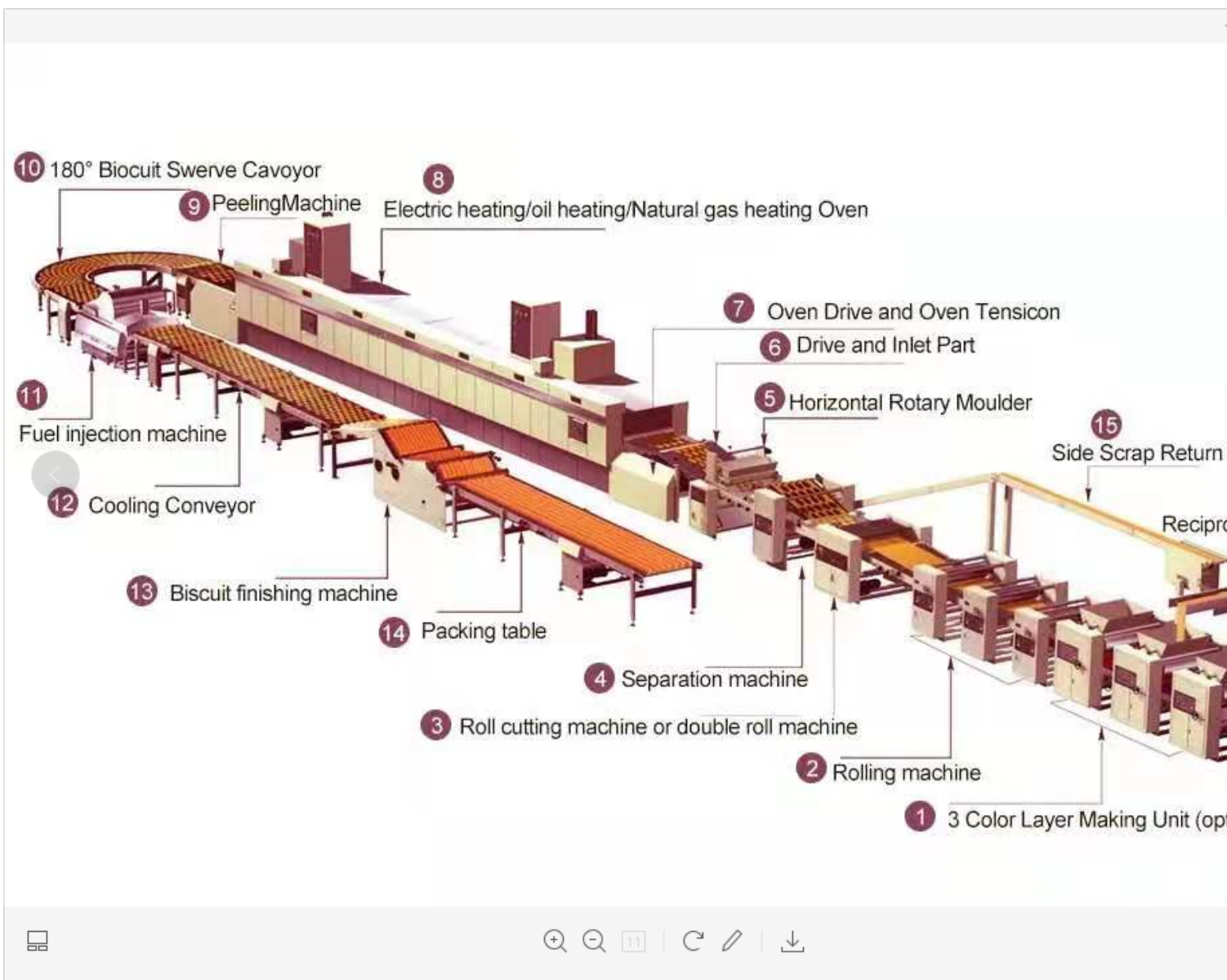


Soft biscuit production line flow chart

It is the same as mentioned in the previous article, except that its mold is a soft biscuit mold, which is rolled and formed.

Flour Mixing---Hard Biscuit Forming machine---Oven---Oil Spraying ---Cooling Conveyor---Stacking ---Biscuit Packing

Regarding biscuit making machine, We have small and large biscuit machines for you to choose from.If you need a packaging machine, we also provide it.



The function of soft biscuit production line

Mixer: Dough mixer is a machine that mixes flour with water or other ingredients into dough. widely used in making dough for various pastries, biscuits, bread, steamed buns, etc.

Soft Biscuit Forming machine: Crispness molding: put the mixed flour into this machine, and be formed into biscuit embryos through roller printing, and then put into the oven to make various medium and high-end biscuits.

Oven: Suitable for baking all kinds of biscuits. Use electric heating, temperature zone control. temperature of each temperature zone can be set in advance, uniform temperature in the temperature zone, use high-quality insulation materials, good insulation performance, high thermal efficiency. Temperature control system, automatic temperature control and constant temperature, flexible operation, high safety performance.

Oil Spraying: Spray oil on the surface of biscuits coming out of the baking oven to make the aroma and taste of the biscuits more distinctive and improve the grade of the biscuits.

Cooling Conveyor: This equipment fully cools the biscuits before they are conveyed to the packaging machine to ensure the quality of the biscuits after packaging and extend the shelf life.

6. Biscuit Stacking: sort biscuits and pick out unqualified products.



Technical specifications of soft biscuit production line

Model	Output
LY-320	100-150kg/h
LY-400	150-200kg/h
LY-600	400-500kg/h
LY-800	600-800kg/h
LY-1000	1000kg/h
LY-1200	2000kg/h



Advantages of Fully Automatic Soft Biscuit Equipment

The use of fully automatic soft biscuit equipment offers numerous advantages to manufacturers looking to improve efficiency, maintain product quality, and reduce operational costs. These machines have revolutionized the biscuit production process, making it possible to produce large quantities of biscuits with a high level of precision. Let's explore the main benefits of investing in automated biscuit-making machinery.

Higher Production Rates and Reduced Labor Costs

One of the primary advantages of fully automatic soft biscuit production lines is their ability to significantly increase production rates. Automation speeds up every stage of the production process, from mixing and shaping to baking and packaging. As a result, manufacturers can produce large volumes of biscuits in a short amount of time, ensuring they meet market demand even during peak periods.

Moreover, the automation of repetitive tasks reduces the need for manual labor. Operators are primarily for monitoring and overseeing the equipment rather than performing hands-on tasks. This reduction in labor not only cuts down on operational costs but also minimizes the potential for human error, improving the overall efficiency of the production line.



Consistent Product Quality and Reduced Human Error

Achieving consistency in soft biscuit production is critical for meeting consumer expectations. In traditional manual production methods, even slight variations in dough preparation, shaping, or baking can result in inconsistent product quality. This is where fully automatic soft biscuit machines excel. By automating the process, these machines ensure that every biscuit is produced to the same high standard, with consistent texture, shape, and flavor.

Enhanced Hygiene and Safety Standards

Fully automated soft biscuit production lines help maintain high hygiene and safety standards by reducing direct human contact with the biscuits during production. The automated systems are designed to adhere to strict food safety protocols, minimizing the risk of contamination. Additionally, the machines are constructed with materials that are easy to clean and sanitize, ensuring compliance with food safety regulations.

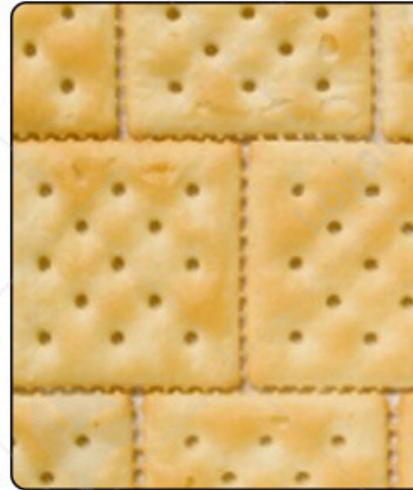
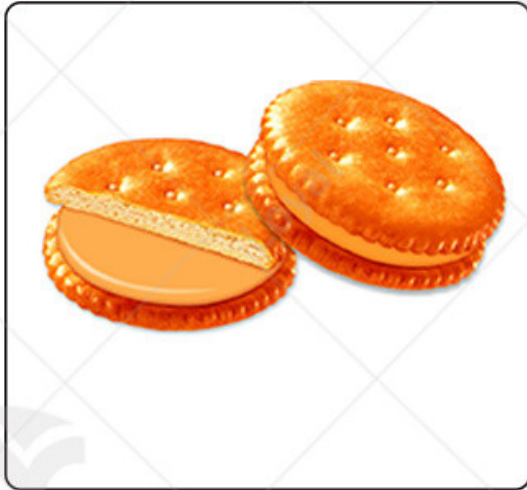
With consistent quality control and automated sanitation processes, manufacturers can ensure that every batch of biscuits is produced in a safe and hygienic environment. This is particularly important in large-scale operations where maintaining a high standard of hygiene is critical for both product quality and consumer trust.

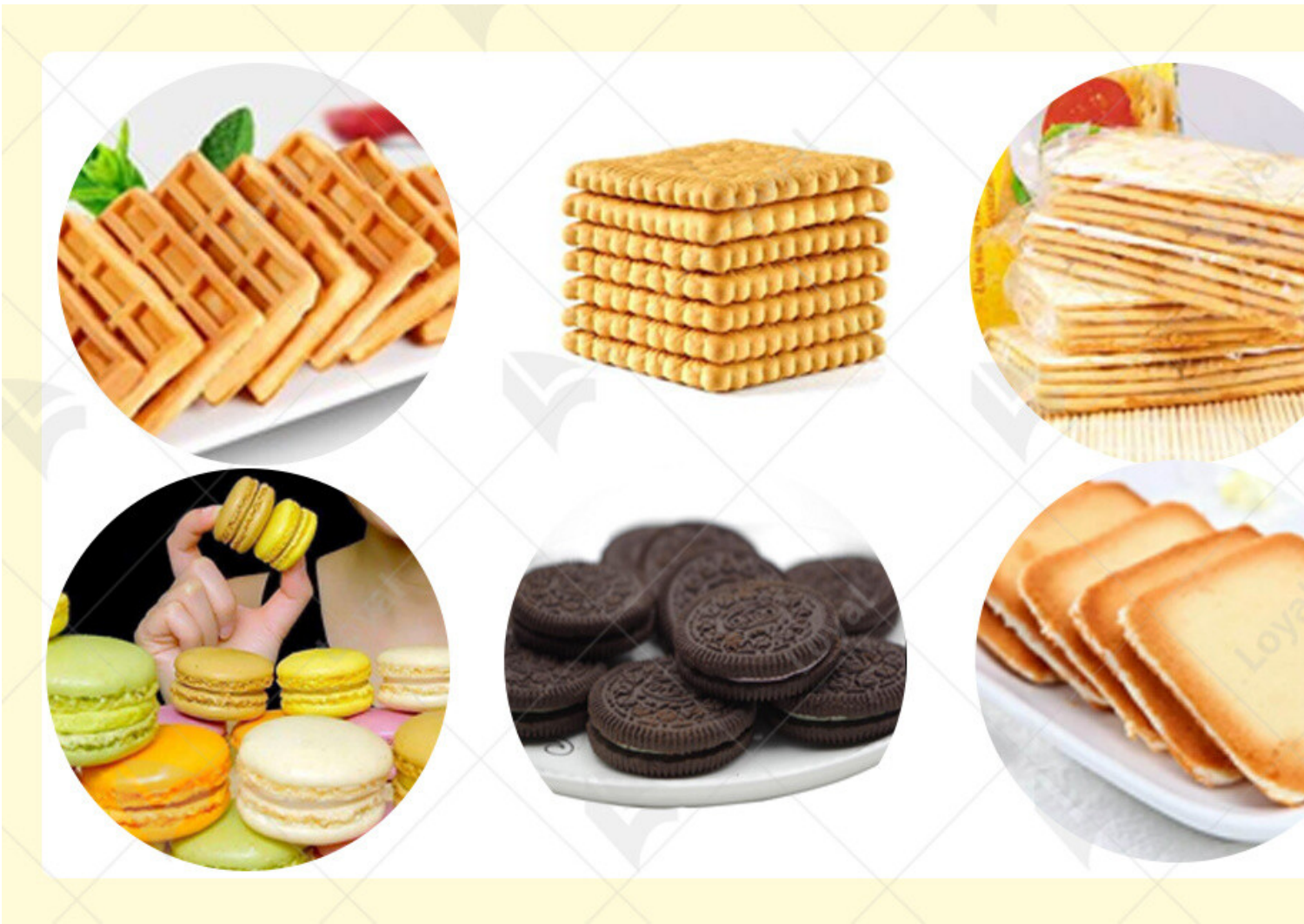
Layout for the soft biscuit production line

Our machines can be flexibly arranged according to the size and dimensions of the factory. We also customize the size of the machine according to the data you provide.

Sample of soft biscuit equipment

Mastering the key points of fine control in the production of soft biscuits can significantly improve product qualification rate and market competitiveness. Here we provide a full set of solutions and process guidance to equipment matching.





Recommended Company

Shandong Loyal Industrial Co.,Ltd. Is a Manufacturer Of Snacks Extruder Machine , Industrial Microwave Oven , Corn Flakes Production Line , And a Standing Director Of China Food And Drying Equipment Industry Association.

The Self-developed Twin-screw Extruder And Single-screw Equipment of Shandong Loyal Machinery Have Been Used In Production: Puffed Snack Food, Breakfast Cereal Corn Flakes, Pasta, Bread Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (tsp) Food, Fish Feed And Food. a Variety of Snack Production Line Supporting Products.at The Same Time, The Batch Drying, Flaking, Baking, Frying And Spraying Equipment Matching The Twin-screw Extrusion System Have All Achieved Independent Design And Production.

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Meat Products, Soy Based Nutrition Bars, Reconstituted Rice, Grain Nutrition Powder, Modified Starch, Starch-based Sticky Music Children's Educational Toys, Degradable Starch-based Packaging Filling Materials, Bread Crumbs And Other Food Additives, Pet Food, Aquatic Feed, Biotechnology Chemical Industries.

Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always searching for solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system line application. That's why we also develop, design and produce custom fried snack production line.

Close collaboration with our customer is important to us even in the early development phase. No matter what the special requirements of instant noodles production line, snack food extruder or pasta production line application, we can develop a custom made food processing equipment to meet your needs.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as a dry powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste requirements, and we also provide Fried Snack Production Line for the processing and packaging of fried extruded snacks.

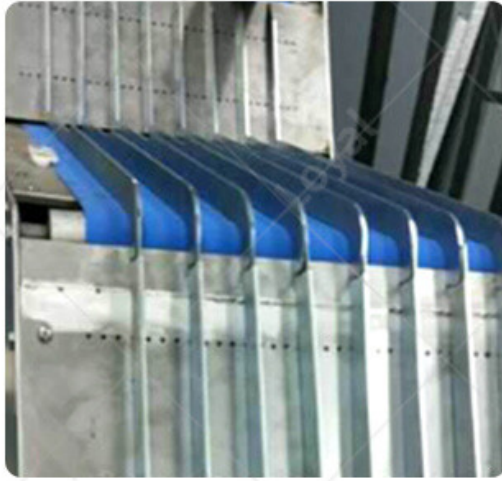
Loyal Food Production Line meet the needs of customers to obtain snack food that meet the market.

In ovens or drying units, electric or gas can be used as heating sources.

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About packaging and after-sales service

Packing: Plastic Film Suitable For Ocean Carriage

Technical Support: The customer can inform machine related problems to us via telephone, email or fax. All information will be recorded and will be reported to the After-sale Service team. Meanwhile, the sales person will be tracking the case until problem solved.

Service Team: We have a professional After-sale Service team including 10 professional engineers with at least 6 years working experience.

After-sale Service available : 1. Check & test before delivery 2. Instruction for installation 3. Commissioning 4. Repair & maintenance

After the receipt the advanced payment, we will provide allocation chart at the buyer's request. In effect the shipment, we'll provide operation manual, etc. in English.

The deliciousness of soft biscuits is never ostentatious, but it can quietly awaken the softest part of people's hearts. And a mature production line is the source of power that allows this taste to spread.

thousands of miles and warm thousands of homes. We firmly believe that machines can accurately replicate the process, but they have never lost their awe of taste.

Between the rhythm of steel and the gentleness of aroma, we are willing to be the one who guards the tradition, and use the language of equipment to tell stories about crisp fragrance, memory, and human feelings.