The related introduction of the biscuit production

Detail Introduction :

The cookie is a very common snack food, its taste is crispy and crunchy, sweet and salty, and it is love consumers, it is a kind of food for young and old, Biscuit Production Line is advanced equipment spedesigned for making cookies, which can produce high quality and healthy cookies. Here is a detailed introduction to this device.



As you can see from the picture, the main character of this article, ----- Biscuit Production Line, has a beautiful, high-end appearance and is still online. The machine has better quality and performance the previous cookie-making equipment, and its many advantages can better meet the needs of food proceptants.

Advantages of the cookie production line:

1 The body is made of stainless steel, sturdy and wear-resistant, with reliable quality and long service

2 All the parts such as motor, electric appliance, and bearing are made of world-famous brand, so th operation is stable.

3 High degree of automation, a single machine can be controlled individually, only one to two people needed to operate, easy to operate.

4, the design of the equipment is very reasonable, compact structure, small footprint, can greatly sav 5 The equipment adopts a special energy-saving design, with low energy cost, no pollutants, and no waste phenomena. These are some of the main features of the cookie production line. As a new type of equipment, it is in the market. It has gained the support and trust of the majority of users, bringing considerable econ benefits to customers while saving costs. Let's take a look at the composition of the cookie productio and the functions of each component.

Composition of the cookie production line:

The production line mainly consists of a mixer, dough feeder, sheet press, rotary cutting machine, for machine, baking oven, cooling conveyor, stacker, and packing machine. All the processes of mixing, for sheet pressing, forming, waste recycling, baking, cooling to stacking, and packing can be completed automatically on one line.



1 Mixer

Knead the flour and water into dough or other materials, and mix the raw materials well.

2 Feeder

The dough is poured into the feeder, the conveyor is near, the machine transports the dough to the ortable, the dough is cut into suitable and uniform pieces, and then they are transported to the tablet p the outlet conveyor.

3 Sheet press

Generate dough pieces of uniform size and shape, ready for further thinning or pressing layers. The to of the dough pieces is changed by adjusting the gap between the rollers.

4 Cutting machine

As the dough sheet passes through the rotary cutter, it is cut into shape by the mold.

5 Forming machine

It is used to form biscuits. After the dough is rolled by a roller, it is formed by a mold.

6 Oven

Ovens are used for baking cookies, cookies and ruffles, chips and crisps, and many other products.

7 Cooling conveyor

Used for natural cooling of cookies after they are discharged from the oven, equipped with a pneumater tensioning device and automatic belt alignment system.

8 Stacker

To sort and convey cookies in rows to packing tables or packing machines.

9 Packing machine

The packing table is connected with the cookie stacker to facilitate the automatic packing of cookies a cookies.

Biscuit Production Line is widely used to make various kinds of cookies (soft and hard cookies, cream sandwich cookies, soda cookies, cookies, bar cookies, hello bear cookies, pattern printing cookies, etc molds are customized for different shapes of cookies, and cookie molds can also be designed accord specific requirements.



The above is the introduction of the cookie production line, mainly said the characteristics of the equ and the function of the machine components. After reading, I think you must have a certain understa the sub are paved. I do not know whether you need to buy a cookie-making machine. If necessary, we provide you with services in this regard. Welcome to contact us for more information.