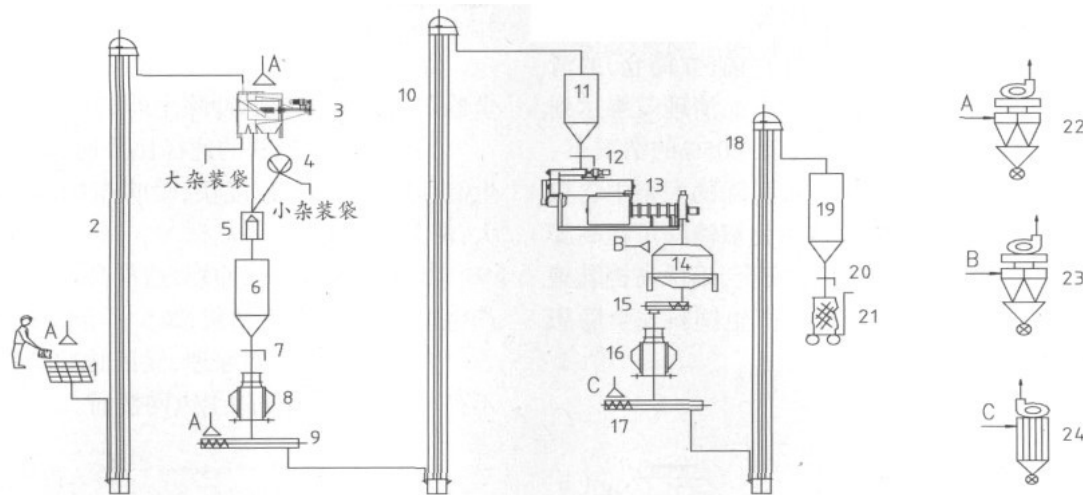


Research on raw material puffing production line

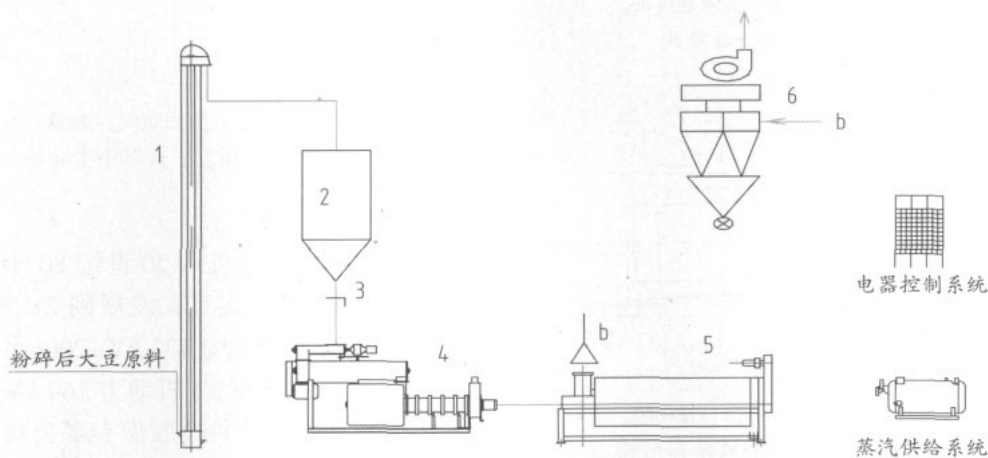


注:1.投料坑;2.原料提升机;3.双清筛;4.三通;5.永磁桶;6.待粉碎仓;7.手动闸门;8.粉碎机;
9.粉碎后闭风搅龙;10.粉料提升机;11.待膨化仓;12.手动闸门;13.膨化机;14.冷却器;
15.喂料器;16.粉碎机;17.粉碎后输送搅龙;18.成品提升机;19.成品仓;20.手动打包口;
21.磅秤;22.原料粉碎风网;23.冷却风网;24.膨化原料粉碎风网。

电器控
制系统

蒸汽供给
系统

图1 时产1.5~3t原料(玉米、大豆)膨化生产线工艺流程



注:1.提升机;2.待粉碎仓;3.手动闸门;4.膨化机;5.冷却滚筒;6.冷却风网。

图2 大豆膨化工艺流程

电器控制系统

蒸汽供给系统

The extruder of [soybean chunks production line](#) in [microwave drying machine](#) can make the activity of anti-nutrient factors in soybean and soybean meal decrease obviously. The instantaneous action of high temperature, high pressure and high shearing of soybean is beneficial to the denaturation of protein, effectively change the activity of anti-nutrient factors, break down of soybean oil cells, and make the fat content in Soybean oil. The inactivation of enzymes, lipases and lipase oxidases enhances the utilization and digestibility of proteins and helps to prolong the storage time of products.

After the soybean is puffed, the product can be cooled to normal temperature through a roller cooler.

The results showed that soybean puffed at a certain temperature for a certain period of time, can reduce its urinary enzyme index, so holding for a period of time and then cooling, to improve the output of the extruder, reduce the activity of anti-nutrient factors and reduce the urinary enzyme index has a very good effect.

The production capacity of soybean production line is mostly less than 10 t/h. The original optional cleaning equipments are SCY50 and SCY63. These equipments can only sift the impurities from corn, soybean, soybean meal and other raw materials, but can not sift out the small impurities (such as fine sand, dust, crushed grains, corn, soybean husk, etc.).