Industrial Biscuit Making Machine

An industrial biscuit making machine is a specialized machine used in large production facilities to automate the biscuit making process. It is designed to mix and knead dough, shape it into different shapes and sizes, bake cookies, and sometimes even package them. Biscuit equipment are very efficient and can produce large quantities of biscuits in a short period of time. They are commonly used in bakeries, food processing plants and other food production facilities.The use of automated production lines helps to increase efficiency, reduce labor costs, and improve the consistency and quality of the final product.

The Flow Chart Of Biscuits Making Machine

1. Flour mixer --- 2. Dough cutting machine --- 3. Dough conveyor --- 4. Hard biscuit forming machine --- 5. Soft biscuit forming machine --- 6. Inlet oven conveyor --- 7. Intelligent Temperature Control Tunnel Oven

1 Combination Sheeter
2 Gauge Roll
3 Rotary Cutter or Reciprocating Cutter
4 Rest Conveyor
5 Vertical Rotary Moulde&HorizontalRotary Moulder
6 Drive and Panner
7 Salt/Suger Sprinkler
8 Oven Drive and Oven Tension
9 Hot Wind Circulation Baking Oven orDirect Gas-fired Oven
10 Peeling Machine
11 Oil Spray Machine
12 Biscuit rotating machine
13 Gooling Conveyor
14 Biscuit Stacking Machine
15 Paacking Conveyor
16 Side Scrap Return System
17 Reciprocating Distributor

The Function Of Biscuits Automatic Machine

The main function of the biscuit automatic machine is to simplify the production of biscuits. It performs multiple tasks in sequence to ensure an efficient and consistent production process.

The following are the main functions of the automatic biscuit machine:

1. **Dough Mixing:** The machine has a mixer that combines ingredients like flour, sugar, fat, and other additives to make cookie dough. It ensures good mixing and proper consistency.
2. **Dough Kneading:** The machine is equipped with a kneader to knead the mixed dough ensuring it is properly kneaded to achieve the desired texture and gluten development.
3. **Biscuit Pressing:** The machine rolls the kneaded dough evenly into a slab of required thickness. This sheet will be used to cut the cookies into specific shapes.
4. **Biscuit Forming:** The machine has various shaped biscuit cutters or blades to cut the dough sheet into specific biscuit shapes. Both cutting speed and precision can be adjusted.
5. **Baking:** The machine has a conveyor belt or baking tray that feeds the cut biscuits into the oven chamber. Cookies are baked at controlled temperatures and times, ensuring even baking and consistent quality.
6. **Cooling:** After baking, the biscuits are cooled through a cooling system to prevent cracking and maintain their shape.
7. **Packing:** In some advanced machines, there is an automatic packing system. It sorts, counts and packs biscuits into a variety of containers or packaging materials, ready for

distribution or retail sale.

8. Cleaning and Maintenance: The machine is designed for easy cleaning and maintenance, ensuring hygienic production and extending its service life.

Overall, biscuit automatic machines help increase production capacity, ensure consistent quality and shape of biscuits, reduce labor costs, and increase the efficiency of the biscuit manufacturing plant.

The Parameter Of Biscuits Plant

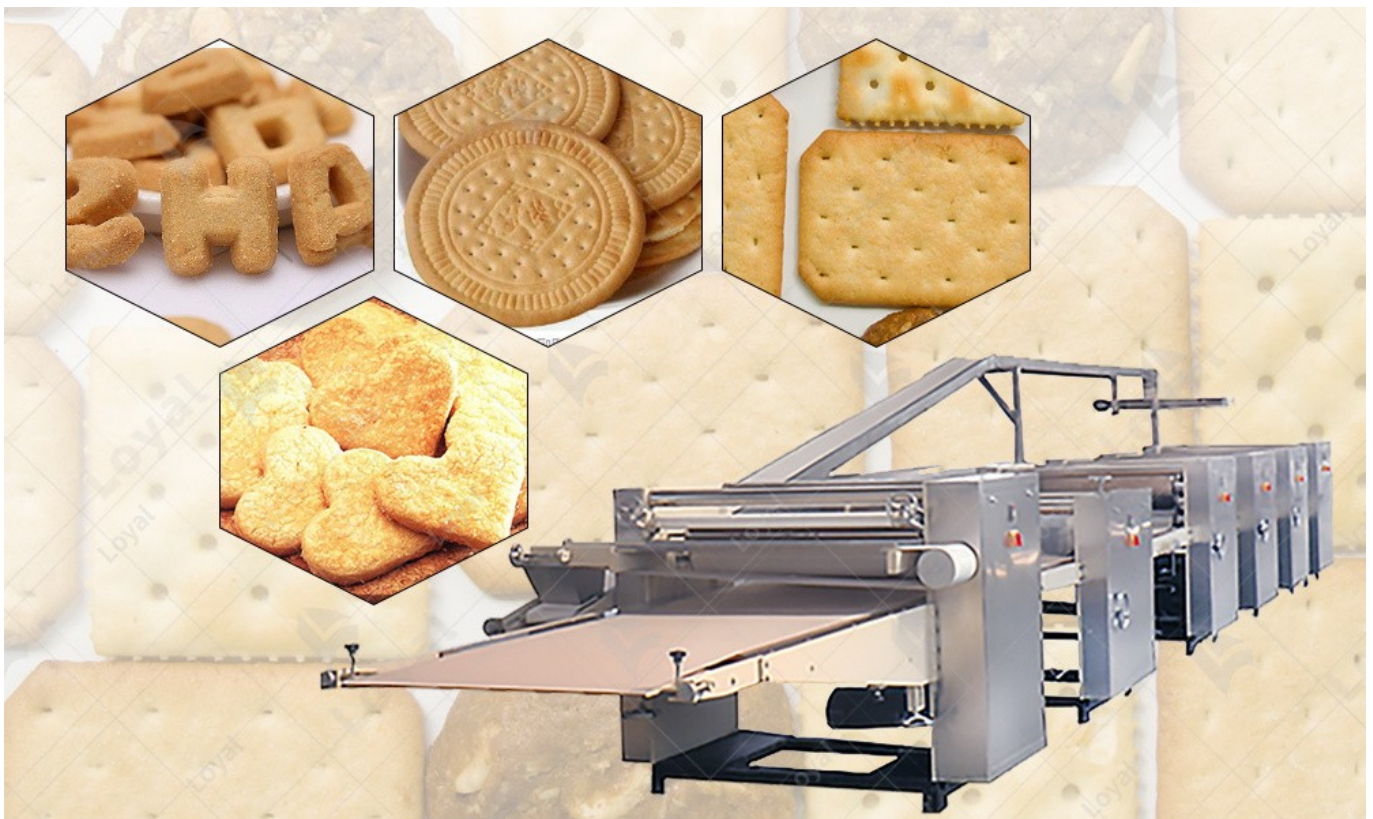| Model	Capacity (kg/h)	Finished Biscuit
LY-400	150-200kg/h	Soft biscuit,hard biscuit,sandwiching biscuit
LY-600	400-500kg/h	Soft biscuit,hard biscuit,sandwiching biscuit
LY-800	600-800kg/h	Soft biscuit,hard biscuit,sandwiching biscuit
LY-1000	1000kg/h	Soft biscuit,hard biscuit,sandwiching biscuit
We can design according to customer factory and required.		

The Advantage Of Biscuits Processing Machine

Increased Efficiency	The biscuit processing machine greatly improves the efficiency of the production process. They are designed to perform multiple tasks simultaneously and sequentially, eliminating the need for manual labor at all stages of biscuit production. This saves time and labor costs while increasing productivity.
Consistent Quality	Cookie processing machines are programmed for consistent results, ensuring that every cookie is the same shape, size and texture. This eliminates variance caused by human error and ensures consistent quality from batch to batch.
Cost Savings	By automating the biscuit production process, manufacturers can significantly reduce labor costs. A biscuit maker can perform tasks that would otherwise require multiple workers, saving money in the long run.
Production Flexibility	Biscuit processors are designed to process biscuits of all shapes, sizes and flavors. They can be easily adjusted and customized to meet specific customer needs and market trends. This flexibility allows manufacturers to remain competitive and meet changing consumer preferences.
Hygienic And Food Safety	The biscuit maker is made of food-grade materials and designed to meet strict hygiene and food safety standards. They feature easy-to-clean surfaces and components,

	reducing the risk of contamination and ensuring product safety.
Increase Production Capacity	The biscuit machine can produce a large number of biscuits in a short time. This allows manufacturers to meet high demand, especially during peak seasons or when fulfilling large orders.Increased production capacity can lead to higher revenue and customer satisfaction.
Increased Productivity	The biscuit processor runs at a consistent speed, ensuring a continuous production process. They don't tire or need rest, allowing for uninterrupted production cycles and increasing overall productivity.
Enhanced Control And Monitoring	The biscuit machine adopts advanced technology to monitor and control the production process in real time. Manufacturers can monitor and adjust various parameters such as temperature, speed and ingredient quantities to optimize production and ensure quality.

In conclusion, biscuit processing machines have many advantages, including increased efficiency, consistent quality, cost savings, flexibility, sanitation, increased production capacity, increased productivity, and enhanced control. They are a valuable asset for biscuit manufacturers wishing to optimize their production processes and remain competitive in the market.

Biscuits **Product Display**

Cookies are a popular snack and baked good that come in all shapes, sizes and flavors. They're usually made with flour, sugar, butter or margarine, and other ingredients like eggs, flavorings, and leavening agents.

Cookies can be divided into several types, including:

Plain Cookies	These are basic cookies with a simple, plain taste and no added ingredients. They are very versatile and can be enjoyed on their own or used as a base for other dessert recipes.
Sweet Biscuits	Sweet biscuits are usually made with extra sugar or sweetened ingredients like chocolate chips, dried fruit or nuts. They are often enjoyed as a stand-alone snack, or with tea or coffee.
Savory Crackers	These crackers are made with savory ingredients like cheese, herbs, spices and even vegetables. They provide a more savory flavor and are often served as an appetizer or as an accompaniment to soups or salads.
Sandwich Cookies	Sandwich cookies are two biscuits sandwiched together with a layer of cream or filling in between. Cream can be flavored in many ways, such as vanilla, chocolate or fruit.
Digestive Biscuits	Digestive biscuits are slightly sweet biscuits that are widely eaten for their digestive properties. They're made from whole wheat flour and contain dietary fiber, making them a healthier cookie choice.
Gluten-Free Cookies	With the increasing demand for gluten-free products, many cookie manufacturers now offer gluten-free cookie options. These cookies are made with alternative flours like rice or almond flour and are suitable for those with gluten intolerance or celiac disease.