

Unveiling the hard biscuit production line

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About packaging and after-sales service

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

In today's competitive snack industry, consumer preferences are constantly evolving towards healthier, more enjoyable textures and nostalgic flavors. Among the many varieties of biscuits available on the market, hard biscuits — also known as semi-hard or chewy biscuits — continue to hold a special place. Their firm yet satisfying bite, delicate wheat aroma, and long shelf life make them an ideal choice for daily consumption, from breakfast pairings to lunchbox treats.

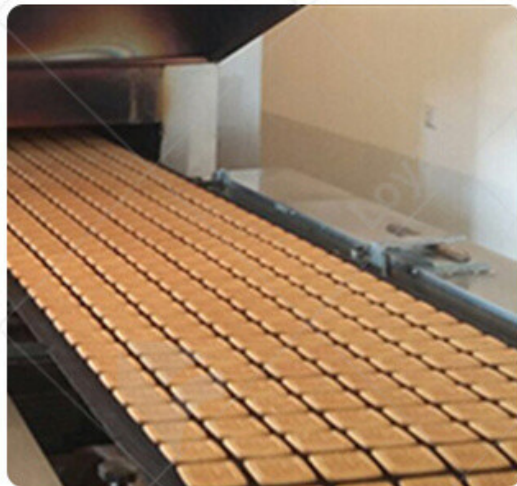
As a trusted partner in food equipment manufacturing, we understand the intricate balance between tradition and technology required to produce such beloved snacks. That's why we've dedicated ourselves to designing a [hard biscuit production line](#) that not only honors authentic craftsmanship but also embraces industrial efficiency. Whether you're a bakery expanding your product line or a large-scale food manufacturer aiming for consistent, high-volume production, our solution is crafted with your needs in mind.

From dough mixing and rolling to shaping, baking, and cooling, every stage is thoughtfully integrated to help you maintain product quality while reducing labor and energy consumption.

The unique texture and complex flavor of hard biscuits determine that they always maintain a stable popularity in the global market. However, with the continuous increase in consumer demand, the traditional small-batch manual production method can no longer meet the requirements of the modern food industry for large-scale, high consistency and high efficiency. How to achieve standardized and automated production while retaining the original flavor and taste of hard biscuits has become a core issue of concern to many manufacturers.

It is in this context that the hard biscuit production line came into being. It not only carries the essence of traditional craftsmanship, but also raises production efficiency and quality to a new level through modern mechanical technology, helping companies stand out in fierce market competition.

Join us as we take you through the journey of how this line brings traditional biscuit-making into the future, with a deep respect for flavor, texture, and efficiency.



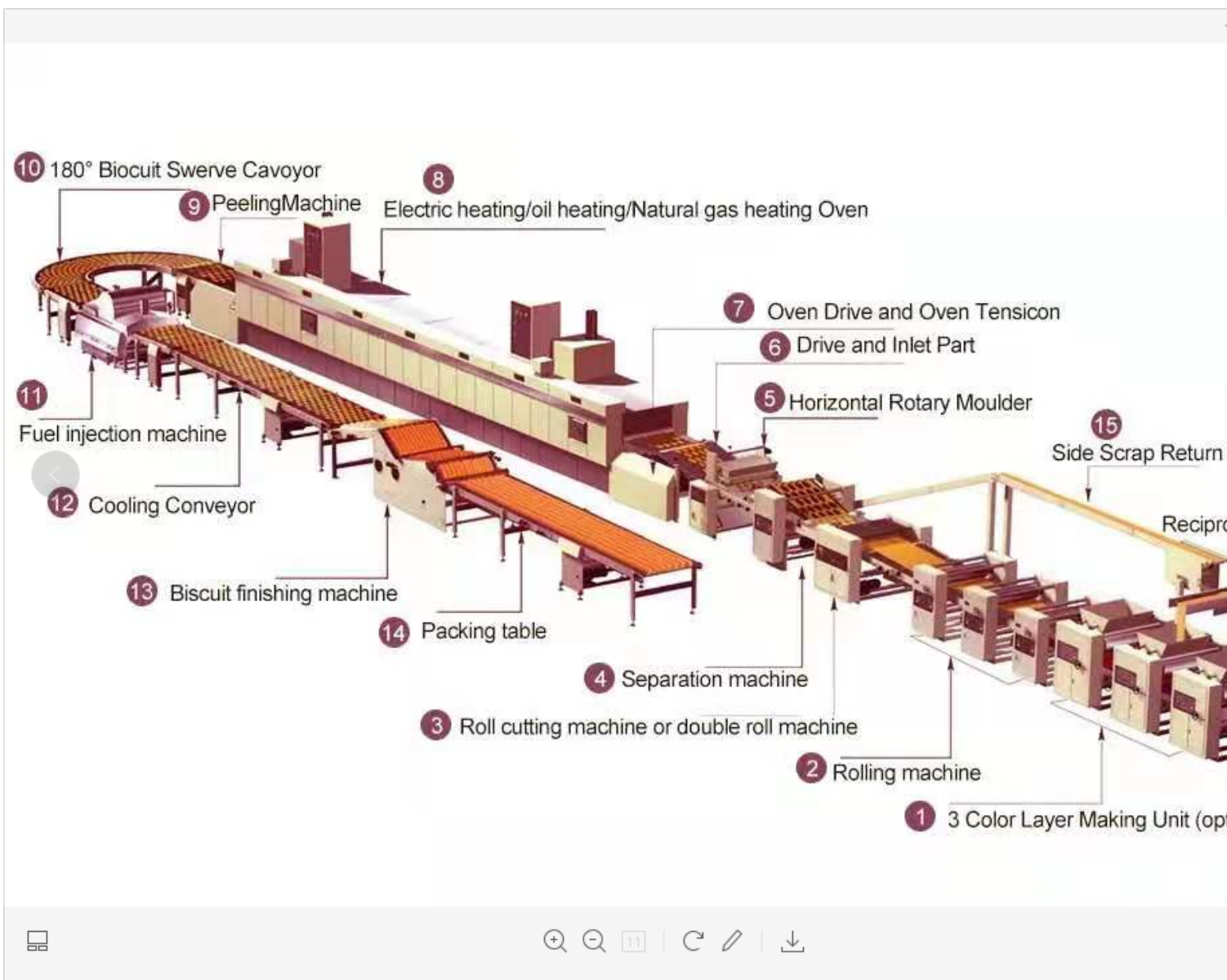
Hard biscuit production line flow chart

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

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

Biscuit 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 hard biscuit production line

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

Hard Biscuit Forming machine: Toughness molding: put the mixed dough into this machine to press the skin through three rollers, and then roll it into biscuit embryos through the rolling cutting mold, and put it into the oven to bake medium and high-end hard 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 color, 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 their shelf life.

Biscuit Stacking: sort biscuits and pick out unqualified products.

Eating hard biscuits (such as digestive biscuits, whole-wheat biscuits, etc.) has certain benefits, but you should also pay attention to eating in moderation. The following are the main advantages:

| | |
|---------------------------------------|--|
| Rich in dietary fiber | Hard biscuits usually contain whole grain ingredients such as whole wheat and oats, with high dietary fiber, which helps promote intestinal peristalsis, relieve constipation, and increase satiety, making them suitable as healthy snacks between meals. |
| Low sugar and low fat (some products) | Some hard biscuits will reduce the addition of sugar and oil, which is healthier than other desserts (such as cream biscuits and cakes) and suitable for people who control calorie intake. |
| Easy to carry and store | Storable and portable, suitable for outdoor activities, overtime or travel to replenish energy. |
| Partially fortified nutrition | Some brands will add nutrients such as calcium, iron, vitamins, etc. to make up for the deficiencies of daily diet (need to check the ingredient list). |
| Suitable for light hunger | The taste is solid and the chewing time is long, which can relieve hunger and avoid overeating. |



Hard biscuit Main features

1. Texture and taste:

The surface is smooth, the cross-section is not obvious, and the taste is hard and crisp, slightly tough. Because the gluten is fully formed, the biscuits are firm and not easy to break, suitable for long-distance transportation and storage.

2. Formula features:

Low oil and sugar, high-gluten flour, long-term mixing. The dough needs to be fully stirred to form a gluten network and enhance toughness.

3. Process features:

?1? Multiple rolling: The dough needs to be rolled multiple times to make the dough firm and the surface smooth.

?2? High temperature baking: The baking temperature is high, the water evaporates thoroughly, and the finished product is harder and crisper.

4. Common types

?1? Ordinary hard biscuits: such as animal biscuits, alphabet biscuits, etc., with a light

??Calcium-added/nutritional fortified biscuits: Add calcium or other nutrients, suitable for children or people with special needs.

?3?Fermented hard biscuits: such as soda biscuits (partially classified)



Technical specifications of hard 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 |

Layout for the hard biscuit production line

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

Sample of hard biscuit equipment



Benefits of Fully Automatic Hard Biscuit Production

Enhanced Production Speed and Scalability for Large Volumes

One of the key benefits of fully automatic hard biscuit production is its ability to scale production effectively and efficiently. Automated systems enable manufacturers to produce large volumes of biscuits with minimal human intervention, meeting the ever-growing demand for snacks in the global market. These production lines are designed to run continuously, allowing businesses to maintain high output levels while ensuring consistency across all batches.

The ability to scale production without sacrificing quality is crucial for businesses looking to expand their reach. Whether producing small batches for local markets or mass production for global distribution, the automated production line ensures that speed and efficiency remain at optimal levels throughout. This scalability makes the system ideal for businesses aiming to grow rapidly or respond to seasonal spikes in demand.

Improved Consistency and Product Quality, Reducing Defects

Consistency is one of the most critical factors in snack production. Consumers expect the same taste, texture, and appearance from every biscuit they purchase. With fully automatic hard biscuit equipment, the process is highly controlled, which leads to uniform results in every batch. From precise measurements of ingredients during dough preparation to constant temperature control in the baking process, automation ensures that every

produced is consistent in quality.

This consistency significantly reduces the likelihood of defects such as overbaking, undercooking, or uneven texture. The control over each production step eliminates variables that could lead to subpar products. The outcome is a high-quality biscuit that meets both consumer expectations and industry standards, fostering brand loyalty and customer satisfaction.

Lower Operational Costs and Reduced Reliance on Manual Labor

In addition to increasing production efficiency, fully automatic hard biscuit production businesses reduce operational costs. The automation of production processes means fewer staff members are needed to operate the machinery, monitor processes, or manage quality control. This leads to lower labor costs and allows companies to reallocate resources to other areas of their business, such as research and development, marketing, or customer service.

Moreover, automation minimizes human error, which can be costly in terms of wasted ingredients, production downtime, or product defects. With a more efficient production system, businesses can reduce waste, optimize their use of raw materials, and maintain tighter control over their overall production costs.

Reduced Downtime and Increased Reliability

Automated hard biscuit production lines are built to operate for extended periods with minimal downtime. Because the system is designed to handle large volumes of production continuously, there are fewer interruptions for repairs or maintenance compared to traditional, manual production processes. Routine maintenance and scheduled checks are easily managed, ensuring that the system remains in top working condition. If you are interested, I will recommend a company to you, please continue reading.



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 Food And Drying Equipment Industry Association.

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

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Protein 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, Biology And Chemical Industries.



Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always seeking for new solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system 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 machine, pasta production line application, we can develop a custom food processing equipment to match 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 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 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 meets their needs.

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.On site commissioning 4.Repair & maintenance

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