How To Choose The Best soft biscuit production line: 2025 Buyer’s Guide

If you want to know more story about LOYAL brand? here can help you - https://www.facebook.com/foodmachineloyal

Introduction to Soft Biscuit Making

Soft biscuits, often characterized by their light, fluffy texture and melt-in-your-mouth quality, have become a favorite snack choice worldwide. Their versatility makes them popular not only as standalone treats but also as ideal pairings with tea or coffee. From traditional recipes to modern adaptations, soft biscuits continue to captivate taste buds in both home kitchens and commercial bakeries.

The demand for high-quality soft biscuits in the snack market has led to the increasing importance of using specialized machinery for their production. Ensuring consistent quality in every batch is a challenge for manufacturers, especially when scaling production. This is where the right equipment becomes crucial. A soft biscuit production line ensures that each biscuit meets the same high standards of texture, flavor, and appearance.

In today's fast-paced food production industry, fully automatic soft biscuit making machines have revolutionized the process, providing significant advantages in terms of efficiency, consistency, and cost-effectiveness. These machines automate the entire biscuit-making process, from mixing and shaping to baking and packaging, resulting in biscuits that are not only uniformly soft but also perfectly shaped. By streamlining production, these machines reduce the need for manual labor, allowing manufacturers to meet large-scale demands while maintaining high-quality standards.

The Soft Biscuit Production Line: A Step-by-Step Process

The production of soft biscuits involves a meticulous process that ensures each biscuit meets the desired texture, flavor, and appearance. With fully automatic soft biscuit equipment, the process is streamlined and consistent, leading to high-quality products in large quantities. Here's a breakdown of each stage in the soft biscuit production line,

from dough preparation to packaging.

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---Soft 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 soft biscuit production line

1.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.

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

3.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.

4.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.

5.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.

For manufacturers, this means they can meet high-demand periods without sacrificing quality. The speed of fully automated systems also allows companies to keep pace with the increasing consumer demand for snacks, ensuring they can fulfill orders quickly and consistently.

Automation and Consistency in Soft Biscuit Texture and Shape

Automation is central to the consistency of soft biscuit texture and shape. By eliminating variations caused by human intervention, soft biscuit making machines ensure that every biscuit coming off the line is uniform in texture, size, and appearance. This level of consistency is essential in maintaining product quality and ensuring customer satisfaction.

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

Maintenance and Care for Soft Biscuit Making Machines

Maintaining the optimal performance of soft biscuit making machines is essential to ensure continuous, high-quality production. Regular maintenance and proper care help extend the lifespan of the equipment, reduce downtime, and minimize the risk of costly repairs. Here’s an overview of key maintenance practices for fully automatic soft biscuit equipment.

Routine Maintenance to Ensure Optimal Machine Performance

Routine maintenance is crucial for keeping the production line running smoothly. Manufacturers should establish a regular maintenance schedule to inspect and service various components of the soft biscuit production line.

Lubrication: Mechanical parts such as gears, belts, and motors require regular lubrication to prevent friction and wear. Insufficient lubrication can lead to machine breakdowns and reduce the efficiency of the production process.

Component Inspection: Regular checks on key components such as the dough mixer, biscuit making machine, and baking system ensure that everything is functioning properly. Early identification of issues, such as misaligned parts or worn-out belts, allows for timely repairs and avoids more significant problems down the line.

Calibration: Ensuring that the machines are properly calibrated is essential for maintaining product consistency. Regular calibration checks on temperature settings, baking times, and dough thickness will ensure that biscuits are produced at the highest quality standards.

Cleaning and Sanitation Practices for Food Safety

Since soft biscuit equipment comes into direct contact with food ingredients, cleaning and sanitation are critical for food safety. A clean machine reduces the risk of contamination and ensures that the biscuits meet hygiene standards.

Cleaning Schedule: Operators should follow a strict cleaning schedule to ensure all parts of the machine, including the mixers, ovens, and

packaging systems, are thoroughly cleaned after every production cycle. Automated cleaning systems in some machines can help streamline this process.

Sanitation Protocols: In addition to cleaning, sanitation protocols must be followed to prevent the buildup of bacteria and other contaminants. Using food-safe cleaning agents and disinfectants on parts that contact dough or biscuits is necessary to maintain hygiene.

Inspecting for Residue: After cleaning, it is important to inspect the machine for any leftover dough, flour, or other ingredients that could affect the next batch of biscuits. Regularly checking for residue will ensure that there is no cross-contamination or degradation of biscuit quality.

Troubleshooting Common Issues with Soft Biscuit Equipment

Despite the efficiency and reliability of fully automatic soft biscuit making machines, occasional issues may arise. Understanding common problems and how to troubleshoot them is essential for minimizing downtime.

Uneven Biscuit Texture or Shape: If biscuits are coming out with inconsistent texture or shape, it could be a sign that the dough isn’t being mixed correctly or that the shaping unit needs recalibration. Inspecting the mixer and sheeter for any blockages or malfunctions can help resolve this issue.

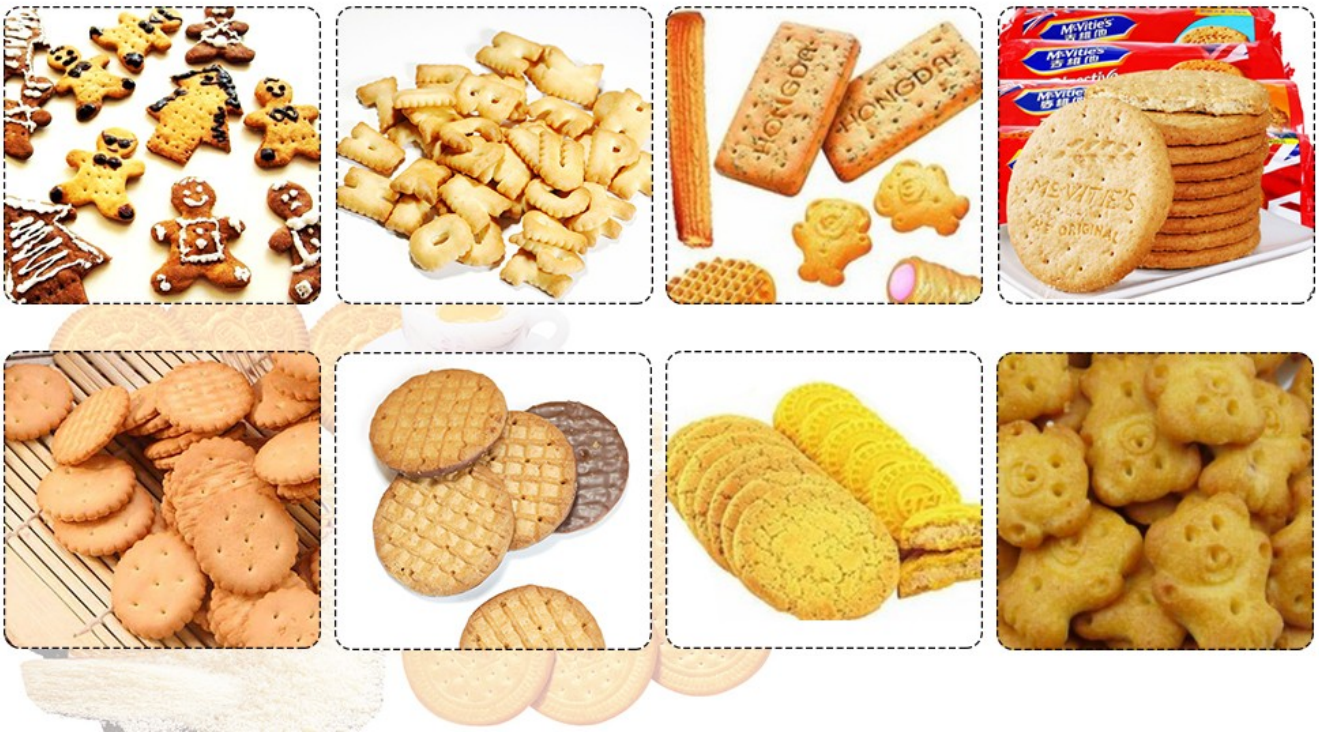
Baking Issues: Biscuits that are overbaked or underbaked may indicate problems with the oven’s temperature control. Ensuring that the oven is calibrated correctly and that the temperature is consistent throughout the baking process is key to solving this problem.

Packaging Problems: If biscuits are not being packaged correctly, it

could be due to issues with the packaging system, such as a misaligned conveyor belt or malfunctioning wrapping machinery. A quick check of the packaging unit’s alignment and functioning will usually resolve these issues.

By proactively addressing maintenance needs, manufacturers can prevent unexpected breakdowns, optimize the performance of their soft biscuit making machines, and ensure the production of high-quality biscuits.

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 from 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, Fried Pasta, Bread

Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (tsp) Food, Fish Feed And Pet Food. a Variety of Snack Production Line Supporting Products.at The Same Time, The Batching, 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 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 searching 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 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 machine, pasta production line application, we can develop a custom made 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 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 needs.

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

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.

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

including10 professional engineers with at least 6 years working experience. They can handle technical consultation about manufacturing process, maintenance, fault diagnosis and troubleshooting, etc.

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.

With the continuous development of fully automatic soft biscuit production lines, the biscuit manufacturing industry is ushering in a technological revolution. From the precise proportion of raw materials to the packaging of the final product, each step is completed by equipment, ensuring the high quality and consistency of the product.

This production method not only improves efficiency and reduces labor costs, but also provides manufacturers with greater flexibility, enabling them to quickly adjust production lines according to market demand and launch biscuits with a variety of flavors.

As consumers' requirements for food safety and quality increase, the introduction of automated production lines enables companies to better meet these demands. The high precision and stability of the machine avoids interference from human factors, allowing each piece of crisp biscuit to achieve the ideal crisp taste and perfect shape.

Reference

The following are five authoritative foreign literature websites in the field of Industrial food 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/