

# Food Machinery Processing Experience and Insights

## 1. Material selection

High-quality materials: Choose food-grade stainless steel (such as 304, 316L) to ensure compliance with food safety standards and avoid contamination.

Surface treatment: Polishing, sandblasting and other treatments can improve surface smoothness, reduce cleaning difficulty and enhance corrosion resistance.

## 2. Processing technology

CNC processing: Use CNC machine tools for precision processing to ensure the consistency and accuracy of parts and reduce the difficulty of subsequent assembly.

Laser cutting: Laser cutting technology can efficiently and accurately process complex shapes and reduce material waste.

## 3. Welding skills

Cleaning welding parts: Before welding, ensure that the welding area is clean and oil-free to improve welding quality.

Argon arc welding application: Use argon arc welding for welding of key parts to ensure the strength and corrosion resistance of the weld.

## 4. Design and layout

Modular design: The equipment adopts modular design, which is

convenient for maintenance and replacement of parts and reduces downtime.

Humanized design: Optimize the operation interface and layout to improve the operator's work comfort and efficiency.

#### 5. Detail processing

Sealing design: Fully consider the sealing of the equipment during the design stage to prevent food residue and contamination and ensure hygiene standards.

Safety measures: Install protective devices on the equipment to ensure the safety of the operator.

#### 6. Quality control

Full process monitoring: From raw material procurement to finished product delivery, establish a comprehensive quality monitoring system to ensure that each link meets the standards.

Regular inspection and maintenance: Regularly inspect and maintain the equipment to keep the equipment in good condition and reduce the occurrence of failures.

#### 7. Improve production efficiency

Reasonable production process: Optimize the layout of the production line, reduce material handling time, and improve overall production efficiency.

Employee training: Regularly conduct operation training for employees to

improve their skill level and ensure standardized operation.

The processing of food machinery not only relies on advanced technology, but also requires attention to details and experience accumulation.