

The development prospect of Industrial Macaroni Pasta Production Line

Macaroni is a small food made from flour, corn starch, potato starch, etc. Which are extruded, matured, shaped, and dried. There are many kinds of them. Many ways to eat them. They can be fried, boiled, and mixed. Many different delicious dishes can be made with it. It is a kind of food that consumers prefer on the market.

[Industrial Macaroni Pasta Production Line](#) is developed on the basis of absorbing foreign advanced technology. And its technical quality index has reached the advanced level of similar equipment in the world.

It is manufactured using advanced raw materials and advanced technology .And meets the set general standards. The production line can automatically complete raw material mixing, conveying, squeezing. And baking until a complete product. Can produce all kinds of pasta and pasta food.



As shown in the figure, it can be seen that the production

line is compact in structure. Reasonable in design and occupies a small area. It is very suitable for the processing. And production of small and medium-sized enterprises. Can be said to be the best choice for food processing plants. The performance of the production line is very superior in all aspects. It has many advantages, can save production costs and improve economic benefits.

Features of the macaroni production line:

1. The equipment has a wide range of materials, many products, and flexible collocation. Different products can be produced according to different models and collocations.
2. The screw is made of alloy steel and special technology. Which is durable, high pressure and longer life of the screw. It adopts a building block structure. And can be combined according to different needs.
3. The structure design of the production line is scientific and reasonable. All spare parts are made of domestic or international brand-name products.

Also installed automatic detection sensors in the production line of important process links. Which can monitor the working conditions in real time. So that the product quality can be traced.

4. The inside and outsourcing of the whole machine are made of SUS304 stainless steel. The inner wall of the extruder sleeve is made of SUS304 stainless steel. And the extrusion screw is made of alloy steel. All pipes are quick-connected and easy to disassemble and clean.
5. The production line has gradually adopted PLC. And touch screens instead of traditional buttons, temperature control meters, frequency meters, potentiometers and other electrical devices.

The man-machine interface is equipped with Ethernet switches

to issue commands. To achieve information exchange and control with a high degree of automation.

The Industrial Macaroni Pasta Production Line can extrude raw materials into different kinds of food. Which is mainly composed of a mixing system, an extrusion system, a cutting system, a drying system, a cooling system, and a packaging system.

The material is fed from the feeder. And the structure is obtained through high-pressure extrusion of the material. In addition, the barrel is equipped with a water cooling system. To control the working temperature and make the final product better.



The Industrial Macaroni Pasta Production Line can use flour, rice noodles, starch, oatmeal, etc. as raw materials.

By changing different molds, various types of snack foods can be produced, such as:

shell crisps, white fungus crisps, five-star crisps, conch, peanuts, and different sizes.

One empty tube of different shapes, delicious and delicious food. And can produce hollow noodles, spiral noodles, macaroni, Tremella noodles, ramen noodles, vegetable noodles and other pasta at the same time.

With the continuous improvement of people's living standards. More attention is paid to the health and safety of food. Which means that higher requirements are put forward on food processing equipment.

The production of macaroni must be constantly improved. After continuous improvement, the **Industrial Macaroni Pasta Production Line** can now meet the requirements of macaroni production. And its development prospects are very broad.