

Why are millet crispy rice crusts so popular?

Introdução detalhada :

Reference

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The **millet crispy rice crust production line** uses a process that evenly mixes millet corn, wheat flour, rice flour, starch, sugar, and water, then directly extrudes the mixture into shapes using a twin-screw extruder. The equipment is simple to operate, easy to learn, and can be run by one person. The crispy rice crusts are characterized by their crispy texture, no greasy taste, lingering aroma, and ability to aid digestion, making them a popular snack for many consumers.



Features of the **Millet Rice Crust Machine**:

1. The main unit adopts advanced frequency converter speed control technology, making the equipment powerful, stable, and energy-saving.
2. The screw is made of alloy steel with nitriding treatment, resulting in a longer screw life. Some units use a modular structure, which can be combined arbitrarily according to needs.

3. A forced lubrication system ensures a longer lifespan for the transmission parts of equipment.
4. A visual fully automatic temperature control system makes temperature control more intuitive and parameters more accurate.
5. The screw has a self-cleaning function, eliminating the need to disassemble the screw for cleaning when the machine is stopped.
6. Different screws and length-to-diameter ratios can meet different production processes.
7. The main components of the extruder production line are precision-machined heavy-duty equipment from our company, ensuring stable quality, low cost, and preferential pricing for spare parts.
8. Shandong Loyal Industrial Co., Ltd. provides a one-stop service system including raw material formulas, equipment process installation and commissioning, and after-sales service.



Millet Rice Crust Production Line Process Flow: Raw Material Preparation - Mixing - Extrusion - Cutting and Lifting - Automatic Frying - Seasoning - Cooling - Packaging
 Millet Rice Crust Production Line Equipment Configuration: Mixing Machine - Extruder - Cutting Machine - Lifting Machine - Frying Machine - Automatic Seasoning Line - Cooling Line - Packaging Machine



Millet Rice Crust Production Line Equipment Components:

1. **Mixing Machine:** Mixes millet, flour, corn flour, and other raw materials with a certain proportion of water until thoroughly mixed.
2. **Twin-Screw Extruder:** Under high temperature and pressure and the extrusion of the twin screws, the starch structure in the raw materials changes, transforming into easily absorbable nutrients, which are then extruded through a die. The twin-screw extruder uses advanced variable frequency speed control technology, which is more energy-efficient and provides more precise speed control. The motor's current and speed can be directly monitored through the inverter panel, ensuring equipment safety.
3. **Cutting Machine:** Adjusts the product length through variable frequency speed control, ensuring consistent product length.
4. **Automatic deep fryer:** divided into continuous deep fryer and weighing automatic deep fryer
5. **Seasoning line:** there are octagonal cylinder, cylindrical, single-roller lifting, and double-roller seasoning lines, configured according to output and product properties.



Reference

The following are five authoritative foreign literature websites in the field of Industrial machinery:

1. Food Engineering Magazine

Website: <https://www.foodengineeringmag.com/>

2. Food Processing Magazine

Website: <https://www.foodprocessing.com/>

3. Journal of Food Engineering

Website: <https://www.journals.elsevier.com/journal-of-food-engineering>

4. Food Manufacturing Magazine

Website: <https://www.foodmanufacturing.com/>

5. International Journal of Food Science & Technology

Website: <https://onlinelibrary.wiley.com/>